



Volare

CONTEMPORARY ITALIAN CUISINE



WINE & TAPAS BAR



www.volaretauranga.co.nz

ANTIPASTI / BAR SNACKS



TO START

Bruschetta Con Aglio 7.5
Grilled ciabatta bread with roasted garlic spread

Misto Di Pane (Serves 1/2) 17
Selection of toasted ciabatta with the following toppings:
Grilled zucchini & slow roasted tomatoes
Blue cheese, honey, pears & walnuts
Roasted garlic spread

Antipasto Volare (Serves 2/3) 26
A selection of Italian delicacies:
Prosciutto, salame paesano, pecorino, provolone,
marinated olives, arancini, bruschetta & garlic bread

For a larger selection of appetisers see also our Tapas Menu.

Gluten free bread available.

INSALATE E PIATTINI



SALADS & LIGHT MEALS

Parmigiana Di Melanzane 19
Grilled eggplant layered with mozzarella in a homemade tomato sauce with a side salad

Insalata Berlusconi 21
Warm roasted duck, grilled scallops, rocket, grilled orange, onions & shaved pecorino in an Italian dressing with grilled bread

Insalata Caprese (Cold) 18
Fresh imported Buffalo milk mozzarella, sliced with fresh tomato, basil & extra virgin olive oil, with grilled ciabatta & marinated olives

Calamaretti In Sugo Piccante 19.5
Baby squid in a citrus, chilli & basil tomato sauce with a seafood ragout. Served with garlic bread & a side salad

Capesante E Tentacoli Fritti 16
Grilled scallops & fried squid tentacles served with a spicy tomato foam

Zucchine Ripiene 17.5
Zucchini filled with beef ragout topped with buffalo mozzarella & grilled. Served with a light salad

CONTORNI



ON THE SIDE

Insalata Mista (Mixed salad) 6

Verdure Del Giorno (Vegetables of the day) 5

Gourmet Potatoes 4

Pane Fresco (Fresh bread) 2.5

Olives (Black olives pan fried in chilli & olive oil) 5

PASTA FRESCA



HANDMADE PASTA

Tortelli Di Magro Al Burro E Salvia	22
Spinach & ricotta tortelloni in a burnt butter & sage sauce. Also available with our bolognese sauce	
Pappardelle Con Sugo Di Coniglio	22
Braised farmed rabbit in a red wine, celery & carrot sauce with homemade pappardelle	
Fettuccine Zucchine E Menta	17.5
Homemade egg fettuccine & fresh zucchini in a light butter & parmesan sauce with fresh mint & lemon zest	
Raviolone Aperto Con Anatra	22
Open Raviolo – braised duck ragout wrapped in homemade egg pasta sheets with a tomato, porcini & soffritto sauce	
Pasta Nera Al Sapore Di Mare	24
A mix of scallops, prawns & queen scallops in a white wine & saffron sauce with cherry tomatoes, garlic & parsley on our homemade squid ink black pasta	
Gnocchi Con Pollo Peperoni E Finocchio	20
Chicken breast morsels, capsicums, onions, chorizo & pecorino in a tomato passata & red wine sauce with homemade gnocchi	
Risotto Ask your waiter for today's flavour	POA
<i>Gluten free pasta available.</i>	

SECONDI



MAINS

MEAT & FISH

Filetto Con Burro Al Tartufo	35
Premium eye fillet grilled & served with a truffle butter & cream sauce. Served with parsley & garlic gourmet potatoes	
Tagliata Di Manzo All'Olio Piccante	28
Thinly sliced eye fillet baked medium rare in extra virgin olive oil & chilli. Served with rocket salad, parmesan shavings & grilled mushrooms	
Saltimbocca Alla Carlo Porta	28
Veal scallopini, wrapped with ham & fontina cheese, pan fried with butter & white wine, layered with spinach & parmesan then oven baked	
Agnello Scottadito	28
Lamb cutlet wrapped in mustard & pancetta then grilled. Served over grilled porcini polenta & gourmet potatoes	
Pesce In Cartoccio	26
Fish of the day with fresh tomatoes & herbs, queen scallops, lemon & capers. Baked & served in paper with a side salad OR potatoes	
Anatra Col Sugo All'Arancia	36
Half a duck roasted in wine & orange. Served with butter & parmesan wilted spinach & Marsala roasted pumpkin	
<i>Gluten free & special dietary requirements catered to.</i>	

BUON APPETITO!



If you enjoyed your time at Volare please tell everyone
– if you didn't please tell us.

Please advise us immediately if you have any food allergy concerns.

ONE ACCOUNT PER TABLE.

We strongly encourage groups to split bills evenly.

It is our policy to charge unpaid items to the credit card of the person
who organised the booking.

We accept all major credit cards. No cheques thank you.
All prices include GST.

Volare is a licensed restaurant – not BYO.

We are prohibited from serving alcohol to intoxicated people & minors
under the Sale of Liquor Act.

We do not charge a surcharge for public holidays.



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