

## PRIVATE DINING

Volare has a private dining area perfect for larger groups & parties. Get in touch with us via [info@volare.amsterdam](mailto:info@volare.amsterdam) for enquiries or check out our website.

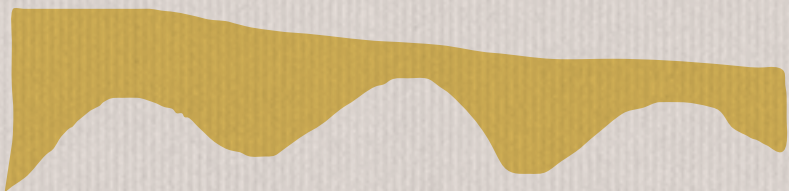
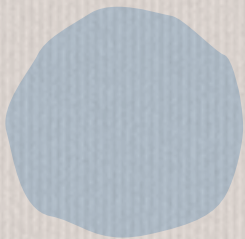


## BOMBOLONI'S LIMONCELLO

Made with love right here at Bomboloni's, we're proud to present our very own limoncello. Freshly made with imported Sicilian lemons and served ice cold. Originating in the south of Italy where the inspiration for Volare mainly came from, you'll imagine yourself under the Italian sun with every sip. Fresh, fragrant and perfect as a digestive.

Tip: order a bottle for the table to share!

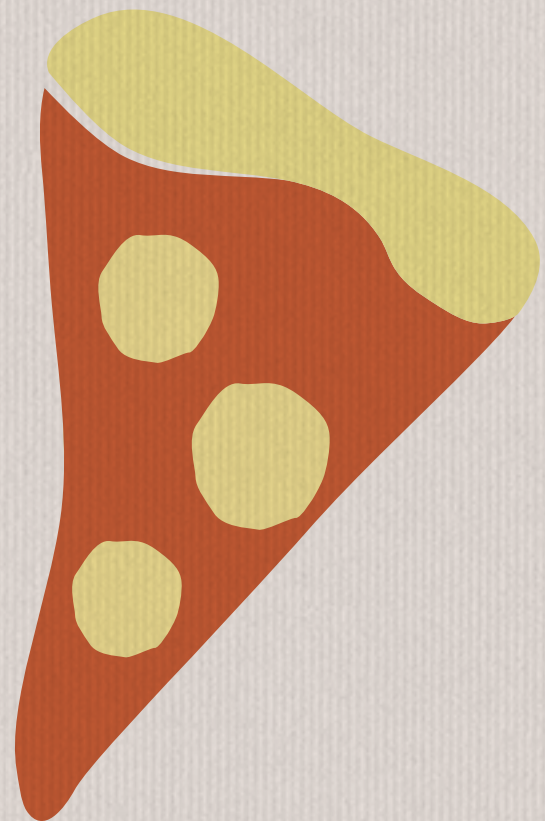
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Scan the QR-code for the allergen card

# volare

## DINER

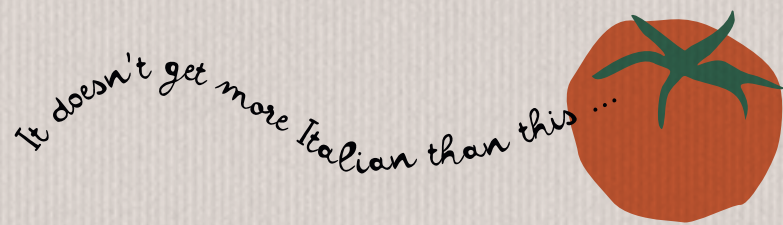


## APERITIVO

<b>Cestino di pane</b> 🌱	6.95
Bread basket with homemade focaccia, carasau bread & olives	
<b>Fiori di zucca ripieni di ricotta</b>	8.95
Deep fried zucchini flowers, filled with ricotta cheese & anchovies	
<b>Tagliere di salumi e formaggi</b>	18.95
Selection of Italian cured meats & cheeses with homemade bread	
<b>Frittura di mare mista</b>	11.95
Mixed deep fried seafood served with a citrus mayonnaise	
<b>Crostini di pane con tartare di tonno</b>	9.95
Crostini (2pc) with tuna tartare	

## ANTIPASTI

<b>Frisella con polpo e calamari</b>	9.95
Crispy bread from Puglia with salad of pulpo & squid	
<b>Burrata con carciofi grigliati e pomodoro</b> ⑤	13.95
Burrata with grilled artichoke, tomato, balsamic vinegar & herb oil	
<b>Insalata con verdure arrostate</b> ⑤	12.95
Roasted vegetable salad with croutons, radish & Pecorino	
<b>Carpaccio di manzo e parmigiano</b>	14.95
Beef carpaccio with rocket, herb oil, chives, pine nuts & parmesan	
<b>Parmigiana di melanzane</b> ⑤	12.95
Fried eggplant in tomato sauce with scamorza & parmesan	
<b>Il nostro vitello tonnato</b>	14.95
Slow-cooked veal with tuna sauce & caper berries	



## PRIMI

<b>Tagliatelle alla bolognese e cacio ricotta</b>	18.95
Tagliatelle with bolognese & cacio ricotta	
<b>Tonnarelli con scampi e pomodorini</b>	19.95
Tonnarelli with langoustine and tomato	
<b>Pappardelle con crema di zucchini e salsiccia al finocchietto</b>	18.95
Potato gnocchi with fennel sausage, porcini mushroom, sage butter & parmesan	
<b>Ravioli ripieni di melanzane e scamorza con salsa al pomodoro e stracciatella</b> ⑤	18.95
Ravioli with scamorza & eggplant with tomato sauce & stracciatella	
<b>Tonnarelli cacio e pepe con tartufo</b> ⑤	18.95
Tonnarelli pasta with pecorino, pepper & black truffle	

## SECONDI

<b>Controfiletto di manzo Bio 200gr*</b>	27.95
Bio beef entrecote (200gr), seasonal vegetables & red wine sauce	

## PIZZA

Our dough is made from 100% Italian quality flour

### CLASSICS

<b>Marinara</b> 🌱 (optional)	15.95
San Marzano tomatoes, cherry tomatoes, garlic, anchovies & oregano	
<b>Margherita</b> ⑤	14.95
San Marzano tomatoes, Agerola fior di latte mozzarella, parmesan & basil	
<b>Provola e Pepe</b> ⑤	16.95
San Marzano tomatoes, smoked provola, parmesan, smoked olive oil, toasted black pepper & basil	
<b>Diavola</b> 🌶️	17.95
San Marzano tomatoes, Agerola fior di latte mozzarella, spicy ventricina, n'duja Calabrese di Spilinga, parmesan & basil	

### SPECIALS

<b>Cinque Formaggi</b> ⑤	19.95
5 cheese pizza with Agerola fior di latte mozzarella, fontina, gorgonzola, parmesan, smoked provola, pistachio & honey	
<b>Tartufo Nero</b> ⑤	19.95
Black truffle ricotta cream, agerola fior di latte mozzarella, parmesan, oyster mushrooms, basil & walnuts	
<b>San Daniele</b>	19.95
Black truffle ricotta cream, agerola fior di latte mozzarella, parmesan, oyster mushrooms, rocket & parmesan	
<b>Mortadella e Pistacchio</b>	19.95
Agerola fior di latte mozzarella, mortadella, pistachio & stracciatella	

## DOLCI

<b>Volamisù' al pistacchio</b> ⑤	8.95
Volare's pistachio tiramisù	
<b>Cannolo siciliano con ricotta di pecora e crumble di pistachio</b> ⑤	8.95
Sicilian cannolo with ricotta & pistachio	
<b>Babà al rum panna e fragole</b> ⑤	8.95
Baba with rum, whipped cream & strawberries	

## BOMBOLONI SIGNATURE DESSERT

Homemade Italian pastry

<b>Bombolone con crema pasticcera e amarena</b>	8.95
Bombolone with pastry cream & Amarena cherries	

## LIQUID DESSERTS

<b>Bomboloni's limoncello</b>	4.00
Homemade lemon liqueur	
<b>Meloncello</b>	4.00
<b>Espresso martini</b>	12.95
<b>Sgroppino</b>	10.95
Lemon sorbet, prosecco, vodka & limoncello	
<b>Affogato</b>	6.95
Vanilla ice cream topped with a shot of espresso	