RISTORANTE ITALIANO

Antipasti Freddi
Bruschetta Italiana*      9
Grilled Italian bread, basil pesto, diced tomatoes, Frantoio olive oil, shaved Parmesan
Carpaccio di Manzo*      13
Sliced all natural beef filet, artichoke, arugula, shaved Pecorino, mustard aioli

Antipasti Caldi
Salsiccia e Peperoni     15
Italian pork sausage and roasted peppers sautéed in our signature sauce, finished with garlic and oregano
Grigliata Mista          19
Sea scallops, calamari, octopus and shrimp fire grilled, laced with aged balsamic and Frantoio olive oil
Fritto di Calamari       17
Our signature fried calamari
Zuppetta di Cozze e Vongole 17
Mussels, clams, garlic, olive oil, white wine, Datterini tomato sauce, crostini
Rotolini di Melanzane   13
Rolled eggplant stuffed with Ricotta cheese, baked and served with fresh basil, in a pomodoro sauce

Zuppa e Insalate
Minestrone alla Toscana  6
Lettuce, artichoke, tomato, roasted peppers
Insalata Cesare         9
Caesar salad Volare style topped with parmesan and white anchovies
Insalata Volare         9
Chopped lettuce, artichoke, hearts of palm, tomato, radish, roasted peppers, carrots, cucumber, Provolone, aged red wine vinaigrette
Warm Kale Salad*        9
Warm organic kale, toasted garbanzo, crispy prosciutto, roasted squash, shaved Grana Padano, red onion, white beans, citronette
Caprese con Mozzarella   13

Primi Piatti
Gnocchi alla Vodka       21
Homemade Ricotta dumplings in our famous Vodka sauce
Linguine all’ Aragosta    31
Linguine pasta, sautéed with lobster tail, in a light spicy Fra Diavolo sauce
Fettuccine alla Bolognese 20
Fettuccine pasta in a traditional Bolognese sauce
Ravioli di Ricotta       20
Homemade ravioli filled with hand dipped ricotta in a pomodoro sauce
Lasagna al Forno         20
Traditional lasagna Bolognese style
Fusilloni al Ragù di Vitello  22
Fusilloni with ragù of veal, Porcini mushroom, peas, Pecorino, and a touch of cream
Spaghetti Neri al Pesce   26
Black squid ink spaghetti tossed with sage, shrimp, lump crab, scallops, simmered in a creamy rosé sauce
Malloreddus alla Sarda    25
Sardinian style semolina gnocchetti sautéed with ground sausage, mushroom and peas served in a tomato sauce and topped with shaved Pecorino Sardo
Rigatoni all’ Arrabbiata 20
Spicy tomato sauce with pork pancetta and garlic
Spaghetti al Pomodoro     20
Spaghetti with fresh tomato, basil, garlic, olive oil and white wine topped with fresh mozzarella
Linguine Arselle e Bottarga 24
Linguine sautéed with clams and lemon zest, served in a garlic and olive oil sauce and topped with bottarga

Risotti
Fattoria            22
Roasted chicken breast, peas, and our signature four cheese sauce
Volare              29
Mussels, clams, shrimp, scallops, calamari and lobster meat and in a tomato/squid ink sauce

Pizza Napoletanano
Soppressata          20
San Marzano tomato sauce, fresh mozzarella, spicy soppressata
Funghi e Salsiccia   20
Fresh mozzarella, crumbled Italian sausage, mushroom medley, caramelized onion, and shaved grana padana
Quattro Formaggi     20
gorgonzola, mozzarella, provolone, fresh ricotta

Secondi Piatti
Pesce Bianco Limone   24
8oz whitefish filet, paprika, capers, in a lemon white wine sauce
Salmone e Caponata    26
Grilled salmon filet, caponata (eggplant, onion, celery, olives, pinenuts, raisins)
Pollo alla Parmigiana 22
Breaded chicken cutlet, pomodoro sauce, mozzarella, side of spaghetti
Tagliata di NY        40
Grilled 10oz Prime NY steak sliced, bone marrow, truffle flavored breadcrumbs
Filetto di Manzo      40
Prime 8 oz. filet mignon, rosemary, red wine sauce
Nodino di Vitello     49
20oz Pounded and breaded veal chop served either: Parmigiana (or) Milanese style
Costoline d’Agnello   41
Grilled Colorado lamb chops, rosemary, red wine sauce

Dolci
Chocolate Decadence   10
Chocolate cake, chocolate mousse, chocolate sauce, strawberry
Tiramisu             8
Lady fingers, espresso liqueur, mascarpone
Cannoli              7
Crisp pastry, ricotta, orange zest, chocolate, pistachio
Almond Cheesecake     9
Caramelized apples

Please call the front desk at 312.840.6600 to place an order.
A 10% service charge will be added to all orders.

LOEWS HOTELS