

Volare

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

House Salad 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 Napoletano

Sopressata 20

San Marzano tomato sauce, fresh mozzarella, spicy sopressata

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