

PRIVATE DINING

Volare has a private dining area perfect for larger groups & parties. Get in touch with us via info@volare.amsterdam for enquiries.

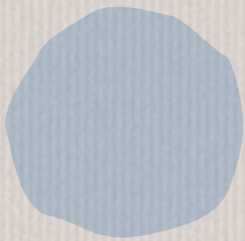


BOMBOLONI'S LIMONCELLO

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!

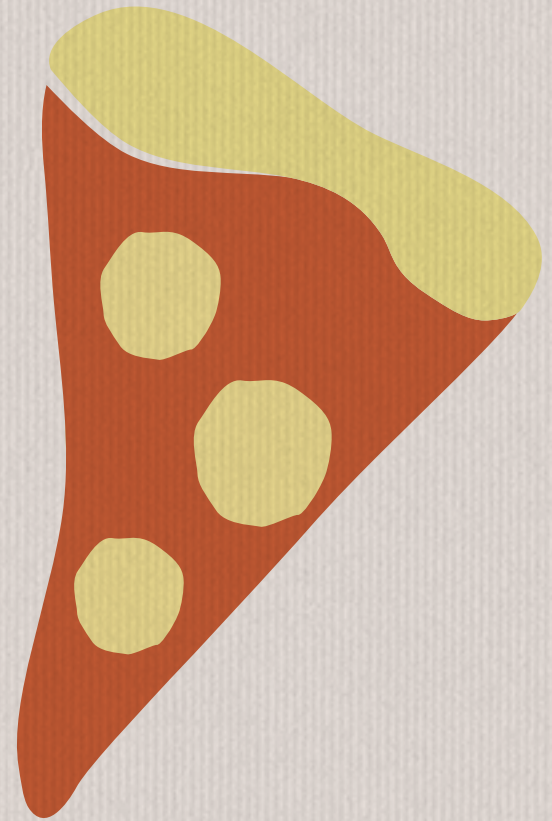
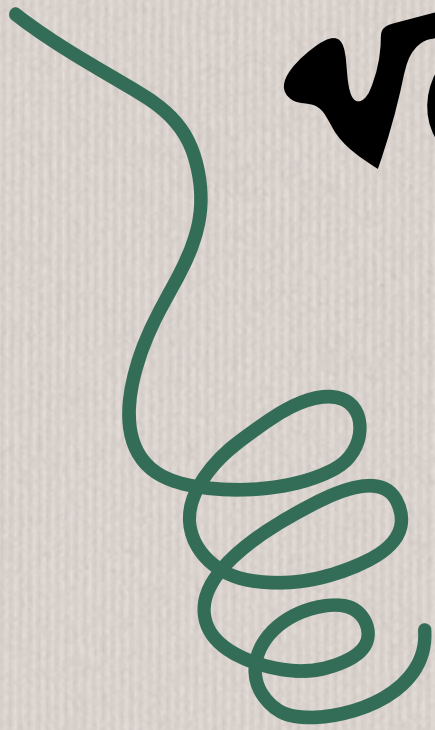
shot 4.00 | 25cl 19.50 | 50cl 35.00



Scan the QR-code
for the allergen card

volare

DINNER



APERITIVO

Cestino di pane 🌿

Bread basket with homemade focaccia, carasau bread & olives

Fiori di zucca ripieni di ricotta

Deep fried zucchini flowers, filled with anchovies & ricotta cheese

Tagliere di salumi e formaggi

Selection of Italian cured meats & cheeses with homemade bread

Frittura di mare mista

Mixed deep fried seafood, served with a citrus mayonnaise

Scaglie fritti con crema di Datterino giallo e lardo di colonnata

Fried apulian polenta with a sauce of yellow cherry tomatoes & lardo di colonnata

ANTIPASTI

Scorfano in carpione, maionese al dragoncello e giardiniera fatta in casa

Sweet and sour marinated red fish with tarragon mayonnaise & homemade pickled veggies

Burrata con pane tostato e cime di rapa sott'olio 🍷

Burrata on toasted bread with turnip tops & olive oil

Misticanza verde con carciofi, finocchi e arancia 🌿

Salad from mixed leaves with artichoke, fennel, orange dressing & puffed buckwheat

Manzo al coltello crema di topinambour e asparagi verdi crudi

Tartare of cured beef with Jerusalem artichoke cream & green asparagus

Bombette di capocollo con crema di fave

Roasted pork rolls from Puglia with broad beans puree

Il nostro vitello tonnato

Slow-cooked veal with tuna sauce & caper berries

It doesn't get more Italian than this ...



PRIMI

Tagliatelle all'uovo con un ragù di' ossobuco e coda di manzo

Tagliatelle with a ragout of ossobuco & oxtail

Casarecce calamari e piselli

Casarecce with slow cooked squid, green peas & lemon

Plin ripieni d' anatra, con cavolo nero e Castel Magno

Handmade pasta stuffed with confit of duck, with cavolo nero & Castelmagno cheese

Gnocchi con fagioli, carciofi fritti e cerfoglio 🍷

Gnocchi with white beans, fried artichoke & chevil

Tonnarelli cacio e pepe con tartufo 🍷

Tonnarelli pasta with pecorino cheese, pepper & black truffle

SECONDI

*All mains are served with vegetables

Controfiletto di manzo Bio 200gr*

Bio beef entrecôte(200gr)

Pesce del giorno*

Catch of the day

PIZZA

Our dough is made from 100% Italian quality flour

CLASSICS

Marinara 🌿 [optional]

San Marzano tomatoes, cherry tomatoes, garlic, anchovies & oregano

Margherita 🍷

San Marzano tomatoes, Agerola fior di latte mozzarella, parmesan cheese & basil

Provola e Pepe 🍷🌶️

San Marzano tomatoes, smoked provola, parmesan cheese, smoked olive oil, toasted black pepper & basil

Diavola 🌶️

San Marzano tomatoes, Agerola fior di latte mozzarella, spicy ventricina, n'duja Calabrese di Spilinga, Parmesan cheese & basil

SPECIALS

Cinque Formaggi 🍷

5 cheese pizza with Agerola fior di latte mozzarella, fontina, gorgonzola, parmesan cheese, smoked provola, pistache & honey

Tartufo Nero 🍷

Black truffle ricotta cream, Agerola fior de latte mozzarella, parmesan cheese, oyster mushrooms, basil & walnuts

Calabrese

Yellow cherry tomatoes, red onion, n'duja Calabrese di spilinga, stracciatella & black olive crumble

Calzone porchetta e funghi

Calzone pizza with Agerola fior di latte mozzarella, San Marzano tomatoes, porchetta, mushrooms, ricotta & parmesan cheese

DOLCI

Volamisù' al pistacchio

Volare's tiramisu with pistachio

Delizia al limone

Sorrento's lemon pie

Torta mimosa di polenta con ananas e cocco

Mimosa cake with polenta, pastry cream, pineapple & coconut

BOMBOLONI SIGNATURE DESSERT

Homemade Italian pastry

Bombolone con crema pasticcera e amarena

Bombolone with pastry cream & amarena cherries

LIQUID DESSERTS

Bomboloni's limoncello

Homemade lemon liqueur

shot 4.00 | 25cl 19.50 | 50cl 35.00

Bomboloni's mombaruzzo

Homemade amaretti liqueur

shot 4.00 | 25cl 19.50

Ristretto martini

12.95

Sgroppino

Lemon sorbet, prosecco, vodka & limoncello

8.95

Affogato

Vanilla ice cream topped with a shot of espresso

6.95



Allergies? Please let us know!
Scan the QR-code for the allergen card

🌿 vegan 🍷 vegetarian 🌶️ spicy