

## PRIVATE DINING

Volace has a private dining area perfect for larger groups & parties. Get in touch with us via [info@volace.amsterdam](mailto:info@volace.amsterdam) for enquiries.

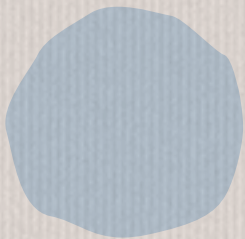


## BOMBOLONI'S LIMONCELLO

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 Volace 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!

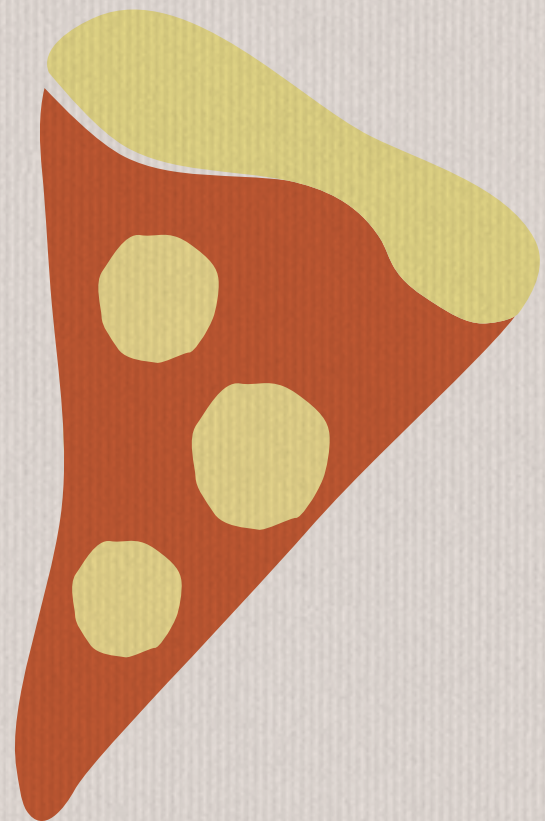
shot 4.00 | 25cl 19.50 | 50cl 35.00



Scan the QR-code  
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# 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 lardo e alici di cetara</b>	8.95
Crostini (2pc) with lardo & Cetara anchovies	

## ANTIPASTI

<b>Polpo arrostito e patate</b>	14.95
Roasted octopus with potato foam and crisps	
<b>Burrata con zucca caramellata</b> ⑤	13.95
Burrata with caramelized pumpkin, balsamic vinegar & pumpkinseeds	
<b>Insalata di endivia, pere e gorgonzola</b> 🌿	12.95
Chicory salad with pear, walnuts & gorgonzola dressing	
<b>Carpaccio di manzo e parmigiano</b>	14.95
Carpaccio of beef with rucola, olive oil, pine nuts & parmesan	
<b>Polenta frita con funghi e provola affumicata</b> ⑤	12.95
Fried polenta with mushrooms, salsa verde & smoked provola cheese	
<b>Il nostco vitello tonnato</b>	14.95
Slow-cooked veal with tuna sauce & caper berries	

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



## PRIMI

<b>Tagliatelle alla bolognese e cacio ricotta</b>	18.95
Tagliatelle with bolognese sauce & cacio ricotta	
<b>Tonnarelli gamberi e cozze</b>	19.95
Tonnarelli pasta with shrimps, mussels and parsley	
<b>Gnocchi alla norcina</b>	18.95
Potato gnocchi with fennel sausage, porcini mushroom, sage butter & parmesan	
<b>Ravioli ripieni ricotta e limone, broccolini e mandorle</b> ⑤	18.95
Ravioli filled with ricotta and lemon, fried artichoke and chervil broccolini & almonds	
<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), served with 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	13.95
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	18.95
5 cheese pizza with Agerola fior di latte mozzarella, fontina, gorgonzola, parmesan, smoked provola, pistache & honey	
<b>Tartufo Nero</b> ⑤	19.95
Black truffle ricotta cream, agerola fior di latte mozzarella, parmesan, oyster mushrooms, basil & walnuts	
<b>San danielle</b>	18.95
Black truffle ricotta cream, agerola fior di latte mozzarella, parmesan, oyster mushrooms, basil & walnuts	
<b>Bresaola</b>	19.95
Pumpkin, bresaola, mushrooms, straciatella & olive crumble	

## DOLCI

<b>Volamisù' al pistacchio</b> ⑤	8.95
Volare's pistache tiramisù	
<b>Delizia al limone</b> ⑤	8.95
Sorrento's lemon pie	
<b>Tortino con cuore morbido al cioccolato</b> ⑤	9.95
Chocolat lava cake with ricotta & amarena cherries	

## 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>	shot 4.00   25cl 19.50   50cl 35.00
Homemade lemon liqueur	
<b>Bomboloni's mombaruzzo</b>	shot 4.00   25cl 19.50
Homemade amaretti liqueur	
<b>Ristretto martini</b>	12.95
<b>Sgroppino</b>	8.95
Lemon sorbet, prosecco, vodka & limoncello	
<b>Affogato</b>	6.95
Vanilla ice cream topped with a shot of espresso	