

PRIVATE DINING

Volare has a private dining area perfect for larger groups & parties. Get in touch with us via 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.

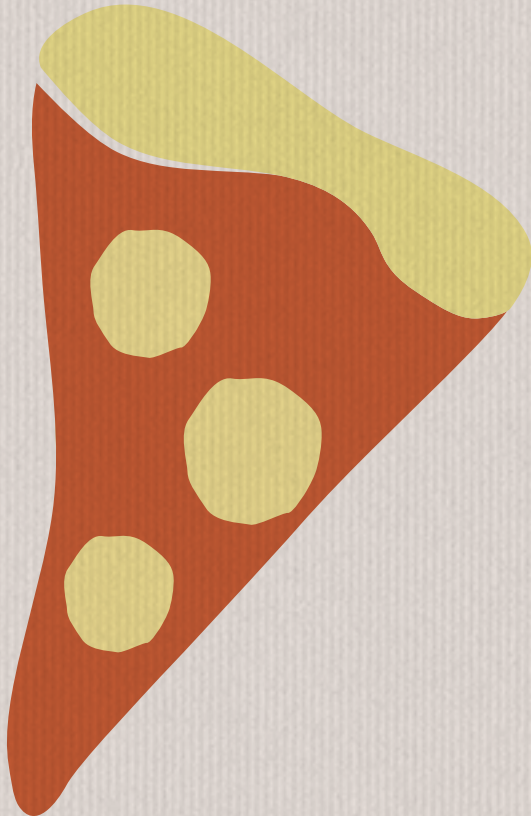
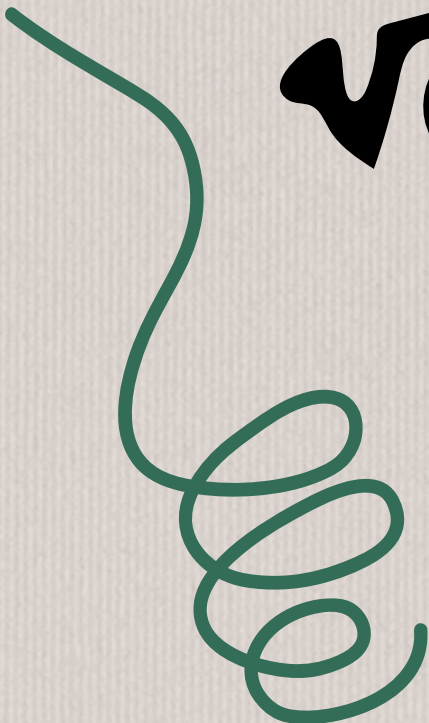
Tip: order a bottle for the table to share!

shot 4.00 | 50cl 35.00



Scan the QR-code for the allergen card

volare
DINER



APERITIVO

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

ANTIPASTI

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



PRIMI

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

SECONDI

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

PIZZA

Our dough is made from 100% Italian quality flour

CLASSICS

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

SPECIALS

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

DOLCI

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

BOMBOLONI SIGNATURE DESSERT

Homemade Italian pastry

Bombolone con crema pasticcera e amarena	8.95
Bombolone with pastry cream & Amarena cherries	

LIQUID DESSERTS

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