

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.

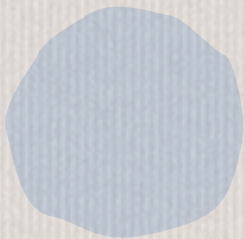


BOMBOLONI'S LIMONCELLO

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

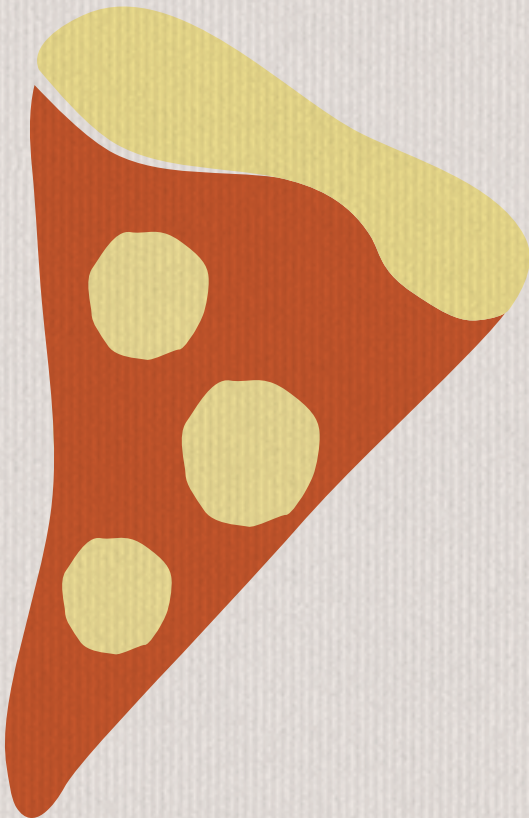


Scan the QR-code for the allergen card



volare

DINER



APERITIVO

Cestino di pane 🌱	6.95
Bread basket with homemade focaccia, carasau bread & olives	
Sardine con crostini di pane	7.95
Marinated sardines with crostini & lemon	
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 citrus mayonnaise	

ANTIPASTI

Polpo e patate	13.95
Roasted octopus, purple potato cream, rainbow chard, tomato confit & speck crumble	
Burrata con caponata ⑤	13.95
Burrata with Sicilian caponata	
Parmigiana di melanzane ⑤	12.95
Fried eggplant in tomato sauce with scamorza & parmesan	
Carpaccio di manzo e parmigiano	14.95
Beef carpaccio with rocket, herb oil, chives, pine nuts & parmesan	
Il nostro vitello tonnato	14.95
Slow-cooked veal with tuna sauce & caper berries	



PRIMI

Tonnarelli cacio e pepe con tartufo ⑤	18.95
Tonnarelli pasta with pecorino, pepper & black truffle	
Ziti alla Genovese Napoletana	18.95
Ziti pasta with slow-cooked beef, onion sauce & basil crumble	
Ravioli ai funghi porcini con nduja vegana e crema di burrata e basilico ⑤	17.95
Ravioli filled with porcini mushrooms, vegan 'nduja & burrata basil sauce	
Gnocchi al tegamino al ragu Napoletano	18.95
Gnocchi with slow-cooked Neapolitan ragù, scamorza & parmesan	
Risotto alla zucca, gorgonzola e speck croccante (⑤ optional)	17.95
Pumpkin risotto with gorgonzola & speck	

SECONDI

Controfiletto di manzo Bio 200gr*	24.95
Bio beef entrecôte (200gr), seasonal vegetables & red wine sauce	

PIZZA

Our dough is made from 100% Italian quality flour

CLASSICS

Marinara 🌱 optional	14.95
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, 'nduja Calabrese di Spilinga, parmesan & basil	

SPECIALS

San Daniele	18.95
San Marzano tomatoes, Agerola fior di latte mozzarella, San Daniele prosciutto, rocket & parmesan	
Partenopea	18.95
Fennel sausages, turnip tops cream & mozzarella	
Alpina	18.95
Scamorza cheese, mushrooms & speck	
Tramonto Italiano	18.95
Purple potato, sun-dry tomato, stracciatella, crispy onion & chili oil	

DOLCI

Volamisù' al pistacchio ⑤	8.95
Volare's pistachio tiramisù	
Ricotta e pere ⑤	8.95
Poached pear with cinnamon, ricotta & dark chocolate	

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 ⑤	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	