



# VOLARE

By La Barca

## Starters and Bread

### ITALIAN ANTIPASTO

Taste of Italian cold cuts, cheeses, pickles and deep fried pizza dough

SERVES 2 / SERVES 4  
\$38 / \$65

### PROSCIUTTO MELONE

18 month aged Parma ham platter, topped with rock melon pearls, green salad, balsamic dressing

ADDITIONAL BURRATA (150g)  
\$13

### LA BURRATA PUGLIESE

Roasted cherry tomatoes, basil sauce

125 / 250 grams  
\$19 / \$34

### LA BRUSCHETTA

Altamura grilled bread, Mediterranean seasoned diced tomato

### EGGPLANT PARMIGIANA

Oven baked eggplant layered with mozzarella and tomato sauce

### VEAL CARPACCIO

Thin sliced grass-fed veal, tomato confit, rocket salad and parmesan shaves

### MARINARA MUSSELS

Mediterranean sea mussels stewed in arrabbiata sauce

### INSALATA MISTA

Mesclun, arugula, cherry tomato, red radish, onions, peppers, cucumber

### ROCKET SALAD

Arugula, roasted cherry tomatoes, balsamic dressing and parmesan shaves

### CIACCINO

White focaccia with rosemary and rock salt

### BREAD BASKET

### TRUFFLE FRIES

### STEAK HOUSE CHIPS

### SAUTÉED SPINACH

### ROASTED POTATO WEDGES

### MIXED MUSHROOMS

### MIXED GRILLED VEGETABLES

## From The Grill

### BLACK ANGUS FIORENTINA STEAK (AWARD-WINNING)

Black Onyx superior quality free-range beef.

Mouth Feel: Juicy and Tender Marbling: MB3+ Breed: Verified Black Angus Feeding: Minimum 270 days

100 grams  
\$17

Pick two sides:

TRUFFLE FRIES (+ \$3) / STEAK HOUSE CHIPS / SAUTÉED SPINACH / ROASTED POTATO WEDGES / MIXED MUSHROOMS / GRILLED VEGETABLES / GREEN SALAD

### TAGLIATA DI FILETTO (250g)

Premium sliced grass-fed beef tenderloin, Parmesan and rocket "blast"

\$36

### VICTORIA LAMB CHOPS

Australian lamb ribs, heirloom caponata, pizzaiola relish

\$39

### BOMBETTE

Breaded pork collar rolls stuffed with smoked scamorza cheese, pecorino cheese and spicy sausage

\$39

RED WINE REDUCTION \$6 / BLACK PEPPER SAUCE \$6 / PARMESAN SAUCE \$8 / TRUFFLE SAUCE \$12

## Mains

### SPIGOLA

Sicilian style whole Pacific seabass, cherry tomatoes, onion, capers, taggiasche olives and oven-baked potato crisps (Serves 2)

\$58

### POLIPO ALLA LUCIANA

Stewed octopus in its own water, tomato fillet, vegetables, capers and olives

\$36

### FRITTURA MISTA

Crunchy deep fried calamari, prawns, baby octopus, cuttlefish and shishamo

\$35

### POLLO AL MATTONE

Half chicken cooked under bricks, garlic, herbs, black pepper, chilli flakes, served with roast potatoes

\$32

## Desserts

### LEMON MERINGUE TART

Tangy lemon curd in an almond buttery crust, topped with toasted Swiss meringue

\$13

### TIRAMISU

Meaning "Pick Me Up" in Italian. Espresso dipped ladyfingers layered with a whipped mixture of eggs, sugar and mascarpone cheese

\$13

### I LAVA YOU CHOCOFALL

Heart melting molten lava chocofall over vanilla bean gelato

\$14

### ALFERO ARTISAN GELATO (ASSORTED FLAVORS)

The best in town

\$5.50 / scoop

### CAKE OF THE DAY

\$12

## Soups and Pastas

### SOUP OF THE DAY

Kindly check with our friendly service staff for today's special

\$16

### RISOTTO

Carnaroli risotto, porcini mushrooms, thyme, burrata and parmesan cheese

\$29

### CARBONARA

Spaghettini with crispy pork cheek, organic egg, roman pecorino cheese and black pepper

\$26

### ARRABBIATA

Penne, spiced tomato, garlic and parsley sauce

\$23

### FRUTTI DI MARE

Spaghettini in seafood aglio olio style with cherry tomatoes

\$28

### ORECCHIETTE

Traditional Puglia orecchiette pasta, spicy homemade pork sausage, rustic baked tomato sauce

\$26

### CONIGLIO

Rigatoni with wild rabbit, slow-cooked in red wine sauce

\$29

### PICI CACIO E PEPE

Homemade eggless thick pici, with melted creamy goat cheese and mixed peppers

\$26

### BOLOGNESE ( PENNE / SPAGHETTI )

Choice of penne/spaghetti in succulent slow-cooked minced meat bolognese sauce (contains beef)

\$25

## Pizzeria

### MARGHERITA (QUEEN MARGHERITA'S FAVOURITE)

Tomato, mozzarella, basil

\$18

### MARINARA

Tomato, anchovies, capers, oregano, green olives

\$18

### TARTUFO

Mozzarella, veal carpaccio, butter truffle sauce

\$32

### PROSCIUTTO

Tomato, mozzarella, topped with sliced 18 month Parma ham DOC

\$25

### BURRATA

Tomato, topped with Burrata, basil, oregano, extra virgin olive oil

\$25

### FUNGHI

Tomato, mozzarella, seasonal fresh mushroom

\$23

### SALSICCIA

Tomato, mozzarella, homemade spicy pork sausage

\$24

### PEPPERONI

Tomato, mozzarella, Italian salami

\$22

### CALZONE RIPIENO

Folded pizza stuffed with tomato, mozzarella, mushroom, salami and egg

\$27

### SMOKED

Thick-crusted, topped with roasted cherry tomatoes, smoked scamorza, herbs and smoked duck

\$26