

# VOLARE

WINE & BISTRO

## APPETIZERS

### PEI MUSSELS

Garlic, white wine, cream. 10

### BRUSCHETTA

Basil, tomato, garlic, parmesan. 8

### ROASTED OLIVES

Garlic, thyme, orange zest. 10

### CRAB DIP

Lump crab, marinated artichokes, parmesan. 11

### HUMMUS

Chick peas, tahini, garlic. 9

## SALADS

### CAESAR

Romaine, croutons, parmesan, house-made Caesar dressing. 4/8

### GEORGIA PECAN SALAD

Gourmet greens, pecans, raisins, crumbled goat cheese, citrus vinaigrette. 5/10

### GREEK SALAD

Greens, olives, feta, tomatoes, cucumbers, red onions, Greek vinaigrette. 5/10

### ADD TO SALAD:

Grilled or Parmesan Chicken. 6

Grilled or Blackened Shrimp. 10

Grilled or Blackened Salmon. 13

## SOUP du Jour 3

## BEVERAGES

Coke, Coke Zero, Sprite, San Pellegrino, Iced Tea, Coffee, Herbal Tea

## DESSERT

Desserts are hand-crafted daily and vary with seasonal ingredients. Some of our house specialties include:

**Flourless Chocolate Bourbon Cake | Crème Brulee | Gelato**

## DINNER

### GRILLED SALMON\* (GF)

Grilled salmon, sautéed spinach, fresh farmers' market vegetables, citrus emulsion. 28

### TROUT MEUNIÈRE

Potato crusted, asparagus, mashed potatoes, lemon pan sauce. 24

### BISTRO MEATLOAF

Smoked tomato jam, mashed potatoes, honey glazed carrots. 24

### SHORT RIBS (GF)

Roasted sweet potatoes, roasted Fall veggies, seared gourmet mushrooms, shallots, garlic, Calabrian chiles. 30

### CHICKEN CORDON BLEU (GF)

Parmesan crusted chicken, Prosciutto di Parma, herbed Boursin cheese, grain mustard beurre blanc, mashed potatoes, French green beans 25

### GRILLED LAMB CHOPS\* (GF)

Grilled Australian Lamb, roasted fingerling potatoes, French green beans, honeyed plum reduction. 38

### MAHI CHARDONNAY (GF)

Pan-seared mahi mahi, lump crab, artichoke hearts, tomato, fresh basil, shallot beurre blanc, mashed potato. 32

### PRIME HAND-CUT RIBEYE STEAK\* (GF)

Grilled asparagus, roasted fingerling potatoes, smoked bourbon butter. 34

### SHRIMP, ANDOUILLE & POLENTA (GF/V)

Grilled shrimp, andouille sausage, creamy smoked gouda polenta, gourmet mushrooms, baby spinach. 26

### DRY RUBBED PORK CHOP\* (GF)

Grilled tomahawk pork chop, squash medley, pear & apple compote. 32

### CHICKEN CAVATAPPI

House-made pesto or alfredo sauce, broccoli, grilled chicken 15  
SUB Grilled Shrimp +6

### PAN SEARED CHICKPEA CAKES (GF/V)

Handmade with smoked tomato sauce, gourmet mushrooms, asparagus, pine nuts, parmesan cheese. 18

\*Consuming raw or undercooked eggs, meats and seafood may increase your risk of foodborne illness.

20% Gratuity added to parties of 8 or more.

603 N Central Ave, Hapeville 30354 | 404-503-6730 | Volarebistro.com