

# VOLARE

WINE & BISTRO

## APPETIZERS

### PEI MUSSELS

Garlic, white wine, cream. 10

### BRUSCHETTA

Basil, tomato, garlic, parmesan. 9

### ROASTED OLIVES

Garlic, thyme, shallot. 10

### CRAB DIP

Lump crab, marinated artichokes,  
parmesan. mkt

### HUMMUS

Chick peas, tahini, garlic. 9

## SALADS

### CAESAR

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

### MANDARIN SALAD

Gourmet greens, almonds, Mandarin oranges,  
crumbled goat cheese, red onions, Mandarin  
Orange 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, mango emulsion. 28

### PAN SEARED GROUPE

Wild rice, sauteed zucchini, tomatoes, garlic, artichokes,  
honey chipotle peach reduction 35

### BISTRO MEATLOAF

Smoked tomato jam, mashed potatoes, honey roasted carrots. 26

### CHICKEN MARSALA

Potato crusted chicken, mashed potatoes, French green beans, marsala  
sauce 27

### CRABCAKES

Pan seared with shave brussel sprouts, roasted potatoes, and a smoked  
remoulade. Mkt

### GRILLED LAMB CHOPS\*(GF)

Grilled Australian Lamb, roasted potatoes, asparagus, Calabrian honey  
drizzle. 45

### HAND-CUT NY STRIP STEAK\*(GF)

French green beans, mashed potato, roasted garlic-tarragon butter. 39

### SHRIMP & POLENTA (GF/V)

Grilled shrimp, creamy Havarti polenta, shaved brussel sprouts, peppers,  
garlic, gourmet mushrooms. 28

### FUSILLI PESTO PASTA

Gourmet mushrooms, peppers, garlic, shallots, zucchini,  
grilled chicken 18  
SUB Grilled Shrimp +6

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

Handmade with smoked tomato sauce, gourmet mushrooms,  
asparagus, pine nuts, parmesan cheese. 20

\*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