

VOLA.

À LA CARTE

MIDWEEK DINING

JOIN US EVERY WEDNESDAY & THURSDAY FOR
A SPECIAL SET DINING OFFER

CHOOSE 2 COURSES FOR £26 OR 3 COURSES FOR £30

LOOK FOR THE ★ SYMBOL TO FIND DISHES INCLUDED IN THIS OFFER

NIBBLES

- (VG) (GF) **MARINATED OLIVES** 3
- (VG) **WARM HOMEMADE FOCACCIA** 3
Served with extra virgin olive oil & aged balsamic vinegar

STARTERS

- (GF) **SCALLOPS** 13
Perfectly pan-seared scallops served on a fragrant tarragon, leek & white wine sauce, finished with crispy pancetta
- LASAGNE BITES** 10
Golden fried lasagne bites on a silky béchamel sauce, topped with grated Grana Padano DOP & chilli oil
- (VG) (GF)* **BRUSCHETTA** 8 ★
Grilled focaccia topped with marinated tomatoes & fresh basil, finished with extra virgin olive oil & a touch of sea salt
- (V) **TRUFFLE CACIO E PEPE ARANCINI** 10 ★
Cacio e pepe arancini with a melting mozzarella centre, served on a truffle béchamel sauce & finished with grated Pecorino Romano DOP
- (GF)* **BRESAOLA & ROCKET** 10 ★
Thinly sliced, air-dried Italian beef topped with a peppery wild rocket, Grana Padano DOP shavings, lime zest & extra virgin olive oil



MAINS

FROM THE GRILL

- (GF) **SALT AGED FILLET STEAK (80Z)** 36
A mild, buttery & tender cut of salt aged steak, grilled & served with seasonal greens, homemade chips & choice of peppercorn, mushroom, béarnaise sauce or salsa verde
+ ADD GRILLED KING PRAWNS + 4
- (GF) **SIGNATURE STEAK FRITES (80Z)** 25
Signature flat iron steak, grilled to medium rare & served with skinny hand-cut frites & a classic traditional Béarnaise sauce. Or a choice of peppercorn, mushroom sauce or salsa verde instead
+ ADD GRILLED KING PRAWNS + 4
- (GF) **MEDITERRANEAN GRILLED SEABREAM** 23 ★
Fresh sea-bream fillet, grilled to perfection, served with roast potatoes & crushed peas. Finished with a lemon-caper butter
- (GF) **SEAFOOD MIXED GRILL** 31
A curated four-piece seafood feast featuring king prawns and three of the day's best landings from our local supplier. Served with a zesty lemon-caper butter, hand-cut chips & house salad

FROM THE OVEN

- (GF)* **CORN-FED CHICKEN SUPREME | MEDITERRANEAN RAGU** 22 ★
Skin-on corn fed chicken breast, pan-seared until crisp & golden with a warm Mediterranean ragu of tomato, sweet red peppers, chilli, garlic, onions, black olives & basil. Finished with a splash of white wine & served with homemade roast potatoes & seasonal greens
- (GF)* **CORN-FED CHICKEN SUPREME | MUSHROOM** 22 ★
Skin-on corn fed chicken breast, pan-seared until crisp & golden with a velvety mushroom sauce. Served with homemade roast potatoes & seasonal greens
+ ADD TRUFFLE + 2
- (GF) **12-HOUR+ PORK BELLY** 24
Succulent pork belly with crispy crackling slow cooked for 12 hours. Served with a rich jus, creamy mashed potatoes & fennel salad
- 6-HOUR+ BEEF SHORT RIB** 28
Ultra-tender bone-in beef short rib, slow-cooked for 6 hours. Served with creamy mashed potatoes, rich red wine reduction & salsa verde, topped with chives



PASTA

	LASAGNE WITH SLOW COOKED RAGU	19	★
	Tender slow-cooked shredded beef & pork ragu, layered with creamy béchamel & pasta sheets, topped with melted mozzarella		
(GF)*	9-HOUR SLOW-COOKED RAGU RIGATONI	18	★
	Our take on a classic Bolognese. Slow-cooked beef shin & pork in a rich, savory ragu, served with rigatoni & finished with fresh basil		
(V)*	PORCINI TORTELLONE WITH CHICKEN & TRUFFLE	22	★
	Fresh tortellone pasta filled with porcini mushrooms & creamy ricotta. Served in a creamy truffle sauce with corn-fed chicken breast		
(VG)(GF)*	RED PESTO BUCATINI	17	★
	Bucatini in a vibrant homemade pesto of roasted peppers & sun-dried tomatoes. Topped with toasted almonds and aubergine		
	+ ADD GRILLED KING PRAWNS + 4		
(GF)*	PORK BELLY & N'DUJA CARBONARA	24	
	Rigatoni carbonara with 12-hour slow-roasted tender pork belly & crispy crackling. Following a traditional recipe with egg yolk, Pecorino Romano DOP & Grana Padano DOP, with an nduja twist to give it a kick		
(GF)*	SEAFOOD BUCATINI	24	
	Bucatini with calamari rings, clams, mussels & king prawns in a delicate garlic, white wine & chilli sauce with cherry tomatoes		
	LOBSTER PRAWN RAVIOLI	26	
	Delicate ravioli filled with succulent lobster, served in a rich prawn bisque cream, topped with grilled king prawns		



SIDE SALADS

- (VG) (GF) **HOUSE SALAD** 6
A fresh mix of seasonal leaves, cherry tomatoes & olives, served with a light vinaigrette dressing
- (GF) **ROCKET & PARMESAN SALAD** 6
Rocket salad, Grana Padano DOP shavings. cherry tomatoes & balsamic glaze
- (VG) (GF) **BEETROOT SALAD** 6
Pickled beetroot, red onion & toasted almonds

SIDES

- (VG) (GF) **HOMEMADE CHIPS** 4
(GF) + ADD TRUFFLE & Grana Padano DOP + 2
- (VG)* (GF) **TENDERSTEM BROCCOLI** 4
Topped with shaved Grana Padano DOP & toasted almonds
- (VG)* (GF) **SAUTÉED MUSHROOMS** 4
Mushrooms sautéed with garlic butter & parsley

(VG)- VEGAN (V)- VEGETARIAN (V)*- VEGETARIAN OPTION AVAILABLE

(GF)- GLUTEN FREE (GF)*- CAN BE MADE GLUTEN FREE ON REQUEST

GOT AN ALLERGY OR DIETARY REQUEST? JUST LET US KNOW – WE’RE HERE TO HELP. OUR KITCHEN HANDLES ALL MAJOR ALLERGENS, SO WE CAN’T GUARANTEE ZERO CROSS-CONTAMINATION. PLEASE NOTE: SOME DISHES MAY CONTAIN SMALL BONES OR TRACES OF NUTS.

ASK YOUR SERVER FOR FULL ALLERGEN INFORMATION.