

# VOLA.

## À LA CARTE

### MIDWEEK DINING

JOIN US EVERY WEDNESDAY, THURSDAY & NOW SUNDAY TOO FOR A  
SPECIAL SET DINING OFFER

CHOOSE 2 COURSES FOR £24 OR 3 COURSES FOR £29

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

### NIBBLES

- |           |   |   |  |
|-----------|---|---|--|
| (VG) (GF) | MARINATED OLIVES  | 3 |  |
| (VG)      | WARM HOMEMADE FOCACCIA<br>Served with extra virgin olive oil & aged balsamic vinegar            | 4 |  |
| (VG) (GF) | ROASTED GARLIC & HERB NUTS<br>Roasted almonds & cashews tossed in rosemary, garlic and sea salt | 2 |  |

### STARTERS

- |            |   |    |   |
|------------|---|----|---|
| (GF)*      | SAUTÉED WILD CAUGHT KING PRAWNS<br>Succulent king prawns gently fried until perfectly tender & lightly golden. Served with our freshly made tartare sauce, lemon & grilled focaccia                           | 11 |   |
|            | SLOW-COOKED BEEF RAGU ARANCINI<br>Crispy saffron risotto pyramid filled with slow-cooked beef & pork ragu, peas & molten mozzarella. Served on a creamy parmesan sauce and topped with finely grated parmesan | 9  | ★ |
| (VG) (GF)* | BRUSCHETTA CLASSICA<br>Grilled focaccia topped with marinated tomatoes & fresh basil, finished with extra virgin olive oil & a touch of sea salt  | 8  | ★ |
| (V)*       | MOZZARELLA IN CARROZZA<br>Deep-fried mozzarella parcels in crispy bread. Served with a choice of Pomodoro sauce (V) or vibrant pistachio & basil pesto  | 9  | ★ |



## MAINS

- (GF) **SALT AGED FILLET STEAK (80Z)** 36  
A mild, buttery & tender cut of salt aged steak, grilled and served with roasted cherry tomatoes on the vine, homemade chips & choice of peppercorn sauce, mushroom sauce or salsa verde  
+ ADD GRILLED KING PRAWNS + 4
- (GF) **SALT AGED RUMP STEAK (100Z)** 25  
A hearty, full-flavoured cut of salt aged steak with a firmer bite, grilled & served with roasted cherry tomatoes on the vine, homemade chips & choice of peppercorn sauce, mushroom sauce or salsa verde  
+ ADD GRILLED KING PRAWNS + 4
- (GF) **MEDITERRANEAN GRILLED SEABREAM** 23  
Fresh sea-bream fillet, grilled to perfection, served with roast potatoes. Finished with a vibrant gremolata sauce
- (GF)\* **CORNFED CHICKEN SUPREME & MUSHROOMS** 22  
Succulent, skin-on corn fed chicken breast, pan-seared to a golden crisp and topped with a velvety mushroom sauce. Served with homemade chips & finished with grilled spring onions
- (GF) **48-HOUR PORK BELLY** 23  
Succulent pork belly with crispy crackling slow cooked for 48 hours served with a rich jus, tenderstem broccoli and creamy mashed potatoes

## PASTA

- LASAGNE WITH SLOW COOKED RAGU** 19 ★  
Tender slow-cooked shredded beef & pork ragu, layered with creamy béchamel and pasta sheets, topped with melted mozzarella
- (GF)\* **6 HOUR SLOW-COOKED RAGU WITH SPAGHETTI** 18 ★  
Our take on a classic Bolognese – Slow-cooked beef & pork in a rich, savory ragu, served with spaghetti and finished with fresh basil
- (GF)\* **SPAGHETTI CARBONARA** 17 ★  
The classic Roman way – silky pasta tossed with crispy guanciale, egg yolk, black pepper and a blend of Pecorino Romano & Parmesan  
No cream, no shortcuts.
- (VG)(GF)\* **RIGATONI FUNGHI** 18 ★  
Rigatoni tossed in a velvety vegan cream sauce with mushrooms, roasted garlic, thyme & cracked black pepper. Finished with a drizzle of truffle oil
- (GF)\* **48-HOUR PORK BELLY & CREAMY N'DUJA GEMELLI** 20  
Gemelli pasta tossed in a luscious creamy n'duja, cherry tomato, and white wine sauce, topped with tender slow-cooked pork belly finished to crispy perfection
- LOBSTER & KING PRAWN RAVIOLI** 26  
Delicate ravioli filled with succulent lobster, served in a rich prawn bisque cream, topped with grilled king prawns and fresh samphire for a touch of coastal freshness



## **SIDE SALADS**

- (VG)(GF) **HOUSE SALAD** 6  
A fresh mix of seasonal leaves, cherry tomatoes and olives, served with a light vinaigrette dressing
- (VG)(GF) **ROCKET & PARMESAN SALAD** 6  
Rocket Salad, Parmesan Shavings & Cherry Tomatoes

## **SIDES**

- (VG)(GF) **HOMEMADE CHIPS** 4  
(GF) + ADD TRUFFLE & PARMESAN + 2
- (GF)\* **TENDERSTEM BROCCOLI** 4  
Topped with shaved parmesan & toasted pine nuts
- (GF)\* **PEAS & PANCETTA** 4  
Peas topped with crispy pancetta
- (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.