

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

NEBBLES

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

STARTERS

- (GF)* SAUTÉED WILD CAUGHT KING PRAWNS 11
King prawns sautéed in garlic, chilli, shallots, white wine, prawn bisque & parsley. Served with grilled focaccia
- 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

- (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
- (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



PASTA

	LASAGNE WITH SLOW COOKED RAGU Tender slow-cooked shredded beef & pork ragu, layered with creamy béchamel & pasta sheets, topped with melted mozzarella	19	★
(GF)*	9-HOUR SLOW-COOKED RAGU RIGATONI Our take on a classic Bolognese. Slow-cooked beef shin & pork in a rich, savory ragu, served with rigatoni & finished with fresh basil	18	★
(V)*	PORCINI TORTELLONE WITH CHICKEN & TRUFFLE Fresh tortellone pasta filled with porcini mushrooms & creamy ricotta. Served in a creamy truffle sauce with corn-fed chicken breast	22	★
(VG)(GF)*	RED PESTO BUCATINI Bucatini in a vibrant homemade pesto of roasted peppers & sun-dried tomatoes. Topped with toasted almonds and aubergine + ADD GRILLED KING PRAWNS + 4	17	★
(GF)*	N'DUJA CARBONARA Rigatoni carbonara with crispy guanciale and N'duja. Following a traditional recipe with egg yolk, Pecorino Romano DOP & Grana Padano DOP, with an nduja twist to give it a kick	20	★
(GF)*	SEAFOOD BUCATINI Bucatini with calamari rings, clams, mussels & king prawns in a delicate garlic, white wine & chilli sauce with cherry tomatoes	24	
	LOBSTER PRAWN RAVIOLI Delicate ravioli filled with succulent lobster, served in a rich prawn bisque cream, topped with grilled king prawns	26	



PIZZA

- (VG) **MARGHERITA** 15
Hand-stretched dough, topped with our house-made pomodoro sauce, mozzarella, fresh basil & extra virgin olive oil
- SALAMI** 16
Hand-stretched dough, topped with our house-made pomodoro sauce, mozzarella & salami
- DIAVOLA**  17
Hand-stretched dough, topped with our house-made pomodoro sauce, mozzarella, salami, fiery n'duja & a drizzle of hot honey
- POLLO & PESTO** 17
Hand-stretched dough, topped with our house-made pomodoro sauce, mozzarella, tender roasted chicken, sliced mushrooms & pesto
- (V) **SEASONAL MEDITERRANEAN** 15
Hand-stretched dough, topped our house-made pomodoro sauce, mozzarella & seasonal Mediterranean vegetables such as aubergines, roasted peppers & olives
- BRESOLA & ROCKET** 18
Hand-stretched dough, topped our house-made pomodoro sauce, mozzarella, thinly sliced air-dried Italian beef topped with a peppery wild rocket, Grana Padano DOP shavings
- CALZONE**  18
Hand-stretched dough, folded and baked, stuffed with house-made pomodoro sauce, mozzarella, n'duja, spicy salami, roasted peppers & red onions
- GARLIC BREAD**
- (V) **CLASSIC GARLIC BREAD** 7
Hand-stretched dough, brushed generously with rich garlic butter
- (V) + ADD TOMATO + 0.5
(V) + ADD MOZZARELLA + 1.5
(V) + ADD TOMATO & CHILLI + 1
+ ADD MOZZARELLA & PISTACCHIO PESTO + 3
- (VG) **VEGAN TOMATO GARLIC BREAD** 7
Hand-stretched dough, with rich garlic tomato sauce & olive oil
- (VG) + CHILLI + 0.5



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.