

VOLA.

À LA CARTE

Our à la carte menu is available for tables of
up to 6 guests during the festive period.
We also have an additional Christmas Menu available.

12th November - 4th January

NIBBLES

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

STARTERS

- | | | |
|------------|---|----|
| (GF)* | SAUTÉED WILD CAUGHT KING PRAWNS
King prawns sautéed in garlic, chilli, shallots, white wine, prawn bisque & parsley. Served with grilled focaccia | 11 |
| | SLOW-COOKED BEEF RAGU ARANCINI
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
Grilled focaccia topped with marinated tomatoes & fresh basil, finished with extra virgin olive oil & a touch of sea salt | 7 |
| (V)* | MOZZARELLA IN CARROZZA
Deep-fried mozzarella parcels in crispy bread. Served with a choice of Pomodoro sauce (V) or vibrant pistachio & basil pesto | 9 |



PIZZA

(V)

MARGHERITA

Hand-stretched dough, topped with our house-made pomodoro sauce, mozzarella, fresh basil & extra virgin olive oil

15

SALAMI

Hand-stretched dough, topped with our house-made pomodoro sauce, mozzarella & salami

16

DIAVOLA

Hand-stretched dough, topped with our house-made pomodoro sauce, mozzarella, salami, fiery n'duja & a drizzle of hot honey

17

POLLO & PANCETTA

Hand-stretched dough, topped with a cheesy garlic béchamel sauce, mozzarella, tender roasted corn fed chicken, sliced mushrooms, thyme and crispy pancetta

17

(V)(VG)*

SEASONAL MEDITERRANEAN

Hand-stretched dough, topped our house-made pomodoro sauce, mozzarella & seasonal Mediterranean vegetables such as aubergines

15

TUTTA CARNE CALZONE

Hand-stretched dough, folded and baked, stuffed with house-made pomodoro sauce, mozzarella, tender roasted corn fed chicken, spicy salami, and flavourful slow cooked pulled pork

20

MAINS

(GF)

SALT AGED FILLET STEAK (80Z)

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

36

(GF)

SALT AGED RUMP STEAK (100Z)

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

25

(GF)

MEDITERRANEAN GRILLED SEABREAM

Fresh sea-bream fillet, grilled to perfection, served with roast potatoes. Finished with a vibrant gremolata sauce

23

(GF)*

CORNFED CHICKEN SUPREME & WILD MUSHROOMS

Succulent, skin-on corn fed chicken breast, pan-seared to a golden crisp and topped with a velvety wild mushroom sauce. Served with homemade chips & finished with grilled spring onions

22



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 wild 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)*	BRUSSEL SPROUTS & PANCETTA	4
	Garlic roasted brussel sprouts topped with crispy pancetta	
(VG)* (GF)	SAUTÉED MUSHROOMS	4
	Mushrooms sautéed with garlic butter & parsley	

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

(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.