

catering menu

Catering orders are asked to be placed within 24 hours of delivery.
 Half Pans feed approximately 10-15 people • Full Pans feed approximately 20-25 people



Antipasto Platter

pasta

Pricing based on choice of sauce.

Your Choice of Pasta:

- Capellini (angel hair)
- Spaghetti
- Linguine (thin, flat noodle)
- Fettuccine (flat noodle)
- Pappardelle (flat egg noodle)
- Penne (pointed tube)
- Rigatoni (tube with lines)
- Farfalle (bow tie)
- Orechiette (little ear)

Your Choice of Sauce:

	Half	Full
Aglio-Olio	30	60
Alfredo	40	80
Arrabbiata	35	70
Bolognese	40	80
Pesto Sauce	40	80
Marinara	30	60
Salmonata	45	90
White Clams	30pc. 50	60pc. 100
Red Clams	30pc. 50	60pc. 100
Vodka Sauce	45	90

**We also serve
Gluten-Free Pasta!**

appetizers & salads

	Half	Full
Bruschetta Tradizionale	25pc. 20	50pc. 40
Antipasto Salad	25	50
Salsiccia e Pepperoni	25pc. 35	50pc. 70
Seafood Salad	75	140
Arancini	25pc. 45	50pc. 90
Rotolini di Melanzane	25pc. 48	50pc. 88
Antipasto Platter	45	90
Insalate della Casa	20	40
Insalate Caprese	25	50
Insalate Cesare	23	45
Insalate Volare	25	50
Benny's Chopped Salad	25	50

homemade pasta

Served with your choice of sauce.

	Half	Full
Ravioli di Ricotta	20pc. 40	40pc. 80
Cheese Tortellini	45	90
Lasagna alla Bolognese	50	100
Eggplant Parmigiana	40	80
Stuffed Shells	38	80
Cavatelli	50	100
Gnocchi	50	100

entrées

sides

	Half	Full
Vesuvio Potatoes	16	32
Broccoli	16	32
Escarole & Sausage	20	40
Italian Sausage	25pc. 35	50pc. 70
Small Meatballs	20pc. 35	40pc. 70
Mashed Potatoes	15	30
Garlic Bread	25pc. 10	50pc. 20
Jumbo Shrimp	ea. 3.50	
Cocktail Shrimp	ea. 1.75	
Chicken Breast	ea. 1.50	

	Half	Full
Chicken Parmigiana	10pc. 50	20pc. 100
Chicken Limone	10pc. 50	20pc. 100
Chicken Cacciatore	10pc. 50	20pc. 100
Chicken Vesuvio	10pc. 55	20pc. 110
Veal Milanese	10pc. 70	20pc. 140
Veal Limone	10pc. 70	20pc. 140
Veal Parmigiana	10pc. 70	20pc. 140
Lamb Chop	9pc. 90	18pc. 180
Pork Chop al Forno	5pc. 65	10pc. 130
Grilled Salmon 4oz. filets	15pc. 60	30pc. 120
Tilapia (any style)	15pc. 40	30pc. 80
Whitefish	15pc. 50	30pc. 100

desserts

	Half	Full
Tiramisu	45	85
Mini Cannoli	15pc. 18	30pc. 36
Homemade Cookies	72pc. 18	144pc. 40
Ricotta Cheesecake	Whole Cake	35



Torta di Cioccolato

desserts

- Tiramisu**
Espresso soaked lady fingers, mascarpone cream & cocoa powder. 6.95
- Torta di Cioccolato**
Flourless chocolate cake. 6.95
- Cannoli Rotti**
Broken Italian pastry served with a side of sweet ricotta cream for dipping. 6.95
- Torta di Ricotta**
Ricotta cheesecake served with a strawberry sauce & crème anglaise. 6.95

beverages

- Soft Drinks**
Can 1.50 • Six-Pack 9.00

Delivery • Take-Out • Catering



Serving Lunch & Dinner
630.495.0200
 1919 South Meyers Road
 Oakbrook Terrace • IL 60181
 Fax 630.495.0002

**Your reservation
is just a click away!**



open 7 days a week!
Mon to Thurs 11:00am - 10:30pm
Fri & Sat 11:00am - 11:00pm
Sun 11:00am - 10:00pm

We use OPEN TABLE!
 Visit our website & click on the Oakbrook Terrace location.
www.volarerestaurant.com

The Illinois Department of Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women & other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.



Prices & menu items are subject to change without notice.
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ristorante italiano

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Oakbrook Terrace

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Insalata di Mare

antipasti

Cocktail di Gamberi

Chilled jumbo shrimp cocktail. **4pc** 12.00

Insalata di Mare

Chilled seafood salad with octopus, conch, shrimp & calamari in lemon juice, garlic & olive oil. Topped with vinegar peppers. 11.95

Carpaccio di Manzo

Thinly sliced beef with arugula, parmesan cheese, lemon, garlic & olive oil. 6.95

Antipasto all' Italiana

Imported Italian meats, cheeses & seasonal vegetables. 6.95

Arancini alla Bolognese

Risotto rice balls filled with ground sirloin, peas & fontina cheese on a bed of pomodoro sauce. **4pc** 7.95

Rotolini di Melanzane

Rolled eggplant stuffed with fresh ricotta cheese & baked in a pomodoro sauce. **4pc** 7.95

Fritto di Calamari

Fried calamari. **Half** 6.00 • **Full** 12.00

Salsiccia Bruschetta

Grilled homemade Italian sausage topped with fresh chopped tomato, onion & basil. 6.95



Volare Pizza

create your own pizza

	Small 12"	Medium 14"	Large 16"
Cheese	12.00	14.00	16.00
One Ingredient	13.00	15.50	18.00
Two Ingredients	14.00	17.00	20.00
Additional Ingredients ea.	1.00	1.50	2.00

ingredients:

Bacon • Capicola • Pepperoni • Pancetta • Sausage • Bocconcini Cheese
Ricotta Cheese • Mushrooms • Black Olives • Green Olives • Onions
Green Peppers • Roasted Peppers • Fresh Garlic • Spinach • Pineapple
Gardiniera Peppers • Jalapeño Peppers • Fresh Tomatoes • Arugula

double charge for ingredients below:

Italian Beef • Char-broiled Chicken • Prosciutto di Parma • Artichokes

specialty pizza

Margherita

Tomato sauce, homemade mozzarella & basil.
Sm 12.00 • **Med** 14.00 • **Lrg** 16.00

Quattro Stagione

Mushrooms, olives, artichokes & Italian ham.
Sm 16.00 • **Med** 20.00 • **Lrg** 24.00

Boscaiola

Prosciutto, mushrooms & homemade mozzarella.
Sm 15.00 • **Med** 18.50 • **Lrg** 22.00

Panna

Parmigiano, sausage & sweet onions.
Sm 15.00 • **Med** 18.50 • **Lrg** 22.00

Carne

Italian sausage, pepperoni & prosciutto.
Sm 15.00 • **Med** 18.50 • **Lrg** 22.00

Funghi

Mushrooms, cerignola olives & shaved pecorino cheese.
Sm 16.00 • **Med** 20.00 • **Lrg** 24.00

Quattro Formaggi

Ricotta, shaved pecorino, mozzarella & shaved provolone.
Sm 15.00 • **Med** 18.50 • **Lrg** 22.00

Volare

Prosciutto di parma, Sardenian ricotta, artichokes & fresh tomatoes.
Sm 16.00 • **Med** 20.00 • **Lrg** 24.00

Pizza Primavera

Broccoli, artichokes, roasted peppers & zucchini.
Sm 16.00 • **Med** 20.00 • **Lrg** 24.00

pasta

Lasagna alla Bolognese

Homemade meat lasagna. 13.95

Ravioli

Homemade ricotta filled ravioli & marinara. 11.95

Cavatelli al Forno

Homemade eight-finger cavatelli baked with tomato sauce & fresh ricotta cheese. 14.95

Gnocchi alla Vodka

Homemade ricotta gnocchi served with our signature vodka sauce. 14.95

Spaghetti Marinara

Spaghetti pasta served with marinara & basil. 10.95

Penne alla Bolognese

Penne pasta served with bolognese meat sauce. 12.95

We also serve
Gluten-Free Pasta!



Spaghetti Marinara con Polpetta

entrées

Risotto Fattoria

Aged organic Carnaroli rice cooked with a mix of diced chicken breast, peas & a four-cheese sauce. 15.95

Melanzane alla Parmigiana

Breaded eggplant baked with mozzarella & parmesan cheese baked in a marinara sauce & served with a side of penne marinara. 11.50

Pollo alla Parmigiana

Breaded chicken breast, marinara sauce, mozzarella & parmesan cheese served with a side of penne marinara. 14.95

Pollo Volare

Half roasted chicken topped with sautéed tri-colored peppers & fresh lemon juice served with roasted potatoes. 14.99

Braciolo di Manzo

Braised pounded flank steak rolled & stuffed with Italian sausage, pecorino cheese & hard boiled eggs slowly cooked in a pomodoro sauce & served over bucantini pasta in a pork neck bone sauce. 16.95



Pollo Volare

sandwiches

All sandwiches are served with fries or chips.

Italian Beef Sandwich

Tender, lean Italian beef served in its own natural gravy on Italian bread. 5.75

Turkey Club Sandwich

Turkey, bacon, avocado, lettuce & tomato on multi-grain bread. 5.75

Grilled Sausage Sandwich

Open-faced sausage panino with roasted peppers & a white wine sauce served on ciabatta bread. 5.25



Braciolo di Manzo

zuppe & insalate

Minestrone Soup 3.00

Soup of the Day 3.00

House Salad

Mixed greens with chick peas, carrots, cucumber, tomatoes & olives with Italian vinaigrette. 4.00

Benny's Chopped Salad

Diced lettuce, hearts of palm, broccoli, cucumber, carrots, turnips & corn with house dressing. 8.00

Caprese Salad

Sliced tomatoes, fresh mozzarella, extra virgin olive oil & fresh basil. Finished with white pepper & a balsamic reduction. 6.00

Caesar Salad

Romaine hearts tossed with parmesan, olive oil & Caesar dressing served with croutons, shaved parmesan & anchovy. 6.00



Benny's Chopped Salad

sides

Polpetta

Two homemade meatballs served with marinara sauce. 3.50

Salsiccia

Italian sausage. 3.50

Petto di Pollo

Grilled chicken breast. 3.50

Gamberoni

Jumbo shrimp. **ea.** 3.25



Minestrone Soup