



DINNER FEATURES
SEPTEMBER 2024

STARTERS

Shrimp Cocktail

horseradish cocktail sauce, spicy remoulade, herb salad
\$18

Burrata and Prosciutto

smoked olive oil, heirloom tomatoes, baby arugula and balsamic glaze (GF)
\$18

Roasted Brussels Sprouts

goat cheese, hot honey, sun-dried cranberries, toasted sunflower seeds and smoked paprika aioli (GF, V)
\$16

Charcuterie Board

truffle salumi, barolo salumi, pate de campagne, cornichons, whole grain mustard, caper berries, fresh baguette, mixed olives, brie, drunken goat cheese, smoked cheddar
\$24

Garlic Bread Twists

house-made marinara, garlicky butter, parmesan cheese
\$11

Wood Fired Wings

calabrian chili, barbeque or sweet chili sauce (GF, DF)
\$17

Crispy Cauliflower

lightly battered cauliflower florets with tahini, tzatziki and baba ghanoush
\$14

SALADS

add steak \$14, chicken \$7, shrimp \$12, tofu \$5

Asian Salad

mixed greens, red onion, carrots, red cabbage, cucumber, bell peppers, sesame seeds, scallions, crispy wontons (DF)
\$15

Farmer's Market Salad

butternut squash, pomegranate seeds, toasted walnuts, arugula, orange pomegranate vinaigrette (GF, DF, V)
\$14

Traditional Caesar

creamy garlic dressing, parmesan and garlic croutons (V)
\$9 small / \$13 large

Garden Salad

mixed greens, baby tri-colored tomatoes, julienne carrots, red onion, english cucumber
\$7 small / \$13 large

ENTRÉES

Steak Frites

flat iron steak, golden french fries and tiger sauce (GF)
\$32

Guinness Braised Short Rib

rosemary demi-glace, mashed potatoes, haricot verts (GF)
\$34

Lemon Thyme Salmon

lemon thyme panko crust, tri-colored fingerling potatoes, grilled asparagus, parsley sauce
\$28

"Marry-Me Chicken"

french-cut chicken, sun-dried tomatoes, spinach, parmesan cheese, cream, baby carrots, fingerling tomatoes (GF)
\$24

Harissa Spiced Cauliflower Steak

roasted saffron cous cous, minted sugar snap peas, served with a side of tzatziki (V)
\$24

Creole Shrimp and Grits

andouille sausage, caramelized onions, bell peppers, sherry butter sauce and creamy cheese grits (GF)
\$28

Sausage and Pepper Rigatoni

hot fennel sausage, sauteed onions, sweet bell peppers, banana peppers, house made arrabiata
\$23

Pesto Penne Pasta Primavera

sauteed seasonal vegetables, lemon sauce, fresh basil pesto
\$19

Chicken Penne a La Vodka

grilled chicken, shallots, sun-dried tomatoes sauteed and tossed in a vodka cream sauce
\$19

Buddha Bowl

brown rice, edamame, avocado, sweet potato, crispy tofu, scallions, sesame seeds and sesame ginger sauce (DF, V)
\$18

GF - Gluten Free DF - Dairy Free V - Vegetarian

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR RESTRICTIONS

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



HANDHELDS

served with golden french fries --- substitute sweet potato fries \$2, truffle fries \$3, or a side garden or caesar salad \$3 each
classic and volo burgers - substitute impossible burger + \$2

Classic Burger*

grilled prime beef, cheddar cheese, bibb lettuce, sliced garden tomato on a brioche bun
\$17

California Chicken BLT

grilled chicken, bacon, bibb lettuce, garden tomato, avocado, sweet chili aioli on a brioche bun
\$17

Volo Burger*

grilled prime beef, dolce gorgonzola, caramelized onions, wild mushrooms, smoked bacon, bibb lettuce, sliced garden tomato, truffle aiolo on a brioche bun
\$19

AUTHENTIC NEAPOLITAN PIZZAS

Margarita

mozzarella di buffalo, crushed san marzano tomatoes and fresh basil (V)
\$16

Spinach and Artichoke

white pizza with spinach, roasted artichoke spread, roasted red peppers, mozzarella and parmesan (V)
\$16

The Pepperoni

thick cut artisanal pepperoni, mozzarella, fresh oregano, crushed san marzano tomatoes & parmesan. hot honey
\$18

Greek

artichoke, roasted tomatoes, kalamata olives, roasted garlic and feta cheese (V)
\$16

Fig Jam

fig jam, goat cheese, thin prosciutto, fresh arugula and balsamic glaze
\$18

White

roasted garlic, Fiore diLatte mozzarella, parmesan and pecorino romano (V)
\$16



Business Hours

Sunday: 11:00AM - 4:00 PM
Monday: CLOSED
Tuesday: 11:00AM - 3:00PM
Wednesday: 11:00AM - 3:00PM
Thursday: 11:00AM - 9:30PM
Friday: 11:00AM - 9:30PM
Saturday: 11:00AM - 9:30PM

Happy Hour

Thursday, Friday and Saturday
3:00-5:00PM

Menus



Reservations

Please call: 203-266-2107

Event Inquiries

Please email: voloatxford@gmail.com

Media Inquiries

Please email: voloatxford@gmail.com

Located at the Oxford Airport

7 Juliano Drive, Oxford, CT 06478

Website

www.voloatxford.com

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Starters

WOOD FIRED ROASTED BRUSSELS SPROUTS
goat cheese, hot honey, sun dried cranberries,
toasted sunflower seeds, smoked paprika aioli
(GF, V) \$16

WOOD FIRED WINGS

calabrian chili sauce, BBQ sauce or sweet chili
sauce (GF, DF) \$17

CRISPY CAULIFLOWER

lightly battered cauliflower florets, tahini, tzatziki
baba ghanoush \$14

TRUFFLE FRIES

thick cut golden fries, black truffle, truffle peelings,
shaved parmesan, truffle aioli \$12

SHRIMP COCKTAIL

4 jumbo shrimp, fresh lemon, house made cocktail
sauce \$18

Salads

*add grilled beef tenderloin \$14 grilled chicken \$7
grilled shrimp \$12 grilled tofu \$5*

TRADITIONAL CAESAR

creamy garlic dressing, parmesan, garlic croutons
(V) Sm \$9 Lg \$13

SUPER FOOD SALAD

shredded kale, red cabbage, carrots, blueberries,
golden raisins, sunflower seeds, pepitas, tossed with
house made white balsamic vinaigrette
(GF, DF, V) \$15

TRADITIONAL COBB SALAD

mixed greens, grilled chicken, applewood smoked
bacon, avocado, tomatoes, hard boiled egg,
cucumbers, carrots & crumbled gorgonzola (GF) \$19

ASIAN SALAD

mixed greens, red onion, carrots, red cabbage,
cucumber, bell peppers, sesame seeds, scallions,
sesame ginger dressing, crispy wontons (DF) \$15

BERRY SALAD

baby spinach, strawberries, blueberries, shaved
fennel, honey, feta cheese, sunflower kernels,
lemon dijon dressing (GF) \$15

House Specialty Pizzas

gluten free cauliflower crust \$2

MARGARITA

mozzarella di buffalo, crushed san marzano
tomatoes and fresh basil (V) \$16

SPINACH AND ARTICHOKE

white pizza, baby spinach, roasted artichoke
spread, roasted red peppers, mozzarella and
parmesan (V) \$16

THE PEPPERONI

thick cut artisanal pepperoni, mozzarella, fresh
oregano, crushed san marzano tomatoes,
parmesan, hot honey \$18

FIG JAM

fig jam, goat cheese, thin prosciutto, balsamic
glaze \$18

GREEK

artichoke, roasted tomatoes, kalamata olives,
roasted garlic, feta cheese (V) \$16

WHITE

roasted garlic, Fiore diLatte mozzarella, parmesan
and pecorino romano (V) \$16

Handhelds

*served with french fries or substitute a side
garden or caesar salad \$3*

CLASSIC BURGER*

grilled prime beef, cheddar cheese, bibb
lettuce, sliced garden tomato, brioche bun \$17

VOLO BURGER*

grilled prime beef, dolce gorgonzola,
caramelized onions, wild mushrooms,
applewood smoked bacon, bibb lettuce,
tomatoes, truffle aioli, brioche bun \$19
substitute redefine burger \$2

CALIFORNIA CHICKEN BLT

teryaki marinated chicken, applewood smoked
bacon, bibb lettuce, tomatoes, avocado,
sweet chili aioli, brioche bun \$17

CAPE COD CLASSIC

cranberry pecan chicken salad, baby greens,
whole wheat wrap \$15

ROASTED TURKEY CLUB

sliced roasted turkey, applewood smoked
bacon, bibb lettuce, tomatoes, basil pesto aioli
on country white toast \$16

FALAFEL WRAP

falafel, chick peas, tomatoes, cucumber, baby
spinach, feta cheese, hummus, spinach wrap
(V) \$16

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Bowls

LINGUINE WITH SHRIMP

artichokes, asparagus, roasted tomatoes, basil
and lemon chardonnay sauce \$24

CHICKEN PENNE A LA VODKA

grilled chicken, shallots and sun dried tomatoes
sautéed and tossed in a vodka cream \$19

substitute gf pasta \$2

BUDDAH BOWL

brown rice, edamame, avocado, charred
sweet potato, crispy tofu, scallions, toasted
sesame seeds, sesame ginger sauce

(DF, V) \$18

Beverages

ASSORTED FOUNTAIN SODA	\$4
UNSWEETENED ICED TEA	\$4
SPARKLING WATER	\$4
FLAVORED ICED TEA OR LEMONADE	\$6
HARNEY & SONS HOT TEA	\$4
COFFEE	\$3
SEASONAL MOCKTAILS	\$8

Sweet Finishes

all of our desserts are made fresh in house

BOURBON BREAD PUDDING

with custard cream \$13

PECAN CRUSTED LEMON TART

served with fresh blueberries and raspberry coulis \$13

TRADITIONAL CARROT CAKE

with cream cheese icing \$13

WARM CHOCOLATE LAVA CAKE

served with vanilla bean ice cream and raspberry coulis \$13

SORBET

assorted flavors \$6



VOLO

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