



DINNER FEATURES

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 potatoes (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 (V)
\$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, served cold (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 - 9:00 PM
Monday: CLOSED
Tuesday: CLOSED
Wednesday: 11:00AM - 9:30PM
Thursday: 11:00AM - 9:30PM
Friday: 11:00AM - 9:30PM
Saturday: 11:00AM - 9:30PM

Happy Hour
Wednesday, Thursday, and Friday
3:00-6:00PM

Menus



Take-Out

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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