

# 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

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

#### **CRISPY CAULIFLOWER**

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

#### TRUFFLE FRIES

thick cut golden fries with black truffle oil and truffle peelings, topped with shaved parmesan and served with truffle aioli on the side \$12

# SHRIMP COCKTAIL

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

# Salads

add grilled skirt steak \$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, chopped cucumbers, carrots & crumbled gorgonzola (GF) \$19

## **ASIAN SALAD**

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

#### **BERRY SALAD**

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

# 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 and brioche bun \$17

#### **VOLO BURGER\***

grilled prime beef, dolce gorgonzola, caramelized onions, wild mushrooms, applewood smoked bacon, bibb lettuce, sliced garden ripe tomatoes, truffle aioli and a brioche bun \$19

substitute impossible burger \$2

# CALIFORNIA CHICKEN BLT

teryaki marinated chicken, grilled bacon, bibb lettuce, tomato, avocado, sweet chili aioli and brioche bun \$17

#### CAPE COD CLASSIC

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

#### ROASTED TURKEY CLUB

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

#### FALAFEL WRAP

falafel, chick peas, tomato, cucumber, fresh baby spinach, feta cheese and hummus on a spinach wrap (V) \$16

# Bowls

## LINGUINE WITH SHRIMP

artichokes, asparagus, roasted tomatoes, basil and lemon chardonnay sauce \$24 substitute gf pasta \$2

# **BUDDAH BOWL**

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

# CHICKEN PENNE A LA VODKA

grilled chicken, shallots and sun dried tomatoes sautéed and tossed in a vodka cream \$19 substitute gf pasta \$2

GF - Gluten Free DF - Dairy Free V - Vegetarian

# 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 with 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 and parmesan, with hot honey \$18

# FIG JAM

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

#### **GRFFK**

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

#### WHITE

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

# Beverages

ASSORTED FOUNTAIN SODA	
UNSWEETENED ICED TEA	
SPARKLING WATER	
FLAVORED ICED TEA OR LEMONADE	
HARNEY & SONS HOT TEA	
COFFEE	
SEASONAL MOCKTAILS	



7 Juliano Dr. Oxford, CT 06478 203.266.2107 www.voloatoxford.com