



# Winter MENU

Rufforth Airfield East, Wetherby Rd, Rufforth, YO23 3QA

# Starters

## • BREAD & OLIVES £4

A Selection of traditional Sardinian and Italian oven-baked bread served with mixed marinated olives (V)(VG)

## • FOCACCIA OLIO, SALE E ROSMARINO £6.5

Hand-made focaccia bread served with Maldon salt, Sardinian Evo oil and fresh rosemary (V)(VG)

## • GARLIC BREAD £7.95

Hand-made base with plain garlic, cheese or tomato (V)(VG)

## • CAPRESE DI BUFALA CAMPANA £9.95

Whole Buffalo mozzarella served with beef, tomatoes, and fresh basil. Topped with Sardinian EVO oil, Maldon salt and oregano (V)

## • PARMIGIANA SCOMPOSTA DI MELANZANE £9.95

Layers of fried aubergine, baked in the oven, served with Buffalo mozzarella, grated Parmigiano Reggiano and San Marzano (V) tomato sauce

## • MOSCARDINI DIAVOLA £11.95

Slow-cooked baby octopus served with Altamura bread in a rich, spicy San Marzano tomato and Cannonau red wine sauce, topped with Sardinian Evo oil

## • POLPETTE FRITTE £8.95

Deep-fried delicious pork and beef meatballs (three per portion), served in a creamy, spicy hollandaise and parsley sauce

## • COZZE IN GUAZZETTO £9.95

Fresh Scottish mussels served in creamy white wine and garlic sauce or a spicy San Marzano tomato sauce

## • ZUPPA DELLA SETTIMANA

Home-made soup of the week served warm with toasted Altamura bread (ask a staff member for info and price) (V)(VG)

## • BRUSCHETTA DEL GIORNO

Toasted Altamura bread, served with a variety of fresh toppings (ask a staff member for info and price) (V)(VG)

# Pasta, Risotti & Ravioli

## Artisan Made Filled Ravioli

### • MEZZELUNE VEGANE £16.95

Our half moon vegan ravioli is made using semolina flour and tomato, filled with chestnut mushrooms, vegan feta cheese and vegan parmesan cheese, served with saffron and mixed pepper sauce (SIGNATURE DISH)

### • TORTELLONI DUE COLORI £18.95

Tortelloni of semolina flour flavoured with purple beetroot and green spinach, filled with courgettes and prawns, served in a creamy hollandaise and prawn sauce (SIGNATURE DISH)

### • SARDINIAN BLACK RAVIOLI £21.95

A unique ravioli made with semolina and black charcoal filled with scallops, cod and chives. Served with a trio of sauces: chilli tomato, a creamy sauce of courgettes and buffalo cream (SIGNATURE DISH)

## Artisan Made Fresh Pasta

### • TAGLIOLINI ITALIA £14.95

Green tagliolini made with fresh spinach and semolina flour served with San Marzano tomatoes, Tropea red onion and parsley, topped with a delicate buffalo mozzarella cream (V) (VG)

### • TAGLIOLINI FRUTTI DI MARE £17.95

White tagliolini made with semolina flour, served with a rich mix of seafood san Marzano tomato sauce, topped with Sardinian Evo oil

### • MALLOREDDUS TRE COLORI £16.95

This exceptional dish is created using three different pasta colours, each filled with selected ingredients: red malloreddus flavoured with tomato, green malloreddus flavoured with spinach and yellow plain malloreddus. Served with beef and pork ragu, a touch of chilly and pecorino cheese (SIGNATURE DISH)

## Gourmet Risotto

### • BEETROOT RISOTTO £15.95

Served with a creamy beetroot puree sauce topped with buffalo mozzarella cream, walnuts, rocket and a drizzle of Sardinian Evo oil (SIGNATURE DISH) (V) (VG)

### • RISOTTO CARCIOFI E PANCETTA £15.95

Served with creamy artichokes, pecorino puree sauce, and roasted smoked pancetta. Topped with pecorino cheese and Sardinian Evo oil

### • RISOTTO POLPI E GAMBERI SIGNATURE £17.95

Arborio rice served in a rich and spicy fish tomato sauce, a mix of baby octopus and Argentinian prawns (SIGNATURE DISH)



# Main Courses

- **FISH OF THE WEEK**

Ask a staff member for info and price

- **GAMBERONI AL VERMENTINO £19.95**

Six beautiful Argentinian prawns (shell on) flavoured with garlic, parsley and Vermentino white wine, served with a bed of potatoes and courgettes puree

- **STEAK OF THE WEEK**

A selection of the finest cuts from our locally sourced butchers accompanied by Mediterranean vegetables or chips (ask a staff member for info and price)

- **FILETTO DI MAIALE £19.95**

Roasted pork fillet served with sliced pork cheek in a rich red wine gravy sauce and mashed potatoes

- **MILANESE DI POLLO £17.95**

Breaded Chicken breast served with mixed salad and a choice of chips, mashed potatoes, or seasonal vegetables, accompanied by a spicy garlic mayonnaise

# Side Orders

- **ROCKET SALAD £4.50**

Wild rocket served with walnuts, shaved parmesan, Maldon salt, and peppers. Topped with Sardinian Evo oil and balsamic glaze (V) (VG)

- **MIXED SALAD £4.00**

A mix of green salad served with cherry tomatoes, onions and sliced cucumbers. Topped with Sardinian Evo oil (V) (VG)

- **PATATE FRITTE £4.00**

Deep fried Skin on chips (V) (VG)

- **INSALATA DI RAPA ROSSA & POMODORI £5.50**

Sliced beef tomatoes served with beetroot and red onions and topped with Sardinian Evo oil and balsamic glaze (V) (VG)

- **PUREA DI PATATE E ZUCCHINE £4.50**

Mashed potatoes and courgettes with Maldon salt, pepper and Sardinian Evo oil (V) (VG)

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## Pizze

- **REGINA PIZZA £9.50**

Tomato base served with Fior di latte mozzarella, topped with Evo oil and fresh basil (V)

- **FRUTTI DI MARE £15.00**

Tomato base served with Fior di latte mozzarella, mixed seafood, garlic and Evo oil

- **DENISE £13.50**

Tomato base served with Fior di latte mozzarella, tuna, red onions, black olives and chopped tomatoes

- **CARCIOFI E BOTTARGA £15.95**

A White base served with buffalo mozzarella, Artichokes and bottarga (Sardinian mullet dried eggs also called Sardinian Caviar). Topped with Evo oil (V)

- **SALSICCIA E ANTUNNA £14.95**

Tomato base served with Fior di latte mozzarella, oyster mushrooms, Artichokes and fresh sausage

- **CARBONARA £14.50**

A White base served with buffalo mozzarella, free range eggs and bacon

- **AL VOLO £15.95**

Chef's surprise. Ask a member of the staff for any allergens or any ingredient preferences

EXTRA TOPPING + £1

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Please advise your server of any special dietary requirements.  
While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Additional allergen information is available on request – please ask your server for further information.

V=Vegetarian    VG= Vegan



Local independent italian restaurant, also open in the morning as café.

Based in Rufforth Airfield East, York.

Al volo prides itself on cooking fresh dishes using local and organic products. With their pasta and bread freshly made each day, the restaurant lets itself get inspired by the seasons to consistently create menus and approach traditional italian, sardinian cooking with an open mind.

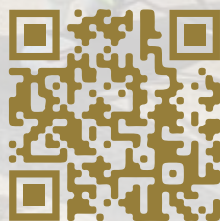
If there is one thing that best described al volo mission , it is their belief that good food and wine is something to be celebrated and enjoyed by anyone and everyone. As their owners Denise & Francesco exclaim, food and wine is the key to good company and the treasuring of time.

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