



CATERING

what to expect

our apn approved, 100% wood-fired clay oven was built for us, by hand, in napoli by gianni acunto. it is heated up to 900°f using kiln-dried oak and pizzas cook inside for no fewer than 60 seconds, but no greater than 90 seconds. the result is a light char and an airy crust with a distinguishably delicate chew that defines the style. with consideration to its gentle body, toppings are generally added sparsely so as to not compromise its structure.

from us, to you

since 2013, volturno has been dedicated to serving from-scratch, artisanal dishes such as our multi-award winning, made-to order pizza, handmade pastas, and house-made cheeses. sourcing from over a dozen local farms, fishers, and foragers, we continuously strive to support our local community while bring you the most authentic napoli experience possible.

SALADS

	small	large
MIXED GREEN* watermelon radish, red onion, aged pecorino toscano, lemon vinaigrette	70	140
RUCOLA* arugula, roasted beets, red onion, goat cheese, toasted hazelnut, sherry vinaigrette	80	160
CEASAR* romaine, shaved grana padano, house-made croutons, ceasar dressing	70	140
PASTA PRIMAVERA ziti, seasonal vegetables, provolone, olive oil, parsley	70	140
TORCHIO PASATA SALAD prosciutto di parma, mozzarella, tomato, arugula, lemon	80	160
ORZO PASTA SALAD prosciutto cotto, rainbow pepper, pea, ricotta salata, mint	80	160

APPETIZERS

	small	large
CAPRESE SKEWERS* mozzarella, pomodorini, extra virgin olive oil	70	140
ARANCINI risotto fritters with spinach, artichoke, grana padano, san marzano pomodoro	70	140
BRUSCHETTA ricotta, tomato, basil, balsamico, crostini, extra virgin olive oil	70	140
POLPETTE veal, pork and beef meatballs, san marzano pomodoro, basil, pecorino romano	70	140
PATATE WITH GARLIC AIOLI* crispy fingerling potato, truffle oil, grana padano	70	140

APPETIZER PLATTERS

one size, serves 20 guests

PIATTO MISTO* cured italian meats, house-made cheese, accompaniments, crostini	120
SHRIMP COCKTAIL* 40 jumbo shrimp served with house-made cocktail sauce	200

*small serves 10, large serves 20

ENTREES

served a la cart

	small	large
CHICKEN PARMESAN breaded & oven-baked chicken breasts with house-made mozzarella and san marzano pomodoro	100	200
CHICKEN MARSALA pan-seared chicken breasts sautéed in a mushroom marsala wine sauce	100	200
CHICKEN PICATTA chicken scallopine sauteed with vino bianco, lemon, & capers	100	200
BAKED HADDOCK* breaded & oven-baked haddock w/ butter, vino bianco, & lemon	120	240
SHORT RIB* 6 hour braised short rib, montepulciano demi glace	130	260
SPICY ITALIAN SAUSAGE* grilled with roasted red & green pepper, onion	100	200

HANDMADE PASTA

	small	large
RIGATONI BOLOGNESE* grass-fed veal, pork, & beef bolognese, pecorino romano	120	240
SHRIMP SCAMPI TORCHIO* vino bianco, lemon, tomato, house-made bread crumbs, parsley	130	260
CASARECCE ALFREDO* chicken, broccolini, vino bianco, lemon, crema	100	200
LASAGNA BIANCA spinach, ricotta, bechamel, grano padano, nutmeg	120	240
PENNE ALL'ARRABBIATA* san marzano tomato, chili flake, mozzarella, grana padano	80	160
RISOTTO* wild mushroom, grana padano, fresh herb, truffle oil	120	240
CHOICE* pasta shape of your choice. served with san marzano pomodoro or butter & cheese	70	140

*small serves 10, large serves 20

SIDES

one size, serves 10 guests

FOCACCIA	70
house-made, wood-oven-baked foccaccia	
BROCCOLINI	70
pickled fresnos, garlic, roasted red peppers, balsamic reduction extra-virgin olive oil	
ROASTED SEASONAL VEGETABLES	70
fresh herbs, extra-virgin olive oil	
MASHED POTATOES	70
fresh herbs, lemon	

DESSERT

one size, serves 20 guests

TIRAMISU	120
lady fingers, mascarpone, limoncello, cocoa powder	

ADDITIONAL ITEMS

HOLDING STANDS	10 ea
HOLDING STANDS, WATER BASIN, CHAFING FUEL, SERVING UTENSILS	15 per set

* menu and pricing subject to change seasonally *
** please inform volturno of any food allergies **