

VOLTERRA

Ristorante Italiano
DAL 2025

STARTERS

BURRATA ALLA ZUCCA

Fresh burrata served on a creamy pumpkin base, with Genovese pesto and crispy croûtons. 14

CARPACCIO ALL'ARANCIA

Thin slices of marinated beef with citrus, served with arugula, crispy parmesan, and orange mayonnaise. 18

PARMIGIANA DE BERENJENA

Traditional eggplant parmigiana, with Nonna's special touch. 14

VEGAN OPTION AVAILABLE

PROVOLONE AL FORNO

Baked provolone cheese with homemade tomato sauce. Served with focaccia for dipping. Pure melted pleasure. 13

CROSTINO RÚSTICO TOSCANO

Rustic bread topped with stracchino cream and Tuscan-marinated salsiccia, baked to perfection. A classic from Tuscany. 12

INSALATA CAPRESE

Tomato, fresh mozzarella, basil, and pesto. Italy's most famous salad, in its Tuscan version. 14

BREAD| FOCACCIA VOLTERRA

Choose between our bread or toasted Tuscan focaccia, served with our house-marinated oil, a unique blend of herbs and spices that enhances every bite. 5

EXTRAS:

BURRATA. 5

FRESH TRUFFLE, SERVED AT THE TABLE. 5
TRUFFLE SAUCE. 3

SAUTÉED VEGETABLES. 3

CURED MEATS: MORTADELLA, SPICY
SALAMI. 3

GRILLED POLENTA. 2

MAIN COURSE

FUSILLONI AL PESTO

Fresh pasta with basil pesto, pine nuts, and Parmigiano. 14

LASAGNA DI ZIA ANNAMARIA

Traditional Italian lasagna following Aunt Annamaria's recipe. 15

CARBONARA

Tuscan "pici" spaghetti with carbonara sauce, guanciale, black pepper, and finished in a Pecorino di Pienza wheel. 16

CHEF'S RECOMMENDATION: ADD TRUFFLE SAUCE. 4

FAGOTTINI DI PERA E

FORMAGGIO

Pasta stuffed with pear, served with a Parmigiano and Gorgonzola cheese cream. 16

PAPPARDELLE AL RAGÙ DI CINGHIALE

Egg pappardelle with wild boar ragù, Parmigiano, and rosemary oil. A Tuscan gem. 17

TORTELLONI AL TARTUFO

Ravioli XL stuffed with porcini mushrooms, served with a creamy truffle and mushroom sauce. 19

RISOTTO AI CARCIOFI

Creamy Carnaroli risotto with fresh artichokes, guanciale, Pecorino, and a touch of Parmigiano. 15

CHEF'S RECOMMENDATION: ADD FRESH TRUFFLE. 5

SECOND COURSE

ENTRECOT

Juicy grilled cut, served with fresh arugula, balsamic vinaigrette from Modena, and shaved Parmigiano. 29

CINGHIALE IN UMIDO

Tender and juicy wild boar, slow-cooked (17 hours) in red wine and aromatic herbs. Served with grilled polenta. A Tuscan gem. 25

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PIZZE TOSCANE

PINSA-STYLE DOUGH, LIGHT AND CRISPY WITH SLOW FERMENTATION FOR ENHANCED FLAVOR AND AIRY TEXTURE.

MARGHERITA

San Marzano tomato sauce, Fiordilatte mozzarella, Parmigiano, basil. 13

VEGAN OPTION AVAILABLE

MORTADELLA

PISTACCHIO E BURRATA

Fiordilatte mozzarella, mortadella, pistachio pesto, burrata, pistachio crumble. 18

VOLTERRA

Fiordilatte mozzarella, stracchino, mushrooms, sausage, walnuts, truffle sauce. 18

RECOMENDACIÓN CHEF: AÑADE TRUFA FRESCA. 5

VEGETARIANA

Fiordilatte mozzarella, eggplant, pumpkin cream, tomato, and arugula. 15

VEGAN OPTION AVAILABLE

DIAVOLA

San Marzano tomato sauce, Fiordilatte mozzarella, spicy salami, fresh oregano, chili oil, and arugula. 15

CHEF'S RECOMMENDATION ADD FRESH TRUFFLE. 5

EXTRAS:

BURRATA. 5

FRESH TRUFFLE SERVED AT THE TABLE. 5

TRUFFLE SAUCE. 3

SAUTÉED VEGETABLES. 3

CURED MEATS: MORTADELLA, SPICY

SALAMI. 3

GRILLED POLENTA. 2

DOLCI

ALL OUR DESSERTS ARE 100% HOMEMADE, CRAFTED WITH AMORE FOLLOWING AUTHENTIC ITALIAN RECIPES.

TIRAMISÚ

The classic Italian dessert with Savoiardi biscuits, coffee, and mascarpone cream. 8

CHEESECAKE TOSCANA

Traditional Amaretti cheesecake with pistachio cream. 8

TORTINO DI CIOCCOLATO

Delicate chocolate cake, soft and molten in the center, served warm with ice cream. 8

VEGAN OPTION AVAILABLE

CANTUCCI CON VIN SANTO

Traditional Tuscan almond cookies served with Vin Santo, a sweet dessert wine.

The traditional way to enjoy Cantucci is to dip them in Vin Santo before each bite. 7

DRINKS

WATER | SPARKLING. 2,5

SOFT DRINKS. 3,6

ITALIAN BLOOD ORANGE SODA. 4,6

GRANITA LEMONADE WITH MINT. 5

BEERS

DRAFT BEER, ALHAMBRA DOBLE. 3,90

BOTTLED BEER. 3,90

ITALIAN BEER PERONI. 4,20

SPRITZ

APEROL. 8

LIMONCELLO. 8