

VOLTURNO

stuzzichini

piatto misto 29*
mixed selection of cured meat, artisanal
cheese, accompaniments, grilled bread

zuppa 8*
chef's rotating selection of soup

fettunta 10
grilled local bread, herbed ricotta,
extra-virgin olive oil

bruschetta 10
ricotta, grape tomato, roasted garlic,
shallot, basil, balsamico

sautéed calamari 17*
calabrian chili caponata, lemon zest,
olive, garlic, parsley, grilled bread

arancini 10
chef's rotating selection of risotto fritters

broccoli rabe 8*
roasted garlic, fresnos, balsamic,
extra-virgin olive oil

polpo 17*
spanish king octopus, pickled fresno, fennel,
crisped fingerling potato, aleppo aioli

burrata 16*
prosciutto di parma, grilled asparagus,
pesto alla genovese, crostini

polpette 11
grass-fed beef, veal, and pork meatballs,
san marzano pomodoro, basil, pecorino romano
(add side bread 2)

patate 8*
crisped fingerling potato, sicilian spice,
truffle crema

primi

all pasta made in house, by hand

tagliatelle 20*
veal, beef, & pork bolognese,
whipped ricotta

spaghetti all'amatriciana 18*
san marzano tomato, grape tomato,
guanciale, basil, pecorino romano

caccio e pepe 16*
fresh cracked pepper, pecorino romano,
grana padano crisp

linguine alle vongole 22*
manila clam, shallot, fresno,
garlic, grape tomato, pangrattato

ricotta raviolini 20
asparagus, fava bean, zucchini,
green pea, prosciutto crema, mint

risotto 21*
wild mushroom, truffle oil
mixed herbs, grana padano

insalate

grilled chicken 6 | seared salmon 9
sweet gem 10*
watermelon radish, red onion, fennel,
pecorino toscano, lemon vinaigrette

rucola 12*
arugula, roasted beet, goat cheese,
toasted hazelnut, sherry vinaigrette

spinaci 12*
spinach, blueberry, red onion, candied walnut,
radish, ricotta salata, strawberry vinaigrette

caprese 11*
heirloom tomato, mozzarella, basil,
balsamico, extra virgin olive oil

secondi

brick chicken 24*
asparagus, purple potato,
caper-shallot brown butter

capesante 24*
pan seared scallops, arugula citrus salad,
fava bean and spring pea puree,
beurre blanc, prosciutto chip

black sea bass 25*
puréed purple potato, sautéed spinach,
beurre blanc

n.y strip steak 29*
puttanesca, grilled zucchini

*indicates an item that is or can be made gluten free

~consuming raw or uncooked foods may increase the chance of foodborne illness, especially if you have certain medical conditions

--please inform your server immediately of any food allergies--

pizza napoletana

and

the art of pizza

history

pizza napoletana is a traditional speciality guaranteed (tsg) style of preparation and cooking originating from napoli, italia in the late 18th century. in 1984, the associazione verace pizza napoletana (apn) was founded in order to preserve the style's traditions and authenticity and we are proud at volturno to be the first restaurant in massachusetts to have received their coveted certification.

what to expect

our apn approved, 100% wood-fired clay oven was built for us by hand in italia by gianni acunto. it is to be heated up to 900°f using dried oak and pizzas must remain 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. in consideration of its gentle body, "toppings" are generally added sparsely so as to not compromise its structure.

due to its delicate nature, pizza napoletana is best enjoyed fresh from the oven. when served in napoli, pizza is served uncut and many enjoy eating with a fork and knife. another more traditional technique is for the pizza to be folded in half twice (so it resembles a triangle) and eaten almost like a sandwich. if you would like to enjoy your meal a little more authentically, feel free to ask for your pizza uncut and we will be happy to oblige!

marinara 12

crushed san marzano tomato, garlic confit, basil (no cheese)

margherita 16

mozzarella, san marzano sugo, basil

volturno 18

prosciutto di parma, mozzarella, arugula, pecorino romano, san marzano sugo

polpette 18

beef, pork, and veal meatball, ricotta, mozzarella, san marzano sugo

tre porcellini 19

house-made pork sausage, bacon, soppressata, mozzarella, san marzano sugo

calabrese 17

panna crema, house-made pork sausage, mozzarella, grape tomato, scallion

burrata 19

chilled burrata, arugula, radicchio, kalamata olive, basil, garlic oil

funghi 17

wild mushroom, goat cheese, mozzarella, arugula, truffle crema, olive oil

capri 17

heirloom grape tomato, mozzarella, garlic oil

bianca 18

fried egg, ricotta, mozzarella, garlic confit, caramelized onion, scallion

pistachio 18

house-made pork sausage, pistachio pesto, mozzarella, pecorino romano

fichi 18

fig, sliced pancetta, gorgonzola, mozzarella, balsamico

vongole 18

littleneck clam, bacon, garlic oil, mozzarella, ricotta, agrumato

capocollo 19

capocollo, calabrian chili caponata, hazelnut, mozzarella, merrimac valley honey

add toppings - \$3 each

anchovy, arugula, bacon, capocollo, caramelized onion, fig, fried egg, goat cheese, gorgonzola, grape tomato, meatball, mozzarella, mushroom, olive, pancetta, prosciutto, red onion, ricotta, roasted garlic, sausage, scamorza, soppressata

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