

VOLO

CRAFT PIZZA

152 Humphrey Street, Swampscott, MA

781-584-6055 | Take-Out Only | VoloPizzeria.com

Open Wed. to Sun. 11:30am to 8:00pm | Last Order 7:45pm

Closed Mon. and Tues.

DET = Detroit Style 10"x14" Square 6 Squares (serves 2-3) **NY** = New York Style 14" Round 6 Slices (serves 2)

Red Pizza - signature pizza sauce / mozzarella cheese	NY	DET
Classic Cheese - the original	15	20
Roni - cupped pepperoni	18	23
Margherita - fresh mozzarella, extra virgin olive oil, basil	22	26
Double Trouble - double cupped pepperoni, jalapeños, hot honey	23	27
North End Feast - cupped pepperoni, sausage, caramelized onions, roasted peppers	23	27
Pollo - grilled chicken, creamy ricotta dollops	23	27
Sirachia - grilled chicken, jalapeños, pancetta, hot honey	23	27
Soppressata - soppressata salami, olives, chili flakes	23	27
Luau - pineapple, pancetta, jalapeños	23	27
Eggplant - eggplant, parmigiano, basil	23	27
Beast - cupped pepperoni, sausage, pancetta	23	27
Vegetarian - sautéed spinach, eggplant, roasted peppers, garlic, basil	23	27
White Pizza - mozzarella cheese / no sauce		
Parm - prosciutto, arugula, fig glaze, parmigiano	23	27
Bianca - creamy ricotta dollops, fontina, parmigiano	23	27
Cremini - cremini mushrooms, creamy ricotta dollops, garlic	23	27
Verde - grilled chicken, broccoli, sautéed spinach, garlic	23	27
South Western - bbq chicken, caramelized onions, jalapeños	23	27
Buffalo - buffalo chicken, drizzled blue cheese, celery	23	27

EXTRA	+3 Cheese/Vegetables, +2 Sauce	+4 Gluten-Free 11" Round Crust**
	+3-4 Pepperoni, +4-5 Chicken/Meats	+4 Dairy-Free Cheese (Vegan)*

NOTICE - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. *Before placing your order, please inform the staff of any food allergies.

**Our gluten-free pizza is prepared and cooked in a common kitchen. While we take steps to minimize the likelihood of exposure to flour, we cannot recommend our gluten-free crusts to guests with Celiac or any other gluten sensitive disorder.

<i>Starters</i>	
Meatballs - 3 meatballs, signature sauce, parmigiano, basil	15
Sticky Wings - 6 chicken wings sautéed in a honey orange glaze	15
Eggplant Rollatine - eggplant, signature sauce, creamy ricotta, mozzarella, parmigiano, basil	15
<i>Signature Classics</i>	
Ziti Bolognese - signature bolognese meat sauce, parmigiano	21
Gnocchi Sorrentina - gnocchi, signature sauce, parmigiano, mozzarella, basil	21
C.B.Z. - chicken cutlet, broccoli, ziti, sautéed in a white wine garlic butter sauce	21
Chicken Cutlet Parmesan - chicken cutlet, signature sauce, mozzarella, basil	21
<i>Sandwiches</i>	
Chicken Parm - chicken cutlet, signature sauce, mozzarella	14
Eggplant Parm - eggplant, signature sauce, mozzarella, basil	14
Meatball Parm - meatball, signature sauce, mozzarella, mozzarella, basil	14
Panino - fresh mozzarella, prosciutto, slice tomato, extra virgin olive oil, basil	14
Cold Cuts - soppressata, genoa salami, provolone, field greens, sliced tomato, extra virgin olive oil	14
Grilled Chicken - grilled chicken marinated in a house dressing, field greens, onion, cucumber, jalapeños, sliced tomato	14
Rosto - eggplant, roasted red peppers, mushrooms, goat cheese, mozzarella drizzled with balsamic	14
<i>Salads</i> - add grilled chicken +5	
House - mixed vegetables, garbarzo beans, roasted beets, house dressing	12
Caprese - fresh mozzarella, heirloom tomato, basil, extra virgin olive oil	14
Caesar - romaine, house croutons, shaved parmigiano, caesar dressing	12
Beets - roasted beets, mixed greens, heirloom tomato, goat cheese, walnuts, balsamic vinaigrette	12
<i>Desserts</i>	
Cannolis - <i>chocolate chips or lemon zest</i> whipped ricotta cream filled in a cannoli crust	5
Torta Limoncello - <i>slice of limoncello cake</i> lemon infused sponge cake topped with Italian mascarpone	5

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