

Fact Sheet

For More information, contact:
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Volterra

Restaurant Volterra was inspired by the warm, traditional, largely-undiscovered Tuscan hilltop town by the same name. Located in the middle of Italy, within the triangle formed by the cities of Pisa, Siena, and Florence, it is where restaurant owners Don Curtiss and Michelle Quisenberry were married in the summer of 2004.

Location

Volterra is located in the heart of Historic Ballard - one of Seattle's up-and-coming neighborhoods - nestled among unique restaurants, bars, boutiques and across from Ballard's popular Sunday Farmers' Market.

Cuisine

Volterra features the bold-flavored, Tuscan-inspired menu of Chef Don Curtiss showcasing his innovative style applied to the bountiful harvest of the Pacific Northwest.

Menu highlights include:

- ◇ Seasonal Tuscan specialties –truffles, squash blossoms, fresh porcini mushrooms will be featured throughout the year.
- ◇ All natural, organic or free-range meats and poultry.
- ◇ Fresh, housemade pasta
- ◇ Bruschetta Volterrana- a favorite appetizer from its namesake town, made of grilled bread topped with a mushroom-truffle puree and grilled artichokes
- ◇ Chingiale al Gorgonzola- wild boar tenderloin roasted and served with a gorgonzola and mustard cream sauce, sweet potato gratin, and seasonal market vegetables.
- ◇ Filetto di Manzo- beef tenderloin steak, grilled and draped with Lardo Colonaia and served with garlic, rosemary, Chianti demi glaze sauce, Volterra mashed potatoes and seasonal market vegetables.
- ◇ Chestnut Panna Cotta with Fresh Berries
- ◇ Italian classics available upon request

Beverage Program

- ◇ Volterra's wine list features select Italian wines along with regional favorites.
- ◇ The house cocktail, Volterra Sky, was created by Kathy Casey to celebrate the owners' wedding—inspired by the beautiful blue sky of Volterra. The cocktail incorporates vodka shaken with fresh sage, orange flower water, lemon and blue Curacao.
- ◇ Volterra's signature cocktail list, including Fresco, the house non-alcoholic cocktail, was created by Kathy Casey Food Studios to highlight Curtiss' Tuscan-inspired cuisine. Volterra hand-shaken cocktails will also incorporate seasonal fresh ingredients and herbs.

Ambiance

A large wall of windows, rich red walls and chocolate brown leather combine with modern textiles to create comfortable, eye-catching banquette seating. Exquisite

alabaster light fixtures give the dining room a warm, inviting feel. With its open dining room, welcoming bar, and outdoor patio, the restaurant is roomy, yet intimate. Features include:

- ◇ Custom designed alabaster light fixtures carved by artisans in Volterra, Italy
- ◇ Black-and-white photos taken by Curtiss on the couple's Italian honeymoon flank the walls in oversized, rich dark wood frames.
- ◇ Outdoor Patio
- ◇ Smoke free (smoking allowed on the patio)
- ◇ Late night dining in the bar

Finding Volterra

5411 Ballard Avenue Northwest

Seattle, WA 98107

Tel: 206-789-5100

www.voltterarestaurant.com

Opening Date

- ◇ April 2005

Key Individuals

- ◇ Don Curtiss – Chef Partner/Owner
- ◇ Michelle Quisenberry – Managing Partner/Owner

Size

- ◇ 2500 square feet
- ◇ Seats 75
 - 55 dining room seats
 - 20 seats in the bar
 - Plus patio seating

Hours of Operation

- ◇ Monday - Thursday: Dinner from 5:00-10:00 pm, Bar from 4:30 pm-12:00 am
- ◇ Friday, Saturday: Dinner from 5:00-11:00 pm, Bar from 4:30 pm-1:00 am
- ◇ Saturday, Sunday: Brunch from 9:00 am - 2:00 pm
- ◇ Sunday: Dinner from 5:00-9:00pm, Bar from 2:00 pm – 10pm

Reservations

- ◇ Recommended
- ◇ Children welcome

Parking

- ◇ Street parking available on Ballard Avenue and the adjacent Shilshole Avenue.

Methods of Payment

- ◇ Cash
- ◇ Visa, American Express, MasterCard