



Fact Sheet

Volterra

Volterra restaurant 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's flagship location is located in the heart of Historic Ballard - one of Seattle's hottest neighborhoods - nestled among unique restaurants, bars, boutiques and across from Ballard's popular Sunday Farmers' Market. Volterra Kirkland opened in September 2012 in the heart of downtown Kirkland just one block away from the waterfront.

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 are featured throughout the year.
- ◇ Natural, organic or free-range meats and poultry.
- ◇ Local and/or organic ingredients
- ◇ Housemade pasta
- ◇ “Oil” soup- named one of the “Top 10 Legendary Dishes in Seattle” by *Seattle Metropolitan* magazine
- ◇ Chingiale al Gorgonzola- wild boar tenderloin roasted and served with a gorgonzola and mustard cream sauce
- ◇ Filetto di Manzo- natural beef tenderloin, grilled and draped with Lardo Colonaia and served with a garlic, rosemary, Chianti demi glaze sauce
- ◇ Tuscan Chestnut Honey Panna Cotta with fresh local berries
- ◇ Extensive gluten free menu options including housemade gluten free pasta, bread and scones

Beverage Program

- ◇ Volterra's wine list features select Italian wines along with regional favorites and has received the Wine Spectator “Award of Excellence” every year since opening
- ◇ The house cocktail, the Limoncello Rosemary Drop, was created to celebrate the owners' wedding and features housemade limoncello.
- ◇ Volterra's signature cocktail list, including Fresco, the house non-alcoholic cocktail, was created by Kathy Casey's Liquid Kitchen to highlight Curtiss' Tuscan-inspired cuisine. Volterra hand-shaken cocktails will also incorporate seasonal fresh ingredients and herbs.



Ambiance

A large wall of windows, neutral color palette 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:

- ◇ Murano Glass and Swarovsky crystal chandelier upon entrance
- ◇ Black-and-white photos taken by Curtiss on the couple's Italian honeymoon flank the walls in oversized, rich dark wood frames.
- ◇ Three original paintings by Dale Chihuly are featured in the bar area
- ◇ "Blue Volterra" painting by upcoming artist Piper O'Neill was commissioned for the space
- ◇ Chefs Counter seating for 6 guests
- ◇ Complimentary parking in the underground parking garage. Entrance through the alley.

Finding Volterra Kirkland

121 Kirkland Avenue
Kirkland, WA 98033
Tel: 425-202-7201
www.voltterrakirkland.com

Opening Date

- ◇ September 2012

Key Individuals

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

Size

- ◇ 2500 square feet
- ◇ Seats 90
 - 65 dining room seats
 - 25 seats in the bar

Hours of Operation

- ◇ Monday - Thursday: Lunch from 11:30am-2:00pm, Dinner from 5:00-10pm
- ◇ Friday, Saturday: Lunch from 11:30am-2:00 pm, Dinner from 5:00-11pm
- ◇ Sunday: Lunch from 11:30am-2:00 pm, Dinner from 5:00-9pm
- ◇ Happy Hour: Daily from 12:00-6:00pm in the bar

Reservations

- ◇ Recommended
- ◇ Children welcome. Kids menu available.

Parking

- ◇ Complimentary parking in the underground parking garage. Entrance through the alley behind the restaurant.