

# An American Dream Takes Flight in Tannersville

## *Volare Ristorante Italiano*

BY DEB LEHMAN



**W**here can you go to escape the relentless pace of daily life and holiday burnout? The Lodge at Woodloch offers a sanctuary for the senses that is filled with stress-relief outlets.

Dreams do come true. They did for Cesar Idrovo, a restaurateur who began his career washing dishes as a 17-year-old immigrant from Italy. Fueled by a passion for people and food, he ultimately became the owner of Volare Ristorante, formerly based in New York City.

But after fifty years, he moved his business and employees to the Poconos. The new Volare opened in late September and business has been booming.

"I've been living here for 17 years, you know, and the need for a good Italian restaurant, good food around here, that's what drove me to open," said Idrovo.

Another reason precipitated the move. The New York City landlord raised his rent from \$18,000 a month to \$25,000.

"I lost my lease in New York," Idrovo said. "My first intention was to open a restaurant here and after a short search, I found a location along Route 715 in Tannersville."

But he needed the right people to help him continue Volare's legacy. "The only way to do that was to convince my chef that he had to join me in the Poconos, even though he lives in Queens with his family," said Idrovo.

"We worked together for forty years. Others on staff for over twenty years. They're more like family than employees. I rented a house with five bedrooms to make it easier, so they don't have to travel to New York every day."

"Reservations have been incredible," Idrovo said. "My restaurant feels like home. I want everyone who comes here to have a fine dining experience."

Volare's menu ranges from antipasti and insalate to carne and pesce. Favorites include Branzino, Lasagna Bechamel, Stuffed Veal Chop, Osso Bucco and Linguini with White Clam Sauce. The rustic bread is homemade and served with infused spiced oils. Popular desserts include tiramisu, limoncello cake, and chocolate Tartufo.

"I shop at the best New York City markets and buy fresh fish and meats," continued Idrovo. "If a customer has a craving, the chef can make a dish to order. Every dish has to be amazing. I had a beautiful wine list in New York and am awaiting a liquor license. In the meantime, guests are welcome to BYOB."

Source: Channel 16, WNEP ABC

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Volare is open for dinner from Wednesday to Sunday night.