



GLUTEN FREE MENU AND CHILDREN'S MENU AVAILABLE

SMALL PLATES *Great for sharing*

BRUSCHETTA
Tomatoes, E.V. olive oil, basil, garlic, ground romano cheese over lightly toasted crostini. 9

MOZZARELLA CAPRESE
Fresh buffalo mozzarella, vine ripe tomatoes, basil and our creamy balsamic vinaigrette. 9

PAN FRIED CALAMARI
Pan fried calamari tossed with garlic butter, cherry peppers, banana peppers with our spicy marinara sauce for dipping. 9

ITALIAN NACHOS
Lightly fried chips layered with Italian sausage, mozzarella, black olives, tomatoes, scallions, banana peppers and an asiago cream sauce. 9

BUTTERNUT SQUASH RAVIOLI
Butternut squash, ravioli, pecans, sage and brown butter. 9

PRINCE EDWARD ISLAND MUSSELS
Simmered in garlic, Anisette liqueur, white wine, lemon butter, roma tomatoes and red onions, served with crostini. 10

CRABBY SHRIMP ALFREDO DIP
Backfin lump crabmeat, black tiger shrimp, spinach and artichokes in a double cheese alfredo sauce, served with crostini. 10

ANTIPASTO PLATTER
Prosciutto di Parma, genoa salami, buffalo mozzarella, kalamata olives, artichoke hearts, roasted tomatoes and E.V. olive oil. for one 9/ for two 18

DON AND NORMA'S VEAL RAVIOLI
Veal stuffed ravioli with ricotta, herbs, mushrooms, spinach and our asiago cream sauce. small 9 / entrée 18

LOBSTER RAVIOLI
Lobster stuffed ravioli with creamy sundried tomato and tarragon sauce. small 10/ entrée 20

SEARED SCALLOPS*
Pan seared scallops with basil oil served over artichoke-pesto risotto. two 10 / four 20

CRABCAKE TRAVINIA*
One of our signature jumbo lump crabcakes, served with a side of our spinach-roasted tomato and pine nut orzo pasta with a lemon buerre blanc sauce. one 11 / two 22

SOUP AND SALAD

ADD TO ANY SALAD: Shaved Grilled Chicken 4 • Roasted Chicken 4 • Grilled Chicken Breast 5 • Shrimp* 6 • Scallops* 8 • Salmon* 8 • Grilled Beef Tenderloin 8 • Tuna* 9

HOUSEMADE DRESSINGS: *Caesar, Balsamic Vinaigrette, Mustard Vinaigrette, Buttermilk Garlic, Blue Cheese and Herb Vinaigrette*

TODAY'S HOMEMADE SOUP AND SALAD
Choice of today's fresh soups with a house or Caesar salad. soup 5/ soup and salad 8

TRAVINIA'S HOUSE OR CAESAR* SALAD
Our traditional house salad with diced tomatoes, rosemary croutons and any signature dressing or our classic Caesar salad tossed in our homemade Caesar dressing. Topped with rosemary herb croutons and ground reggiano parmesan. 5/ with entrée 3

SPINACH AND GOAT CHEESE SALAD
Lightly fried goat cheese medallions, red onions and diced egg, baby spinach, warm pancetta dressing. 8

GRANNY SMITH APPLE SALAD
Mixed field greens, sliced apples, toasted pecans, red grapes, gorgonzola cheese and a semi-sweet port-wine vinaigrette. 9

FRESH BERRY SALAD
Mixed field greens with strawberries, blueberries, raspberries and blackberries, tossed with toasted pecans and our honey-lime vinaigrette. 10

TUSCAN CHOPPED SALAD
Romaine, arugula with black olives, mushrooms, roma tomatoes, cannellini beans, artichoke hearts, hearts of palm, pancetta, peppers and red onions. Topped with feta cheese and our mustard vinaigrette. 10

PROSCIUTTO AND ARUGULA SALAD
Arugula, thinly sliced Prosciutto di Parma, shaved reggiano, E.V. olive oil with homemade pesto and white truffle oil. 11

TENDERLOIN STEAK AND BEAN SALAD*
Sliced tenderloin steak, arugula, spinach, radicchio, marinated cannellini and butter beans, parmesan cheese, tomatoes and onions, tossed in a red wine vinaigrette. 12

HOMEMADE PIZZA

Our homemade pizza crust and red sauce are made fresh daily. We use only San Marzano tomatoes, the most desirable plum tomatoes for sauces, preferred by gourmet chefs and cooks worldwide.

MARGHERITA
Roasted tomatoes, mozzarella and basil. 11

PEPPERONI
Pepperoni, mozzarella and our homemade San Marzano red sauce. 11

PHILLY CHEESE STEAK
Sliced ribeye, wild mushrooms, caramelized onions and provolone cheese. 11

VEGGIE PIZZA
Mozzarella, roasted squash, zucchini, onion, mushrooms, roasted tomatoes and garlic. 11

ROASTED CHICKEN
Roasted chicken, wild mushrooms, mozzarella, pesto and roasted tomatoes. 11

SICILIAN PIZZA
Sweet and mild Italian sausage, San Marzano red sauce, buffalo mozzarella and roasted garlic. 11

UNCLE TONY'S FAVORITE
Italian sausage, sliced red onions, pepperoni, mozzarella with our San Marzano red sauce. 11

BBQ CHICKEN
Chicken, BBQ sauce, mozzarella and diced red onions. 11

SHRIMP ALFREDO*
Black tiger shrimp, mozzarella and alfredo sauce. 11

SIDES

- SPINACH-ROASTED TOMATO PINE NUT ORZO PASTA 3
- ANGEL HAIR PASTA WITH RED SAUCE 3
- GARLIC MASHED POTATOES 3
- GARLIC PARMESAN FRIES 3
- RUSTIC GRILLED VEGETABLES 3
- TUSCAN RISOTTO 3
- ARTICHOKE-PESTO RISOTTO 3
- SMOKED GOUDA MACARONI & CHEESE W/PANCETTA 3

* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

PASTA

ADD TO ANY PASTA: Shaved Grilled Chicken 4 • Roasted Chicken 4 • Grilled Chicken Breast 5 • Meatballs 4 • Italian Sausage 4 • Shrimp* 6 • Scallops* 8 • Salmon* 8 • Grilled Beef Tenderloin 8 • Tuna* 9

ANGEL HAIR BOLOGNESE
The classic with our homemade meat sauce. 12/ add meatballs or Italian sausage 16

CLASSIC FETTUCCINE ALFREDO
Rich egg fettuccine tossed in our own alfredo cream sauce with minced garlic, nutmeg and chives. 14

PAPPARDELLE W/VODKA SAUCE
Vodka and tomato infusion, prosciutto, parmesan, snap peas, hot red peppers and cream. 14

PASTA MIA NONA
Bowtie pasta, shaved grilled chicken, mushrooms and roasted tomatoes tossed in an asiago cream sauce. 14

LINGUINE AND WHITE WINE CLAM SAUCE
Linguine tossed with a creamy white wine clam sauce. 14

SAUSAGE AND PEPPERS RUSTICA
Italian sausage, sautéed peppers and onions, oregano and basil tossed with rigatoni in our spicy marinara sauce, topped with fresh mozzarella. 16

HOMESTYLE CANNELLONI
Pasta stuffed with sliced grilled chicken, mozzarella, ricotta cheese and garlic topped with tomato cream sauce. 16

CHICKEN CAVATAPPI
Shaved grilled chicken, pesto cream sauce, sundried tomatoes and pecans. 16

RIGATONI W/BRAISED SHORT RIB BOLOGNESE SAUCE
Short rib bolognese sauce over rigatoni and mascarpone cheese. 16

PASTA ORECCHIETTE
Fennel sausage, broccolini, E.V. olive oil and crushed chiles. 17

SERGIO'S BLACK SPAGHETTI*
Sautéed black tiger shrimp, scallions, hot calebrese sausage and E.V. olive oil. 20

HOUSE FAVORITES ** *We use only thinly pounded Strauss Free Raised® Veal.*

LASAGNA BOLOGNESE
Layered pasta sheets with our homemade bolognese meat sauce, mozzarella, ricotta, romano and parmesan. 14

EGGPLANT PARMESAN
Lightly breaded with Italian bread crumbs, mozzarella and tomato sauce over herbed linguine. 14

POLLO ISABELLA
Grilled chicken breast topped with sundried tomatoes, goat cheese, basil and a lemon butter sauce served over a bed of baby spinach. 14

SINATRA CHICKEN
Pan seared Chicken tenderloins or veal medallions topped with smoked pancetta, mozzarella cheese and a light semi-sweet Grand Marnier cream sauce with a side of capellini. 15

SHRIMP AND SAUSAGE ARRABIATA
Shrimp and Italian sausage over parmesan risotto and a spicy arrabiata cream sauce. 22

CHICKEN OR VEAL PICCATA (Francese Style)
Tender chicken or veal medallions thinly pounded and sautéed in lemon butter, white wine, capers and garlic over capellini. chicken 15 / veal 23**

CHICKEN OR VEAL SCALOPPINE
Tender chicken or veal medallions thinly pounded with artichoke hearts, mushrooms and smoked pancetta sautéed in lemon butter with a side of capellini. chicken 15 / veal 23**

CHICKEN OR VEAL PARMESAN (Pomodoro Style)
Lightly breaded with Italian bread crumbs, topped with fresh mozzarella and served over herbed linguine with housemade pomodoro sauce. chicken 15 / veal 23**

CHICKEN OR VEAL MARSALA
Tender chicken or veal medallions thinly pounded in an aged Florio marsala wine demi-glaze sautéed in an aged fontina cheese and cremini mushrooms over angel hair. chicken 15 / veal 23**

CHICKEN OR VEAL SALTIMBOCCA**
Tender chicken or veal medallions thinly pounded and sautéed with smoked pancetta and spinach in lemon butter and a side of capellini. chicken 15 / veal 23**

STEAKS AND CHOPS ** *We use only thinly pounded Strauss Free Raised® Veal.*

MADEIRA FILET*
8 oz. grilled Angus filet, Madeira wine demi-glaze, cremini mushrooms, topped with a bernaise butter, served with garlic mashed potatoes. 25

GORGONZOLA CRUSTED NY STRIP*
Center cut grilled angus NY strip topped with gorgonzola butter crumbs and oregano, served with parmesan fries. 28

VEAL CHOP**
Pan seared and oven roasted bone-in veal chop topped with hot and sweet peppers, pan jus, served with garlic mashed potatoes. 23

SEAFOOD *We use only fresh seafood from North Coast Seafood of Boston.*

SCAMPI TRAVINIA*
Jumbo shrimp sautéed in garlic butter, herbs, diced roma tomatoes and a lemon white wine sauce with capellini. 18

SHRIMP MESSINA*
Sautéed shrimp, mushrooms, spinach, toasted pine nuts and lemon butter over capellini. 18

FLOUNDER PARMESAN*
Lightly crusted with homemade Italian bread crumbs and sautéed with lemon butter and capers served with a side of spinach-roasted tomato pine nut orzo pasta. 18

SEAFOOD STUFFED SHELLS*
Pasta shells stuffed with lump crab, grilled salmon and shrimp with ricotta and a lemon dill cream sauce. 19

SEARED AHI TUNA*
Sashimi grade tuna, crusted with seasonings served medium rare over field greens with mango, avocado, fresh ginger and wasabi with our honey-lime vinaigrette. 19

SEAFOOD PESCATORA*
Clams, calamari, mussels, scallops and shrimp tossed in our spicy pescatora sauce with garlic and basil over linguine. 21

OVEN ROASTED SEA BASS*
Oven roasted sea bass topped with a warm mango, pineapple and peppers salsa, served with rustic grilled vegetables. 22

PINE NUT ENCRUSTED SALMON*
Fresh salmon encrusted with a dijon herb pine nut crust with rustic grilled vegetables, finished with roma tomatoes and a basil infused lemon butter. 22

GROUPEL PICCATA*
Lightly dredged in egg wash and seasoned flour, pan sautéed with roasted capers and lemon butter, served with Tuscan risotto. 22

TRAVINIA

ITALIAN KITCHEN

LIGHT AND CRISP - WHITES

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|---|-------|
| Placido Pinot Grigio, Italy | 7/26 |
| Kris Pinot Grigio, Italy | 9/34 |
| Acrobat Pinot Gris, Oregon | 9/34 |
| Yealands Sauvignon Blanc, California | 7/26 |
| Simi Sauvignon Blanc, California | 9/34 |
| Honig Reserve Sauvignon Blanc, California | 45 |
| Banfi Principessa Gavi, Italy | 9/34 |
| Martin Codax Albarino, Spain | 10/42 |

RICH AND LUSH - WHITES

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|---|-------|
| Bertani Due Uve (Sauvignon Blanc/Pinot Grigio), Italy | 9/34 |
| Sartori Ferdi (White Amarone), Italy | 10/38 |
| Perrin Reserve Blanc Cotes du Rhone, France | 8/30 |
| Biltmore Century White Table Wine, North Carolina | 10/38 |
| Conundrum, California | 12/50 |
| La Terre Chardonnay, California | 6/22 |
| Hess Chardonnay, California | 8/30 |
| J. Lohr Riverstone Chardonnay, California | 9/34 |
| Franciscan Chardonnay, California | 10/38 |
| Robert Craig Durell Chardonnay, California | 55 |

SHORT, SWEET AND BUBBLY

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| LaTerre White Zinfandel, California | 6/22 |
| J. Lohr Bay Mist Riesling, California | 7/26 |
| Riondo Prosecco, Italy (split) | 8/30 |
| Kenwood Yulupa, California (split) | 8 |
| Candoni Moscato d'Italia, Italy | 8/30 |
| Juve y Camps Reserva de la Familia Cava, Spain | 28 |

MERLOT AND PINOT NOIR

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|---|-------|
| LaTerre Merlot, California | 6/22 |
| Robert Mondavi Private Selection Merlot, California | 7/26 |
| Mark West Pinot Noir, California | 8/30 |
| Belle Glos Meiom Pinot Noir, California | 12/46 |

INTERESTING RED BLENDS

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| Apothic Red Blend, California | 8/30 |
| Biltmore Estate Sangiovese, North Carolina | 10/38 |
| Chapoutier Belleruche Rouge Cotes du Rhone, France | 11/42 |
| Bliss Zinfandel, California | 8/30 |
| Klinkerbrick Zinfandel, California | 12/46 |
| Paringa Shiraz, Australia | 7/26 |
| Guenoc Estate Victorian Claret, California | 8/30 |
| Bodegas Salentein Malbec, Argentina | 12/46 |

CHIANTI, SANGIOVESE AND ITALIAN RED BLENDS

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|--|-------|
| Ruffino Chianti, Italy | 7/30 |
| Renzo Masi Chianti, Italy | 9/34 |
| Banfi Chianti Classico, Italy | 11/42 |
| Principi di Butera Nero D'Avola, Italy | 9/34 |
| Rocca di Monte Massi Le Focaie, Italy | 10/38 |
| Zonin Ripasso Valpolicella Superiore, Italy | 12/46 |
| Cecchi Bonizio Sangiovese, Italy | 8/30 |
| Tolle Valle d'oro Montepulciano D'Abruzzo, Italy | 9/34 |
| Banfi Cantine Toscano, Italy | 9/34 |
| Layer Cake Primitivo (Italian Zinfandel), Italy | 10/38 |
| Brancaia Tre (Super Tuscan), Italy | 13/50 |
| Masi Ripassa, Italy | 12/46 |

CABERNET SAUVIGNON AND CABERNET FRANC

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| La Terre Cabernet Sauvignon, California | 6/22 |
| Lot 205 Cabernet Sauvignon, California | 8/30 |
| Louis Martini Cabernet Sauvignon, California | 10/38 |
| B.R. Cohn Sliver Label Cabernet Sauvignon, California | 11/42 |
| J. Lohr Hilltop Cabernet Sauvignon, California | 13/48 |
| Venge Silencieux Cabernet Sauvignon, California | 14/54 |
| Hall Cabernet Sauvignon, California | 14/54 |
| Steele Cabernet Franc, California | 12/46 |

CATERING AND PRIVATE DINING ROOM AVAILABLE

LOCATIONS TO SERVE YOU

GREENVILLE SC • LEXINGTON SC • COLUMBIA SC
 MYRTLE BEACH SC • AIKEN SC • ASHEVILLE NC • LEESBURG VA
 RALEIGH NC - 2012 • WOODBRIDGE VA-2012
 STAFFORD VA - 2012 • CHARLOTTESVILLE VA - 2012

Copyright Travinia Italian Kitchen Asheville 10-11

By the glass and bottle

HOUSE COCKTAILS

ST. GERMAINE SPRITZER - St. Germaine liqueur, champagne, club soda and a lemon twist.
TRAVINIA MIMOSA - Served with fresh squeezed orange juice and sparkling Prosecco.
TUSCAN SANGRIA - Macerated fruit with red wine, pomegranate, simple syrup and fresh juices.
CHAIRMAN OF THE BOARD - Grand Marnier, fresh orange juice and soda served on the rocks.
ULTIMATE BLOODY MARY - Absolut Peppar Vodka, Zing Zang mix, garnished with celery salt rim, olive, pearl onion and cherry tomato.
ROYAL MANHATTAN - Crown Royal Black with orange bitters, Sweet Vermouth garnished with a cherry.
ITALIAN MARGARITA - Jose Cuervo Gold, Disaronno, Triple Sec and sour mix.

MARTINIS

ONE DIRTY MARTINI
 Stolli Vodka, olive juice and blue cheese stuffed olives.
CLASSIC MARTINI
 Bombay Sapphire, splash of Dry Vermouth and jumbo olives.
COSMOPOLITAN
 Smirnoff Citrus Vodka, Triple Sec, splash of sour and cranberry juice.
KAMIKAZEBERRY
 Three Olives Berry Vodka, Triple Sec, sour and a splash of fresh lime juice, garnished with a raspberry sugared rim.
OLD BLUE EYES
 Van Gogh Acai Blueberry Vodka, simple syrup and blueberries.

GREEN APPLE MARTINI
 Smirnoff Green Apple, DeKuyper Apple Pucker, Triple Sec, splash of sour and a green apple slice.

ULTIMATE KETEL LEMON DROP
 Ketel One Citroen Vodka, homemade lemonade and a sugared rim.

UNDER THE TUSCAN SUNSET
 Smirnoff Pineapple Vodka, Grenadine, splash of pineapple juice and sour.

POMEGRANATE MARTINI
 Three Olives Pomegranate Vodka, Pama Liqueur, splash of sour and a lemon twist.

WHITE CHOCOLATE MARTINI
 360 Double Chocolate Vodka, White Creme de Cacao with white chocolate curls.

STRAWBERRY SHORTCAKE
 Pinnacle Whipped Cream Vodka, strawberry puree, a splash of sour with a whipped cream strawberry.

DRAGON BERRY MADRAS
 Bacardi Dragon Berry Rum, cranberry with a splash of orange juice.

GERMAN CHOCOLATE CAKE
 Malibu Rum, Godiva Chocolate Liqueur with toasted coconut with a chocolate rimmed glass.

ARNOLD PALMERTINI
 Firefly Sweet Tea Vodka and lemonade.

HOUSE POURS

SMIRNOFF VODKA
 EVAN WILLIAMS BOURBON
 SEAGRAM'S GIN
 CANADIAN MIST
 BACARDI RUM
 JOSE CUERVO GOLD TEQUILA
 JOHNNIE WALKER RED SCOTCH

DRAFT BEER

YUENGLING
 HIGHLAND GAELIC ALE
 BITBURGER
 STELLA ARTOIS
 SAM ADAMS BOSTON LAGER
 ASK ABOUT OUR LOCAL DRAFTS

BOTTLED BEER

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|--------------|----------------|
| AMSTEL LIGHT | MILLER LITE |
| KILLIANS | GUINNESS |
| BUD 55 | YUENGLING |
| COORS LIGHT | HEINEKEN |
| O'DOUL'S | MICHELOB ULTRA |
| BUD LIGHT | BUDWEISER |
| CORONA | |

BEVERAGES

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| COCA-COLA, DIET COKE, SPRITE, MR. PIBB | 2.5 |
| CLUB SODA, TONIC | 2.5 |
| HOMEMADE LEMONADE - REG. OR STRAWBERRY | 3 |
| SAN PELLEGRINO SPARKLING | 2/4 |
| ACQUA PANNA STILL | 2/4 |
| 100% COLOMBIAN COFFEE/LUZIANNE TEA | 2.5 |
| CAPPUCCINO/ESPRESSO | 4 |

We accept American Express, Discover, Mastercard and Visa. 18% gratuity for parties of 6 or more will be added, please allow extra time for separate checks. No personal checks.