

## WINE

### LIGHT AND CRISP - WHITES

By the glass and bottle

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

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

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

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

### INTERESTING RED BLENDS

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

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 Focai, 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
Lager Cake Primitivo (Italian Zinfandel), Italy	10/38
Brancaia Tre (Super Tuscan), Italy	13/50
Masi Ripassa, Italy	12/46

### CABERNET SAUVIGNON AND CABERNET FRANC

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

### HOUSE COCKTAILS

**ST. GERMAINE SPRITZER** - St. Germaine liqueur, champagne, club soda and a lemon twist.

**TRAVINIA MIMOSA** - Fresh orange juice and sparkling Prosecco.

**TUSCAN SANGRIA** - Macerated fruit with red wine, pomegranate, simple syrup and fresh juices.

**CHAIRMAN OF THE BOARD** - Grand Marnier and fresh orange juice served on the rocks.

**ULTIMATE BLOODY MARY** - Absolut Peppar Vodka, Zing Zang mix, garnished with a 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 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 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.

TRAVINIAITALIANKITCHEN.COM



GLUTEN FREE MENU AND  
CHILDREN'S MENU ITEMS AVAILABLE

CATERING AND PRIVATE DINING ROOM

### LOCATIONS TO SERVE YOU

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

## 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

### SOUP AND SALAD

Your choice of today's soup with Travinia House salad or Caesar 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 croutons and ground reggiano parmesan. 5/ with entrée 3

### SPINACH AND GOAT CHEESE

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, blue cheese and tossed in a semi-sweet port wine vinaigrette. 9

### 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

### FRESH BERRY SALAD

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

### PROSCUITTO 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

## SANDWICHES

### CLASSIC CHICKEN CAESAR WRAP

Sliced grilled chicken, romano cheese, homemade Caesar dressing and field greens in a whole wheat wrap. 8

### SUNDRIED TOMATO PESTO CHICKEN WRAP

Sliced chicken, sundried tomato pesto, red onions, field greens and roma tomatoes in a whole wheat wrap. 8

### CHICKEN PESTO PANINI

Grilled chicken, mozzarella, pesto sauce, basil and tomatoes. 9

### TURKEY BLT

Sliced turkey on herb focaccia with applewood smoked bacon, swiss, field greens, roma tomatoes and a cranberry aoli. 9

### MAMBO ITALIANO

Cappicola, pastrami, salami, roast beef, buffalo mozzarella, red onions, field greens, roma tomatoes and balsamic vinaigrette. 10

### PHILLY CHEESE STEAK

Sliced chicken or steak, wild mushrooms, caramelized onions and provolone cheese. 10

### BISTECCA BURGER\*

Ground sirloin, provolone, lettuce, tomato, red onion, roasted tomato and mayo on a Brioche roll. 10

## 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

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

### ROASTED CHICKEN

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

### SICILIAN

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

### UNCLE TONY'S FAVORITE

Italian sausage, sliced red onions, pepperoni, mozzarella with our homemade San Marzano red sauce. 11

### BBQ CHICKEN

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

### SHRIMP ALFREDO\*

Rock shrimp, mozzarella and alfredo sauce. 11

## PASTA AND RAVIOLI

**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

### SPAGHETTINI BOLOGNESE

The classic with our homemade meat sauce. 10  
Add meatballs or Italian sausage. 13

### CLASSIC FETTUCCHINE ALFREDO

Rich egg fettuccine tossed in our own alfredo cream sauce with minced garlic, nutmeg and chives. 10

### PASTA MIA NONA

Bowtie pasta, shaved grilled chicken, mushrooms and roasted tomatoes tossed in an asiago cream sauce. 10

### SAUSAGE AND PEPPERS RUSTICA

Italian sausage, sautéed peppers and onions, oregano and basil tossed with rigatoni in our spicy marinara sauce, topped with mozzarella. 10

### HOMESTYLE CANNELLONI

Pasta stuffed with sliced grilled chicken, mozzarella, ricotta cheese and garlic, topped with tomato cream sauce. 10

### RIGATONI W/BRASIED SHORT RIB

### BOLOGNESE SAUCE

Short rib bolognese sauce served with mascarpone cheese. 10

### SEAFOOD STUFFED SHELLS\*

Lump crab, grilled salmon and shrimp with ricotta and a lemon dill cream sauce. 10

### DON AND NORMA'S VEAL RAVIOLI

Veal stuffed ravioli with ricotta, herbs, mushrooms, spinach and our asiago cream sauce. 10

## HOUSE FAVORITES

### LASAGNA BOLOGNESE

Layered pasta sheets with our homemade sausage and beef bolognese sauce with mozzarella, ricotta, romano and parmesan. 10

### EGGPLANT PARMESAN

Lightly breaded with Italian bread crumbs, mozzarella and tomato sauce over herbed linguine. 10

### POLLO ISABELLA

Grilled chicken breast topped with sundried tomatoes, goat cheese, basil and a lemon butter sauce served over a bed of baby spinach. 10

### SINATRA CHICKEN

Pan seared chicken tenderloins topped with smoked pancetta, mozzarella cheese and a light semi-sweet Grand Marnier cream sauce with pasta. 10

### CHICKEN PICCATA (Francese Style)

Tender chicken medallions thinly pounded and sautéed in lemon butter, white wine, capers and garlic over capellini. 10

### CHICKEN SCALOPPINE

Tender chicken medallions thinly pounded with artichoke hearts, mushrooms and smoked pancetta sautéed in lemon butter with a side of capellini. 10

### CHICKEN PARMESAN (Pomodoro Style)

Lightly breaded with Italian bread crumbs, topped with fresh mozzarella and served over herbed linguine with housemade pomodoro sauce. 10

### CHICKEN MARSALA

Tender chicken medallions thinly pounded in an aged Florio marsala wine demi-glaze topped with fontina cheese and cremini mushrooms over angel hair. 10

### SHRIMP MESSINA\*

Sautéed shrimp, mushrooms, spinach, toasted pine nuts and lemon butter over capellini. 11

### 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 bierre blanc sauce. 11

## SIDES

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

## BEVERAGES

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

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

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

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