

TRAVINIA

ITALIAN KITCHEN

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. 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, rock shrimp, spinach and artichokes in a double cheese alfredo sauce, served with crostini. **10**

ANTIPASTO PLATTER

Prosciutto de 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 a 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 beurre blanc sauce. **one 11 / two 22**

SOUP AND SALAD

ADD TO ANY SALAD: 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, Creamy Garlic 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, bacon, rosemary croutons and any signature dressing or our classic Caesar salad tossed in our homemade Caesar dressing. Topped with 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, 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. **11**

PROSCIUTTO AND ARUGULA SALAD

Arugula, thinly sliced Prosciutto de Parma, shaved reggiano, E.V. olive oil with homemade pesto and 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

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*

Rock shrimp, mozzarella and alfredo sauce. **11**

SIDES

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 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: 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, broccoli rabe, E.V. olive oil and crushed chiles. **17**

SERGIO'S BLACK SPAGHETTI*

Rock 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 sauce with 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. **15**

SINATRA CHICKEN

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

Chicken tenders sautéed in lemon butter, white wine, capers and garlic over capellini. **chicken 15 / bone-in veal chop 23****

CHICKEN OR VEAL SCALOPPINE

Chicken tenderloins, artichoke hearts, mushrooms and smoked pancetta sautéed in lemon butter with a side of capellini. **chicken 15 / bone-in veal chop 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 / bone-in veal chop 23****

CHICKEN OR VEAL MARSALA

Thinly pounded tenderloin medallions in an aged Florio Marsala wine demi-glaze sautéed in an aged fontina cheese and cremini mushrooms over angel hair. **chicken 15 / bone-in veal chop 23****

VEAL SALTIMBOCCA**

Tender bone-in veal chop sautéed with smoked pancetta and spinach in lemon butter and a side of pasta. **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*

Grilled Angus NY Strip topped with gorgonzola butter crumbs and oregano, served with parmesan fries. **28**

VEAL CHOP**

Tender 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 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*

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**

GRILLED BUTTERFISH*

Grilled butterfish topped with mango, pineapple and peppers, 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**

GROUPE 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

Placido Pinot Grigio, Italy	7/26
Kris Pinot Grigio, Italy	9/34
Acrobat Pinot Gris, Oregon	8/30
Simi Sauvignon Blanc, California	9/34
Honig Sauvignon Blanc, California	9/34
Honig Reserve Sauvignon Blanc, California	39
Banfi Principessa Gavi, Italy	9/34
Martin Codax Albarino, Spain	11/42

RICH AND LUSH - WHITES

Chapoutier Cotes du Rhone White, France	9/34
Bertani Due Uve, Italy	10/38
Sartori Ferdi (White Amarone), Italy	10/38
Conundrum, California	13/50
La Terre Chardonnay, California	6/22
Leese-Fitch Chardonnay, California	8/30
J. Lohr Riverstone Chardonnay, California	9/34
Franciscan Chardonnay, California	11/42
B.R. Cohn Chardonnay, California	12/46

SHORT, SWEET AND BUBBLY

LaTerre White Zinfandel, California	6/22
Bridgeview Riesling, Oregon	8/30
S.A. Prumm Essence Riesling, Germany	9/34
Maschio Prosecco, Italy	7/26
Movendo Sparkling Moscato, Italy	7/26
Kenwood Yulpa, California	9

CHIANTI, SANGIOVESE AND ITALIAN BLENDS

Ruffino Chianti, Italy	8/30
Ducarosso Chianti Reserva DOCG, Italy	9/34
Banfi Chianti Classico, Italy	9/34
Cecchi Bonzio Sangiovese, Italy	7/26
Banfi Cantine Toscano, Italy	8/30
Layer Cake Primitivo (Italian Zinfandel), Italy	11/42
BrancaTre (Super Tuscan), Italy	13/50
Banfi Belnero (Super Tuscan), Italy	50

ZINFANDELS, SYRAHS AND INTERESTING RED BLENDS

Rosenblum Vintners Cuvee Zinfandel, California	9/34
Hogue Gensis Syrah, California	10/38
D' Arenberg Stump Jump Shiraz, Australia	8/30
Apothic Red, California	8/30
Bodegas Salentine Malbec, Argentina	13/50

MERLOT AND PINOT NOIR

La Terre Merlot, California	6/22
Robert Mondavi Merlot, "Private Selection", California	8/30
A by Acacia Pinot Noir, California	10/38
Schug Pinot Noir, California	13/50

CABERNET AND CABERNET FRANC

La Terre Cabernet Sauvignon, California	6/22
Lot 205 Cabernet Sauvignon, California	8/30
Louis Martini Cabernet Sauvignon, California	9/34
B.R. Cohn Silver Label Cabernet Sauvignon, California	13/50
Hall Cabernet Sauvignon, California	15/58
Steele Cabernet Franc, California	12/46

CATERING AND PRIVATE DINING ROOM AVAILABLE

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.

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

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 PepparVodka, 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.

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
 Svedka Vodka Citron, Triple Sec, splash of sour and cranberry juice.
KAMIKAZEBERRY
 Svedka Raspberry, 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 - Green Apple Smirnoff, 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
 Skyy Vodka, Pama Liqueur, splash of sour and a lemon twist.

PINK PASSION

Skyy Passion Fruit Vodka, Pama Liqueur and a splash of pineapple juice.

WHITE CHOCOLATE MARTINI

Choc 360 Vodka, White Creme de Coco with white chocolate curls.

GOOD NIGHT KISS

Frangelico, Amaretto and Sweet Vermouth.

DREAMSICLE

Fresh squeezed orange juice and Pinnacle Whipped Cream Vodka.

DRAGONBERRY MADRAS

Bacardi Dragonberry Rum, cranberry with a splash of orange juice.

GERMAN CHOCOLATE MARTINI

Malibu Rum, Godiva Chocolate Liqueur with toasted coconut and a chocolate rimmed glass.

CARAMEL FRAPPICINO MARTINI

Van Gogh Double Espresso Vodka, caramel syrup and cream.

HOUSE POURS

SMIRNOFF VODKA
 EVAN WILLIAMS BOURBON
 SEAGRAMS GIN
 CANADIAN MIST
 BACARDI RUM
 JOSE CUERVO TEQUILA
 JOHNNIE WALKER RED SCOTCH

DRAFT BEER

SAM ADAMS LAGER
 SHOCKTOP
 YUENGLING
 FLYING DOG
 PERONI
 FEATURED DRAFT

BOTTLED BEER

AMSTEL LIGHT
 KILLIANS
 BUD 55
 COORS LIGHT
 STELLA ARTOIS
 MICHELOB ULTRA
 MORETTI
 BLUE MOON

CORONA
 MILLER LITE
 GUINNESS
 YUENGLING
 HEINEKEN
 O'DOUL'S
 BUD LIGHT
 BUDWEISER

BEVERAGES

COCA-COLA, DIET COKE, SPRITE, MR. PIBB	2.5
GINGER ALE, 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