

TRAVINIA

ITALIAN KITCHEN

SMALL PLATES

MOZZARELLA CAPRESE

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

PRINCE EDWARD ISLAND MUSSELS*

Simmered in garlic, anisette liqueur, white wine, lemon butter and roma tomatoes. 10

ANTIPASTO PLATTER

Prosciutto, salami, buffalo mozzarella, kalamata olives, artichoke hearts, roasted tomatoes and E.V. olive oil. 9/18

SEARED SCALLOPS*

Pan seared scallops with basil oil served over artichoke-pesto risotto. 2 for 10 / 4 for 20

SALADS

ADD TO SALAD: Shaved, Grilled or Roasted Chicken 5

Shrimp* 6 • Scallops* 8 • Grilled Beef Tenderloin 8 • Salmon* 8
Tuna* 9

TRAVINIA'S HOUSE OR CAESAR SALAD

Our traditional house salad with any signature dressing or our classic Caesar tossed in our homemade Caesar dressing. Topped with ground reggiano. 5/ with entree 3

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 pecans and a honey-lime vinaigrette. 10

SPINACH SALAD

Spinach tossed in a warm pancetta vinaigrette topped with red onion and diced egg. 9

TUSCAN CHOPPED SALAD

Romaine and arugula with black olives, mushrooms, roma tomatoes, cannellini beans, artichoke hearts, hearts of palm, peppers and red onions. Topped with feta cheese and served with a 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

BEEF TENDERLOIN AND MARINATED 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

PASTA

CLASSIC FETTUCCINE ALFREDO

Rich gluten free pasta tossed in our own alfredo cream sauce with minced garlic, nutmeg and chives. 11/15

PASTA MIA NONA

Gluten free pasta, shaved grilled chicken, mushrooms & roasted tomatoes tossed in an asiago cream sauce. 11/15

SAUSAGE & PEPPERS RUSTICA

Gluten free pasta with Italian sausage, sautéed peppers and onions, oregano and basil in our spicy marinara sauce, topped with mozzarella. 11/15

ANGEL HAIR BOLOGNESE

The classic with our homemade meat sauce and tossed with gluten free pasta. 11/14 Add Italian sausage. 4

PASTA WITH VODKA SAUCE

Gluten free pasta tossed in a tomato sauce infused with vodka, prosciutto, parmesan, snap peas, spicy red peppers and fresh cream. 11/15

CHICKEN PESTO

Gluten free pasta tossed with a pesto cream sauce, sundried tomatoes and pecans. 11/17

LINGUINE AND WHITE WINE CLAM SAUCE

Gluten free pasta with a white wine clam sauce. 11/15

RIGATONI W/BRAISED SHORT RIB BOLOGNESE SAUCE

Short rib bolognese sauce over rigatoni and mascarpone cheese. 12/17

HOUSE FAVORITES

We use only thinly pounded Strauss Free Raised® Veal.

POLLO ISABELLA

Grilled chicken breast topped with roasted tomatoes, goat cheese, basil and lemon butter served over a bed of fresh spinach. 10/15

SHRIMP AND SAUSAGE ARRABIATA

Sauteed shrimp and mild Italian sausage served over gluten free pasta and a spicy arrabiata sauce. 11/22

SINATRA CHICKEN

Pan seared chicken breast topped with smoked pancetta, mozzarella cheese and a light semi-sweet Grand Marnier sauce served with gluten free pasta. 11/16

CHICKEN OR VEAL SCALLOPINE

Chicken tenders or tender veal medallions thinly pounded, artichoke hearts, mushrooms and smoked pancetta sautéed in lemon butter over gluten free pasta. Chicken 11/16 or Veal 14/24

CHICKEN OR VEAL PICATTA

Chicken tenders or tender veal medallions thinly pounded sautéed in lemon butter, white wine, capers and garlic served with gluten free pasta. Chicken 11/16 or Veal 11/22

CHICKEN OR VEAL MARSALA

Chicken tenders or tender veal medallions thinly pounded in an aged Florio marsala wine demi-glaze topped with fontina cheese and cremini mushrooms served with gluten free pasta. Chicken 11/7 or Veal 14/24

CHICKEN OR VEAL SALTIMBOCCA

Chicken tenders or tender veal medallions thinly pounded and sautéed with smoked pancetta and spinach served over gluten free pasta. Chicken 11/17 or Veal 14/24

VEAL CHOP

Pan seared veal chop finished in the oven topped with pan jus, cherry peppers and served with gluten free pasta. 23

MADERIA FILET

Center cut angus filet over maderia wine demi-glaze with cremini mushrooms and topped with gorgonzola butter. 25

SEAFOOD

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

SEARED AHI TUNA*

Sashimi grade tuna, crusted with seasonings served medium rare over field greens with mango, wasabi, avocado and a honey-lime vinaigrette. 19

SCAMPI ALLA TRAVINIA*

Jumbo shrimp sauteed in garlic butter, herbs, diced roma tomatoes and white wine with gluten free pasta. 12/19

SHRIMP MESSINA*

Sauteed shrimp, mushrooms, spinach, toasted pine nuts and lemon 12/19

SEAFOOD PESCATORA*

Clams, calamari, mussels, scallops and shrimp tossed in our spicy pescatora sauce with garlic and basil over gluten free pasta. 22

PINE NUT ENCRUSTED SALMON*

Salmon encrusted with a dijon mustard, pine nuts and herbs served over roasted vegetables finished with a basil infused lemon butter with roma tomatoes. 22

OVEN ROASTED SEA BASS*

Oven roasted sea bass topped with a mango salsa served with rustic grilled vegetables. 22

SIDE ITEMS

RISOTTO: TUSCAN, ARTICHOKE OR PARMESAN 3

RUSTIC GRILLED VEGETABLES 3

DESSERTS

CREME BRULEE 6

SPUMONI 6

ZABAGLIONE 6

* 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 and Visa. 18% gratuity for parties of 6 or more will be added, please allow extra time for separate checks. No personal checks