

WINE

LIGHT AND CRISP - WHITES

Stella Trebbiano d' Abruzzo, Italy	6/22
Martin Codax Albarino, Spain	10/38
Banfi Principessa Gavi, Italy	9/34
Simi Sauvignon Blanc, California	8/30
Honig Sauvignon Blanc, California	35
Acrobat Pinot Gris, Oregon	8/30
Albola Pinot Grigio, Italy	7/26
Kris Pinot Grigio, Italy	8/30
Swanson Pinot Grigio, California	39

By the glass and bottle

RICH AND LUSH - WHITES

Bertani Due Uve (Sauvignon Blanc/Pinot Grigio), Italy	9/34
Chapoutier Cotes du Rhone Blanc, France	9/34
Sartori Ferdi (White Amarone), Italy	10/38
Conundrum White Blend, California	12/46
La Terre Chardonnay, California	6/22
Matchbook Chardonnay, California	8/30
J. Lohr Riverstone Chardonnay, California	9/34
Franciscan Chardonnay, California	11/42
Sonoma Cutrer Russian River Chardonnay, California	12/46
B.R. Cohn Chardonnay, California	12/46
Frank Family Chardonnay, California	45

SHORT, SWEET AND BUBBLY

LaTerre White Zinfandel, California	6/22
Bridgeview Riesling, Oregon	8/30
S.A. Prum Essence Riesling, Germany	9/34
Movendo Sparkling Moscato, Italy	7/26
Zonin Prosecco, Italy	7/split
Domaine Carneros Brut, California	35

CHIANTI, SANGIOVESE AND ITALIAN BLENDS

Ruffino Chianti, Italy	7/26
Ducarosso Chianti Reserva DOCG, Italy	8/30
Banfi Chianti Classico, Italy	9/34
Castello D'Albola Chianti Classico, Italy	10/38
Monte Massi Le Focai, Italy	11/42
Ruffino Riserva Ducale 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 Bonzio Sangiovese, Italy	7/26
Gru Montepulciano d' Abruzzo, Italy	8/30
Banfi Centine Toscano, Italy	8/30
Michele Chiarlo "Le Orme" Barbera d' Asti, Italy	9/34
Layer Cake Primitivo (Italian Zinfandel), Italy	11/42
Allegrini Plazzo della Torre, Italy	12/46
Mazzoni (Super Tuscan), Italy	12/46
Banfi Belhero (Super Tuscan), Italy	50

ZINFANDELS, SYRAHS AND INTERESTING RED BLENDS

Ravenswood Zinfandel Vintners Blend, California	6/22
Rosenblum Vintners Cuvee Zinfandel, California	7/26
D'Arenberg Stump Jump Shiraz, Australia	8/30
Bodegas Salentein Malbec, Argentina	13/50
Apothic Red, California	8/30
Frogs Leap Red Zinfandel, California	45

MERLOT AND PINOT NOIR

La Terre Merlot, California	6/22
Robert Mondavi Merlot, "Private Selection", California	8/30
Artisan Pinot Noir, California	7/26
A by Acacia Pinot Noir, California	9/34
Belle Glos Meiom Pinot Noir, California	12/46
Belle Glos Las Alturas Pinot Noir, California	60

CABERNET AND CABERNET FRANC

La Terre Cabernet Sauvignon, California	6/22
Sawbuck Cabernet Sauvignon, California	7/26
Lot 205 Cabernet Sauvignon, California	8/30
Louis Martini Cabernet Sauvignon, California	9/34
Silver Palm Cabernet Sauvignon, California	10/38
B.R. Cohn Silver Label Cabernet Sauvignon, California	13/50
Hall Cabernet Sauvignon, California	14/54
Mount Veeder Cabernet Sauvignon, California	65
Steele Cabernet Franc, California	10/38

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, fresh juices and simple syrup.

CHAIRMAN OF THE BOARD - Grand Marnier with fresh orange juice and soda.

ULTIMATE BLOODY MARY - Absolut Peppar Vodka, Zing Zang mix, garnished with a celery salt rim, olive, pearl onion and a 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 - Stoli 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 - Van Gogh Raspberry, 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, splash of pineapple, Grenadine and a splash of sour.

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

WHITE CHOCOLATE MARTINI - 360 Double Chocolate Vodka, White Crème de Coco with white chocolate curls.

GOOD NIGHT KISS - Frangelico, Disaronno and Sweet Vermouth.

SWEET TART - Smirnoff Citrus, pineapple and cranberry juice, sprite and a splash of sour.

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

WHIPPED CHOCOLATE CUPCAKE - Chocovine Wine and Pinnacle Whipped Cream Vodka.

ARNOLD PALMERTINI - Firefly Sweet Tea Vodka and lemonade.

BLUE LEMONADE - 44° North Huckleberry Vodka, lemonade, blue curacao and a splash of sour.

TRAVINIAITALIANKITCHEN.COM



WEEKLY SPECIALS

TUESDAY
25% OFF BOTTLED WINES

WEDNESDAY
1/2 PRICE MARTINIS

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

GLUTEN FREE MENU AND
CHILDREN'S MENU ITEMS AVAILABLE

CATERING AND PRIVATE DINING ROOM

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 herb croutons and ground reggiano parmesan. 5/ with entrée 3

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

SPINACH AND GOAT CHEESE

Lightly fried goat cheese medallions, red onions and diced egg, baby spinach, warm pancetta dressing. 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 Proscuitto 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, 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

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

BISTECCA BURGER*

Ground sirloin, provolone, lettuce, tomato, red onion, roasted tomato 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

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

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 FETTUCCINE 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*

Pasta stuffed shells with 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 bolognese meat 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 capellini. 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 buerre blanc 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 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

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.