

TRAVINIA

ITALIAN KITCHEN

◆ ◆ ◆ ◆ APPETIZERS

BRUSCHETTA

Italian peasant bread, extra virgin olive oil, roma tomatoes, basil, sage and reggiano cheese. \$5/pp

MOZZARELLA CAPRESE

Fresh mozzarella cheese, red and yellow tomatoes, basil with a balsamic vinaigrette. \$8/pp

CRABBY SHRIMP ALFREDO DIP

Backfin lump crab meat, shrimp, spinach, double cheese Alfredo sauce and toast points. \$6/pp

ANTIPASTO PLATTER

A selection of Italian meats and cheeses, marinated vegetables, Kalamata olives and pepperoncinis served with fresh bread. \$8/pp

CHEESE AND BAGUETTE

An assortment of cheeses and fresh bread. \$6/pp

FRUIT AND CHEESE

Fresh seasonal fruits, an assortment of cheeses and fresh bread. \$8/pp

◆ ◆ ◆ ◆ ENTRÉE SALADS

HOUSE OR CAESAR SALAD

3 Herb Vinaigrette, Mustard Vinaigrette, Caesar, Balsamic Vinaigrette & Creamy Buttermilk Garlic \$4/pp

TUSCAN CHOPPED SALAD

Romaine, arugula, frisee, black olives, mushrooms, roma tomatoes, garbanzo beans, artichoke hearts, hearts of palm, pancetta, peppers, red onions, feta cheese with a mustard vinaigrette. \$6/pp

GRANNY SMITH APPLE SALAD

Belgian endive, mixed field greens, spiced pecans, red grapes, gorgonzola cheese with a port wine dressing. \$6/pp

FRESH BERRY SALAD

Mixed field greens, strawberries, blueberries, raspberries, blackberries, toasted pecans with a honey lime vinaigrette. \$7/pp

◆ ◆ ◆ ◆ ITALIAN TRADITIONS

'THE ORIGINAL' BOLOGNESE

Penne pasta topped with our homemade meat sauce and mozzarella cheese. \$8/pp

LASAGNA BOLOGNESE

Layered pasta sheets, Bolognese sauce, mozzarella cheese, ricotta, romano and parmesan cheese. \$9/pp

PASTA MIA NONA

Bowtie pasta, shaved grilled chicken, mushrooms, roasted tomatoes and roasted garlic cream sauce. \$10/pp

PENNE ALFREDO

Penne pasta, Alfredo cream sauce, garlic and chives. \$8/pp

SAUSAGE & PEPPERS RUSTICA

Italian sausage, sautéed peppers, red onions, oregano, basil, penne pasta, spicy marinara sauce and mozzarella cheese. \$12/pp

HOMEMADE CANNELONI

Pasta shells stuffed with sliced grilled chicken, ricotta cheese, chives, marinara sauce and Asiago sauce. \$12/pp

CLASSIC MANICOTTI

Pasta shells stuffed with ground beef, sausage, veal, marinara and Asiago sauce. \$12/pp

PAPPARDELLE W/ VODKA SAUCE

Pappardelle pasta, vodka and tomato infusion sauce, prosciutto, parmesan, red hot peppers and cream. \$7/pp

GOUDA MAC & CHEESE

Smoked Gouda cheese, penne pasta and pancetta. \$4/pp

◆ ◆ ◆ ◆ RAVIOLI

VEAL SAGE RAVIOLI

Ground veal, sage, mushrooms, spinach and an Asiago cream sauce. \$12/pp

LOBSTER RAVIOLI

Lobster stuffed ravioli, roasted tomato with a tarragon sauce. \$12/pp

PORCINI RAVIOLI

Porcini filled ravioli with a mushroom cream sauce. \$12/pp

◆ ◆ ◆ ◆ CHICKEN

CHICKEN SCALOPPINE

Artichoke hearts, mushrooms, smoked pancetta, lemon butter over pasta. \$12/pp

CHICKEN MARSALA

Fontina cheese, marsala wine demi-glaze, cremini mushrooms over pasta. \$12/pp

◆ ◆ ◆ ◆ FROM THE SEA

SALMON SCALOPPINE

Fresh salmon, capers, Roma tomatoes, lemon butter and white wine sauce with an orzo pasta or risotto. \$12/pp

SHRIMP MESSINA

Sautéed shrimp, mushrooms, spinach, pine nuts, lemon butter over pasta. \$12/pp

CRABCAKES TRAVINIA

Jumbo lump crabcake with a spinach-roasted tomato orzo pasta. \$11/pp

SCAMPI ALLA TRAVINIA

Jumbo shrimp, garlic butter, herbs, roma tomatoes, white wine sauce with pasta. \$12/pp

SEARED AHI TUNA

Sashimi tuna, mixed field greens, mango, avocado with a honey lime vinaigrette. \$10/pp

SEAFOOD STUFFED SHELLS

Lump crab, salmon, shrimp and ricotta with a lemon dill cream sauce. \$8/pp

◆ ◆ ◆ ◆ SIDES/EXTRAS

Orzo Pasta • Garlic Mashed Potatoes • Risotto \$3/pp

◆ ◆ ◆ ◆ GUILTY PLEASURES

Italian Cream Cake Sheet Style • Tiramisu \$5/pp