

SMALL PLATES

GARLIC KNOTS

Baked garlic knots, pesto, herb parmesan oil 7

VEGAN STUFFED MUSHROOM

Baby Portabella, mixed veggies, breadcrumbs, balsamic reduction 12

BRUSCHETTA

Freshly toasted crostini, diced Roma tomatoes, basil, garlic, shaved balsamic reduction 9

ZUCCHINI FRITTE

Handbreaded, flash fried, Parmesan, lemon herb aioli 10

ITALIAN NACHOS

Lightly fried wonton chips, Italian sausage, black olives, tomatoes, scallions, banana peppers, Asiago cream sauce 10

CALAMARI

Flash fried, pan tossed with hot cherry peppers, garlic butter, scallions 14

JUMBO SEARED SCALLOPS * ♦

Creamy parmesan risotto, fennel 15

TRAVINIA MEATBALLS

Beef, pork, San Marzano red sauce, ricotta, toasted crostinis 12

SEARED AHI TUNA * ♦

Sashimi grade, soy mustard sauce, wasabi, pickled ginger, cucumber salad 15

MUSSELS ♦

Garlic, basil, white wine, lemon butter, Anisette, tomatoes, onions, crostinis 14

CRABCAKE TRAVINIA

Jumbo lump blue crab, spinach-sundried tomato orzo, lemon beurre blanc 16

LOBSTER & CRAB RAVIOLI

Brandy cream sauce with jumbo lump blue crab 16

SOUP & SALADS

CHEF'S DAILY SOUP (C/B) 4/6

Blue Crab Bisque (C/B) 7/9

HOUSE ♦

Field greens, tomatoes, homemade seasoned croutons, carrots, cucumbers, any homemade dressing 9

with entree 5

CAESAR * ♦

Classic Romaine tossed in Caesar dressing, topped with seasoned croutons, Reggiano Parmesan 9

with entree 5

CAPRESE ♦

Fresh mozzarella, vine ripened tomatoes, olive oil, basil, balsamic reduction 12

SPINACH & GOAT CHEESE ♦

Baby spinach, flash fried goat cheese medallions, red onions, egg, warm bacon vinaigrette 13

GRANNY SMITH APPLE ♦

Field greens, toasted pecans, apples, red grapes, blue cheese crumbles, port-wine vinaigrette 12

ROASTED BEET & PEAR ♦

Baby arugula, goat cheese, red onion, walnuts, lemon oil 13

ITALIAN FARM CHOPPED ♦

Field greens, genoa salami, Burrata, tomatoes, cucumber, red onions, pepperoncinis, sherry vinaigrette 14

GRILLED CHICKEN PANZANELLA ♦

Field greens, Burrata, red onions, tomatoes, black olives, peppers, pepperoncini 17

FLATBREADS - *We serve only Artisan Schiacciata flatbread.*

MARGHERITA ♦

Sundried tomatoes, fresh mozzarella, roasted garlic, basil, olive oil 15

COUSIN JIMMY'S FAVORITE ♦

San Marzano red sauce, mozzarella, Italian sausage, pepperoni, roasted garlic, red onions 15

PROSCIUTTO & FIG ♦

Fig reduction, mozzarella, prosciutto di parma, baby arugula tossed in lemon oil 15

CHICKEN ALFREDO♦

Grilled chicken, creamy Alfredo sauce, broccoli 15

GLUTEN FREE PRIMAVERA ♦

Cauliflower crust, mozzarella, mushrooms, onions, basil, sundried tomatoes, garlic, olive oil 16

ITALIAN CLASSICS

We use Strauss Free Raised® Veal. Choose from seared chicken breast or thinly pounded veal in these styles below:

PICCATA ♦

Lemon beurre blanc, garlic, herbed capellini, capers Chicken 19 / Veal 28

MARSALA ♦

Marsala demi glace, Cremini mushrooms, fontina, herbed capellini Chicken 19 / Veal 28

SCALOPPINE ♦

Artichoke hearts, mushrooms, bacon, lemon butter, herbed capellini Chicken 19 / Veal 28

SALTIMBOCCA ALLA ROMANO ♦

Prosciutto di parma, Fontina, sage, lemon butter, herbed capellini Chicken 19 / Veal 28

PARMESAN

Italian bread crumbs, mozzarella, linguine, San Marzano red sauce Chicken 19 / Veal 28

KEN'S EGGPLANT PARMESAN

Italian bread crumbs, mozzarella, ricotta, linguine, San Marzano red sauce 18

POLLO ISABELLA ♦

Grilled chicken breast, sundried tomatoes, goat cheese, lemon beurre blanc, baby spinach, basil
19

CHICKEN AND SHRIMP CACCIATORE ♦

Seared Airline chicken breast, sauteed shrimp, rich tomato stew, parmesan risotto 24

SHRIMP & SAUSAGE ARRABIATA ♦

Parmesan risotto, spicy arrabiata cream sauce 24

CHICKEN BRUSCHETTA ♦

Pan seared chicken breasts, diced Roma tomato, fresh basil, shaved parmesan, balsamic
reduction 19

PASTA

SPAGHETTI BOLOGNESE ♦

Traditional bolognese sauce (add meatballs 4) 16

FETTUCCHINE TRAVINIA ♦

Grilled chicken, creamy Alfredo sauce, scallions 18

PASTA MIA NONNA ♦

Bowtie pasta, grilled chicken, mushrooms, sundried tomatoes, Asiago cream sauce 18

SAUSAGE & PEPPERS RUSTICA ♦

Italian sausage, roasted peppers, red onions, cavatappi, spicy marinara, mozzarella 18

VEGAN PASTA PRIMAVERA ♦

Gluten free pasta, zucchini, mushrooms, onions, peppers, San Marzano red sauce 17 <

FOUR CHEESE RAVIOLI

Rosatella sauce, fresh spinach 14

SHORT RIB RIGATONI ♦

Slow braised beef, roasted garlic, mascarpone, cream 20

LINGUINE CARBONARA ♦

Bacon, peas, Reggiano Parmesan 18

Add to any pasta: Italian Sausage 4, Grilled Chicken Breast 6, Shrimp 7, Scallops 10, Salmon* 10, Steak Medallions* 12*

STEAKS & CHOPS

MADEIRA FILET * ♦

Madeira wine demi glace, Cremini mushrooms, garlic mashed potatoes 35

STEAK MEDALLIONS * ♦

Pan seared, olive oil, herbs, brandy Dijon cream sauce, crispy fingerling potatoes 29

ROBERTO'S NY STRIP* ♦

Bone-in cut NY strip, shallot demi glace, sundried tomatoes, twice baked potato with bacon 32

TUSCAN GRILLED PORK CHOP * ♦

Port wine reduction, smoked gouda mac and cheese with pancetta 28

SURF & TURF *

Madeira filet, Madeira wine demi glace, Cremini mushrooms, jumbo lump crabcake, lemon beurre blanc, garlic mashed potatoes 43

SEAFOOD

FLOUNDER MILANESE

Lightly crusted with Italian breadcrumbs, herbed lemon butter, spinach sundried tomato orzo 22

SHRIMP MESSINA ♦

Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini 20

CRABCAKE TRAVINIA ENTREE

Jumbo lump blue crab, spinach-sundried tomato orzo, lemon beurre blanc 28

MIRIAN'S PESCATORE * ♦

Spicy lobster broth, shrimp, scallops, mussels, white fish, linguine, cream 27

LOBSTER & CRAB RAVIOLI

Brandy cream sauce, jumbo lump blue crab 28

PINE NUT ENCRUSTED SALMON * ♦

Dijon, cherry tomatoes, lemon beurre blanc, roasted seasonal vegetables, basil 26

JUMBO SEARED SCALLOPS * ♦

Creamy Parmesan risotto, fennel 26

CHILEAN SEA BASS * ♦

Pan seared, lemon beurre blanc, Tuscan risotto 34

SIDES

ROASTED SEASONAL VEGETABLES ♦ 6

RISOTTO (PARMESAN, TUSCAN OR PESTO) ♦ 6

CRISPY FINGERLING POTATOES ♦ 6

SPINACH SUNDRIED TOMATO ORZO ♦ 6

SAUTEED SPINACH ♦ 6

GARLIC MASHED POTATOES ♦ 6

GOUDA MAC & CHEESE WITH PANCETTA ♦ 8

FLASH FRIED BRUSSEL SPROUTS WITH BALSAMIC GLAZE ♦ 6

BROCCOLI WITH GARLIC BUTTER ♦ 7

♦ GLUTEN - FREE OPTION - This item is available gluten-free upon request. Gluten-free pasta or a gluten-free side item will be substituted. All gluten-free entrées are an additional \$1

** May be cooked to order. Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition..*