

### SMALL PLATES

<b>ZUCCHINI FRITTE</b> Hand-breaded, flash fried, Meyer lemon-herb aioli	9
<b>MOZZARELLA STUFFED PORTABELLA</b> Italian sausage, smoked mozzarella, balsamic glaze	9
<b>ITALIAN NACHOS</b> Lightly fried chips, Italian sausage, black olives, tomatoes, scallions, banana peppers, asiago cream sauce	10
<b>PAN FRIED CALAMARI</b> Flash fried, pan tossed with hot cherry peppers, garlic butter, scallions	10
<b>JUMBO SEARED SCALLOPS * ♦</b> Creamy parmesan risotto, fennel salad	11
<b>LINGUINE CARBONARA</b> Pancetta, peas, tossed tableside in a wheel of reggiano parmesan	11
<b>SEARED BLUEFIN TUNA</b> Ginger soy glaze, wasabi, pickled ginger	11
<b>MUSSELS ♦</b> Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostinis	12
<b>LOBSTER RAVIOLI</b> Lobster brandy cream sauce	12
<b>CRABCAKE TRAVINIA</b> Jumbo lump crabmeat, spinach-sundried tomato orzo, lemon beurre blanc	12

### SOUP & SALADS Housemade Dressings: Caesar, Balsamic Vinaigrette, Three Herb Vinaigrette, Blue Cheese, Buttermilk Garlic

<b>CHEF'S DAILY SOUP (C/B)</b>	4/5
<b>TRAVINIA HOUSE ♦</b> Field greens, tomatoes, seasoned croutons, carrots, red cabbage, any signature dressing <i>with entree 5</i>	8
<b>CAESAR * ♦</b> Classic romaine tossed in Caesar dressing, topped with seasoned croutons, reggiano parmesan <i>with entree 5</i>	8
<b>ROASTED BEET &amp; PEAR ♦</b> Baby arugula, goat cheese, red onion, walnuts, lemon oil	11
<b>GRANNY SMITH APPLE ♦</b> Artisan greens, toasted pecans, apples, red grapes, buttermilk blue cheese crumbles, port-wine vinaigrette	10
<b>SPINACH &amp; GOAT CHEESE ♦</b> Baby spinach, lightly fried goat cheese medallions, red onions, egg, warm pancetta vinaigrette	10
<b>ITALIAN FARM CHOPPED ♦</b> Artisan greens, genoa salami, burrata, roma tomatoes, mushrooms, cucumber, red onions, peppadew peppers, pepperoncinis, sherry vinaigrette	11
<b>ROASTED CHICKEN PANZANELLA</b> Artisan greens, burrata, red onions, tomatoes, black olives, peppers, pepperoncinis, basil, ciabatta croutons, herb vinaigrette	12
<b>SHRIMP &amp; ORZO</b> Artisan greens, tomatoes, black olives, carrots, cabbage, cucumbers, roasted garlic lemon vinaigrette <i>Add: Grilled Chicken Breast 5, Shrimp or Scallops* 6, Salmon* 8</i>	12

### FLATBREADS See other side for our flatbread choices

### SIDES

<b>CREAMY PARMESAN RISOTTO ♦</b>	4
<b>ROASTED FINGERLING POTATOES</b>	4
<b>SPINACH - SUNDRIED TOMATO ORZO</b>	4
<b>GARLIC MASHED POTATOES</b>	5
<b>ROASTED SEASONAL VEGETABLES ♦</b>	5
<b>SMOKED GOUDA MAC &amp; CHEESE W/ PANCETTA</b>	5
<b>ROASTED BRUSSEL SPROUTS W/ BALSAMIC GLAZE</b>	5

♦ **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

### ITALIAN STYLE CLASSICS

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

<b>PICCATA STYLE ♦</b> Lemon butter, white wine, capers, garlic, capellini	16 / 26
<b>MARSALA STYLE ♦</b> Colombo marsala wine demi-glaze, cremini mushrooms, fontina, capellini	16 / 26
<b>SCALOPPINE STYLE ♦</b> Artichoke hearts, mushrooms, smoked pancetta, lemon butter, capellini	16 / 26
<b>SALTIMBOCCA ALLA ROMANO</b> Prosciutto di parma, mozzarella, sage, herbed lemon butter, capellini	16 / 26
<b>PARMESAN STYLE</b> San Marzano red sauce, provolone, Italian breadcrumbs, herbed linguine	17 / 26

### PASTA

<b>SPAGHETTI BOLOGNESE ♦</b> Traditional bolognese sauce, reggiano parmesan <i>(add meatballs 4)</i>	15
<b>FETTUCCINE TRAVINIA ♦</b> Wood grilled chicken, creamy alfredo sauce, garlic, scallions	16
<b>PASTA MIA NONNA ♦</b> Bowtie pasta, grilled chicken, mushrooms, sundried tomatoes, asiago cream sauce	16
<b>SAUSAGE &amp; PEPPERS RUSTICA ♦</b> Italian sausage, roasted peppers, red onions, oregano, basil, cavatappi, spicy marinara, provolone	17
<b>BAKED CHICKEN CANNELLONI</b> Roma tomatoes, mozzarella, basil, ricotta, garlic, roasted tomato cream sauce	17
<b>SHORT RIB RIGATONI ♦</b> Slow braised beef, roasted garlic, mascarpone, cream	18
<b>SAUSAGE &amp; BROCCOLINI RAVIOLI</b> Marsala butter sauce	18
<b>WILD MUSHROOM RAVIOLI</b> Shitake mushroom demi sauce	18
<b>LINGUINE CARBONARA ♦</b> Pancetta, peas, tossed tableside in a wheel of reggiano parmesan <i>Add Italian Sausage 4, Grilled Chicken Breast 5, Shrimp or Scallops* 6, Salmon* 8</i>	22

### HOUSE FAVORITES

<b>PAN ROASTED CHICKEN ♦</b> Brussel sprouts, roasted fingerling potatoes, rosemary-bacon pan jus	14
<b>SINATRA CHICKEN ♦</b> Pan seared chicken breast, smoked pancetta, mozzarella, Grand Marnier cream sauce, capellini	16
<b>LASAGNA BOLOGNESE</b> Traditional bolognese sauce, sausage, mozzarella, béchamel sauce, romano, aged parmesan	16
<b>POLLO ISABELLA ♦</b> Grilled chicken breast, sundried tomatoes, goat cheese, lemon basil beurre blanc, baby spinach	16
<b>SHRIMP LINGUINE ALLA VODKA</b> Four cheese and vodka tomato cream sauce, baby spinach, linguine	19
<b>LOBSTER RAVIOLI</b> Lobster brandy cream sauce	24

### STEAKS & CHOPS

<b>TENDERLOIN MEDALLIONS * ♦</b> Pan seared filets, olive oil, herbs, brandy dijon cream sauce, roasted fingerling potatoes	26
<b>MADEIRA FILET * ♦</b> Madeira wine demi, cremini mushrooms, Maitre D' butter, garlic mashed potatoes	29
<b>TUSCAN GRILLED PORK CHOP ♦</b> Port wine reduction, smoked gouda mac & cheese with pancetta	24
<b>SURF &amp; TURF</b> Hickory wood grilled filet, Madeira wine demi, cremini mushrooms, Maitre D' butter Jumbo lump crabcake, lemon beurre blanc, garlic mashed potatoes	35

### SEAFOOD

<b>TILAPIA MILANESE *</b> Lightly crusted with Italian breadcrumbs, herbed lemon butter, spinach-sundried tomato orzo	18
<b>SHRIMP MESSINA ♦</b> Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini	19
<b>GRILLED SWORDFISH BISTECCA * ♦</b> Sundried tomatoes, shrimp beurre blanc, roasted seasonal vegetables	24
<b>TRAVINIA CIOPPINO * ♦</b> Spicy lobster broth, shrimp, scallops, mussels, white fish, linguine	24
<b>PINE NUT ENCRUSTED SALMON * ♦</b> Dijon, roma tomatoes, lemon-basil beurre blanc, roasted seasonal vegetables	25



### SMALL PLATES

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<b>MOZZARELLA STUFFED PORTABELLA</b> Italian sausage, smoked mozzarella, balsamic glaze	9
<b>ITALIAN NACHOS</b> Lightly fried chips, Italian sausage, black olives, tomatoes, scallions, banana peppers, asiago cream sauce	10
<b>PAN FRIED CALAMARI</b> Flash fried, pan tossed with hot cherry peppers, garlic butter, scallions	10
<b>JUMBO SEARED SCALLOPS * ♦</b> Creamy parmesan risotto, fennel salad	11
<b>LINGUINE CARBONARA</b> Pancetta, peas, tossed tableside in a wheel of reggiano parmesan	11
<b>SEARED BLUEFIN TUNA</b> Ginger soy glaze, wasabi, pickled ginger	11
<b>MUSSELS ♦</b> Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostinis	12
<b>LOBSTER RAVIOLI</b> Lobster brandy cream sauce	12
<b>CRABCAKE TRAVINIA</b> Jumbo lump crabmeat, spinach-sundried tomato orzo, lemon beurre blanc	12

### SALADS

<b>TRAVINIA HOUSE ♦</b> Field greens, tomatoes, seasoned croutons, carrots, red cabbage, any signature dressing <i>with entree 5</i>	8
<b>CAESAR * ♦</b> Classic romaine tossed in Caesar dressing, topped with seasoned croutons, reggiano parmesan <i>with entree 5</i>	8
<b>ROASTED BEET &amp; PEAR ♦</b> Baby arugula, goat cheese, red onion, walnuts, lemon oil	11
<b>GRANNY SMITH APPLE ♦</b> Artisan greens, toasted pecans, apples, red grapes, buttermilk blue cheese crumbles, port-wine vinaigrette	10
<b>SPINACH &amp; GOAT CHEESE ♦</b> Baby spinach, lightly fried goat cheese medallions, red onions, egg, warm pancetta vinaigrette	10
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<b>SHRIMP &amp; ORZO</b> Artisan greens, tomatoes, black olives, carrots, cabbage, cucumbers, roasted garlic lemon vinaigrette <i>Add: Grilled Chicken Breast 5, Shrimp or Scallops* 6, Salmon* 8</i>	12

### CHOOSE 2

1/2 - House or Caesar Salad, Soup, Sandwich or Flatbread 10

<b>CHEF'S DAILY SOUP (C/B)</b>	4/5
<b>TURKEY BLT</b> Applewood smoked bacon, fontina, field greens, tomato, mayo, focaccia flatbread	10
<b>CHICKEN PESTO</b> Provolone, pesto sauce, field greens, tomato, basil, focaccia flatbread	10
<b>MAMBO ITALIANO</b> Capicola, pastrami, salami, roast beef, provolone, field greens, tomato, red onions, balsamic vinaigrette, focaccia flatbread	11
<b>JUMBO CRABCAKE SLIDERS</b> Baby arugula, lemon aoli, roma tomatoes, sliced red onion, brioche roll	12

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### FLATBREADS *We serve only Artisan Schiacciata flatbread*

<b>MARGHERITA</b> Sundried tomatoes, burrata, roasted garlic, fresh basil	12
<b>UNCLE TONY'S FAVORITE</b> San Marzano red sauce, provolone, mozzarella, Italian sausage, pepperoni, roasted garlic, red onions	13
<b>BUTTERNUT SQUASH &amp; SMOKED MOZZARELLA</b> Butternut squash, smoked mozzarella, bacon, sage	13
<b>BBQ CHICKEN</b> Housemade BBQ sauce, mozzarella, provolone, red & green onions	13
<b>PROSCIUTTO &amp; FIG</b> Fig reduction, provolone, prosciutto di parma, baby arugula tossed in lemon oil	13

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<b>SALTIMBOCCA ALLA ROMANO</b> Prosciutto di parma, mozzarella, sage, herbed lemon butter, capellini	11 / 18
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