

GLUTEN FREE & KID'S MENUS AVAILABLE
CATERING & PRIVATE DINING ROOM
25% OFF BOTTLED WINES - TUESDAYS
1/2 PRICE MARTINIS - WEDNESDAYS

TRAVINIA

ITALIAN KITCHEN

803/419-9313
FAX: 803/419-9983
101 SPARKLEBERRY CROSSING RD.
NORTHEAST COLUMBIA
www.traviniaitaliankitchen.com

SOUP AND SALAD

ADD TO ANY SALAD: 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, Creamy 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, bacon, 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, toasted pecans, apples, 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 Prosciutto 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, grilled onions, field greens and roma tomatoes 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 PIZZA

Mozzarella, roasted squash, zucchini, onion, mushrooms, roasted tomatoes and garlic. 11

ROASTED CHICKEN

Roasted chicken, wild mushrooms, mozzarella, pesto and roasted tomatoes. 11

SICILIAN PIZZA

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

PASTA AND RAVIOLI

ADD TO ANY SALAD: 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/BRAISED SHORT RIB BOLOGNESE SAUCE

Short Rib Bolognese sauce served with mascarpone cheese. 10

SEAFOOD STUFFED SHELLS*

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 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 (Francesce Style)

Chicken tenders sautéed in lemon butter, white wine, capers and garlic over capellini. 10

CHICKEN SCALOPPINE

Chicken tenderloins, 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

Thinly pounded tenderloin medallions in an aged Florio Marsala wine demi-glaze topped with Fontina cheese and cremini mushrooms over angel hair. 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

BEVERAGES

COCA-COLA, DIET COKE, SPRITE, MR. PIBB	2.5
GINGER ALE, 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 and Visa. 18% gratuity for parties of 6 or more will be added, please allow extra time for separate checks. No personal checks.

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SMALL PLATES *Great for sharing*

BRUSCHETTA
 Tomatoes, E.V. olive oil, basil, garlic, ground romano cheese over lightly toasted crostini. **9**

MOZZARELLA CAPRESE
 Fresh buffalo mozzarella, vine ripe tomatoes, basil and our creamy balsamic vinaigrette. **9**

PAN FRIED CALAMARI
 Pan fried calamari tossed with garlic butter, cherry peppers, banana peppers. Marinara sauce for dipping. **9**

ITALIAN NACHOS
 Lightly fried chips layered with Italian sausage, mozzarella, black olives, tomatoes, scallions, banana peppers and an asiago cream sauce. **9**

BUTTERNUT SQUASH RAVIOLI
 Butternut squash, ravioli, pecans, sage and brown butter. **9**

PRINCE EDWARD ISLAND MUSSELS
 Simmered in garlic, Anisette liqueur, white wine, lemon butter, roma tomatoes and red onions, served with crostini. **10**

CRABBY SHRIMP ALFREDO DIP
 Backfin lump crabmeat, rock shrimp, spinach and artichokes in a double cheese alfredo sauce, served with crostini. **10**

ANTIPASTO PLATTER
 Prosciutto de Parma, Genoa salami, buffalo mozzarella, kalamata olives, artichoke hearts, roasted tomatoes and E.V. olive oil. **for one 9 / for two 18**

DON AND NORMA'S VEAL RAVIOLI
 Veal stuffed ravioli with ricotta, herbs, mushrooms, spinach and our asiago cream sauce. **small 9 / entrée 18**

LOBSTER RAVIOLI
 Lobster stuffed ravioli with a creamy sundried tomato and tarragon sauce. **small 10 / entrée 20**

SEARED SCALLOPS*
 Pan seared scallops with basil oil served over artichoke-pesto risotto. **two 10 / four 20**

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. **one 11 / two 22**

SOUP AND SALAD
ADD TO ANY SALAD: 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, Creamy Garlic and Herb Vinaigrette*

TODAY'S HOMEMADE SOUP AND SALAD
 Choice of today's fresh soups with a house or Caesar salad. **soup 5/ soup and salad 8**

TRAVINIA'S HOUSE OR CAESAR* SALAD
 Our traditional house salad with diced tomatoes, bacon, 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**

SPINACH AND GOAT CHEESE SALAD
 Lightly fried goat cheese medallions, red onions and diced egg, baby spinach, warm pancetta dressing. **8**

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 toasted pecans and our honey-lime vinaigrette. **10**

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. **11**

PROSCIUTTO AND ARUGULA SALAD
 Arugula, thinly sliced Prosciutto de Parma, shaved reggiano, E.V. olive oil with homemade pesto and 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.

HOMEMADE PIZZAS *(Please see other side for pizza selections)*

PASTA
ADD TO ANY PASTA: Roasted Chicken **4** • Grilled Chicken Breast **5** • Meatballs **4**
 Italian Sausage* **4** • Shrimp* **6** • Scallops* **8** • Salmon* **8** • Grilled Beef Tenderloin **8** • Tuna* **9**

ANGEL HAIR BOLOGNESE
 The classic with our homemade meat sauce. **12/ add meatballs or Italian sausage 16**

CLASSIC FETTUCCINE ALFREDO
 Rich egg fettuccine tossed in our own alfredo cream sauce with minced garlic, nutmeg and chives. **14**

PAPPARDELLE W/VODKA SAUCE
 Vodka and tomato infusion, prosciutto, parmesan, snap peas, hot red peppers and cream. **14**

PASTA MIA NONA
 Bowtie pasta, shaved grilled chicken, mushrooms and roasted tomatoes tossed in an asiago cream sauce. **14**

LINGUINE AND WHITE WINE CLAM SAUCE
 Linguine tossed with a creamy white wine clam sauce. **14**

SAUSAGE AND PEPPERS RUSTICA
 Italian sausage, sautéed peppers and onions, oregano and basil tossed with rigatoni in our spicy marinara sauce, topped with fresh mozzarella. **16**

HOMESTYLE CANNELLONI
 Pasta stuffed with sliced grilled chicken, mozzarella, ricotta cheese and garlic topped with tomato cream sauce. **16**

CHICKEN CAVATAPPI
 Shaved grilled chicken, pesto cream sauce, sundried tomatoes and pecans. **16**

RIGATONI W/BRAISED SHORT RIB BOLOGNESE SAUCE
 Short Rib Bolognese sauce over rigatoni and mascarpone cheese. **16**

PASTA ORECCHIETTE
 Fennel sausage, broccoli rabe, E.V. olive oil and crushed chiles. **17**

SERGIO'S BLACK SPAGHETTI*
 Rock shrimp, scallions, hot Calebrese sausage and E.V. olive oil. **20**

HOUSE FAVORITES **** We use only thinly pounded Strauss Free Raised® Veal.**

LASAGNA BOLOGNESE
 Layered pasta sheets with our homemade Bolognese sauce with mozzarella, ricotta, romano and parmesan. **14**

EGGPLANT PARMESAN
 Lightly breaded with Italian bread crumbs, mozzarella and tomato sauce over herbed linguine. **14**

POLLO ISABELLA
 Grilled chicken breast topped with sundried tomatoes, goat cheese, basil and a lemon butter sauce served over a bed of baby spinach. **15**

SINATRA CHICKEN
 Pan seared chicken tenderloins topped with smoked pancetta, mozzarella cheese and a light semi-sweet Grand Marnier cream sauce with pasta. **15**

SHRIMP AND SAUSAGE ARRABIATA
 Shrimp and Italian sausage over parmesan risotto and a spicy Arrabiata cream sauce. **22**

CHICKEN OR VEAL PICCATA (Francesce Style)
 Chicken tenders sautéed in lemon butter, white wine, capers and garlic over capellini. **chicken 15 / bone-in veal chop 23****

CHICKEN OR VEAL SCALOPPINE
 Chicken tenderloins, artichoke hearts, mushrooms and smoked pancetta sautéed in lemon butter with a side of capellini. **chicken 15 / bone-in veal chop 23****

CHICKEN OR VEAL PARMESAN (Pomodoro Style)
 Lightly breaded with Italian bread crumbs, topped with fresh mozzarella and served over herbed linguine with housemade Pomodoro sauce. **chicken 15 / bone-in veal chop 23****

CHICKEN OR VEAL MARSALA
 Thinly pounded tenderloin medallions in an aged Florio Marsala wine demi-glaze sautéed in an aged fontina cheese and cremini mushrooms over angel hair. **chicken 15 / bone-in veal chop 23****

VEAL SALTIMBOCCA**
 Tender bone-in veal chop sautéed with smoked pancetta and spinach in lemon butter and a side of pasta. **23**

STEAKS AND CHOPS **** We use only thinly pounded Strauss Free Raised® Veal.**

MADEIRA FILET*
 8 oz grilled Angus filet, Madeira wine demi-glaze, cremini mushrooms, topped with a Bernaise butter, served with garlic mashed potatoes. **25**

GORGONZOLA CRUSTED NY STRIP*
 Grilled Angus NY Strip topped with gorgonzola butter crumbs and oregano, served with parmesan fries. **28**

VEAL CHOP**
 Tender bone-in veal chop topped with hot and sweet peppers, pan jus, served with garlic mashed potatoes. **23**

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

SCAMPI TRAVINIA*
 Jumbo shrimp sautéed in garlic butter, herbs, diced roma tomatoes and lemon white wine sauce with capellini. **18**

SHRIMP MESSINA*
 Sautéed shrimp, mushrooms, spinach, toasted pine nuts and lemon butter over capellini. **18**

FLOUNDER PARMESAN*
 Lightly crusted with homemade Italian bread crumbs and sautéed with lemon butter and capers served with a side of spinach-roasted tomato pine nut orzo pasta. **18**

SEAFOOD STUFFED SHELLS*
 Lump crab, grilled salmon and shrimp with ricotta and a lemon dill cream sauce. **19**

SEARED AHI TUNA*
 Sashimi grade tuna, crusted with seasonings served medium rare over field greens with mango, avocado, fresh ginger and wasabi with our honey-lime vinaigrette. **19**

SEAFOOD PESCATORA*
 Clams, calamari, mussels, scallops and shrimp tossed in our spicy Pescatora sauce with garlic and basil over linguine. **21**

GRILLED BUTTERFISH*
 Grilled butterfish topped with mango, pineapple and peppers, served with rustic grilled vegetables. **22**

PINE NUT ENCRUSTED SALMON*
 Fresh salmon encrusted with a dijon herb pine nut crust with rustic grilled vegetables, finished with roma tomatoes and a basil infused lemon butter. **22**

GROUPE PICCATA*
 Lightly dredged in egg wash and seasoned flour, pan sautéed with roasted capers and lemon butter, served with Tuscan risotto. **22**

SIDES

Spinach-Roasted Tomato Pine Nut Orzo Pasta	3
Garlic Mashed Potatoes	3
Parmesan Fries	3
Rustic Grilled Vegetables	3
Tuscan Risotto	3
Artichoke-Pesto Risotto	3
Smoked Gouda Macaroni & Cheese with Pancetta	3

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