

FLATBREADS

- 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

SANDWICHES

Served with pasta salad

- TURKEY BLT** Applewood smoked bacon, fontina, field greens, tomato, mayo, Schiacciata flatbread 12
- CHICKEN PESTO** Pesto sauce, field greens, tomato, basil, mozzarella, Schiacciata flatbread 12
- CRABCAKE SLIDERS** Jumbo lump blue crab, baby arugula, lemon aioli, roma tomatoes, sliced red onion, brioche roll 14
- ITALIAN STEAK & CHEESE** Seasoned steak, onions, roasted peppers, mozzarella 13
- MEATBALL BAQUETTE** San Marzano red sauce, homemade meatballs, mozzarella 13
- CHICKEN PARMESAN** Italian bread crumbs, mozzarella, San Marzano red sauce, Schiacciata flatbread 13
- FRESH CAPRESE** Fresh mozzarella, tomatoes, basil, pesto, balsamic reduction 13
- MAMBO ITALIANO** Pepperoni, hard salami, prosciutto, mozzarella, field greens, tomatoes, balsamic 13

SOUPS & SALADS

- CHEF'S DAILY SOUP** 4/6 **BLUE CRAB BISQUE** 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, pepperoncinis, basil, Schiacciata croutons, herb vinaigrette 17
- BLACK & BLUE** ♦ Blackened medallions, field greens, romaine, tomatoes, red onion, cucumber, gorgonzola dressing 19

Add to any salad: Grilled Chicken Breast 6, Shrimp 7, Scallops* 10, Salmon* 10, Tuna* 10, Steak Medallions* 12*

Housemade dressings: Caesar, Balsamic Vinaigrette, Three Herb Vinaigrette, Warm Bacon Vinaigrette, Gorgonzola, Buttermilk Garlic, Sherry Vinaigrette

LUNCH COMBOS (Choose 2) \$13

Choose one - Chef's Soup, House or Caesar Salad
 Choose one - 1/2 Sandwich or Flatbread

*Chicken Parmesan and Italian Steak & Cheese - Add \$3
 Gluten Free Flatbread - Add \$6*

SIDES

- ROASTED SEASONAL VEGETABLES** ♦
- RISOTTO (PARMESAN, TUSCAN OR PESTO)** ♦
- CRISPY FINGERLING POTATOES** ♦
- SPINACH SUNDRIED TOMATO ORZO** ♦
- SAUTEED SPINACH** ♦
- GARLIC MASHED POTATOES** ♦
- GOUDA MAC & CHEESE WITH PANCETTA** ♦
- FLASH FRIED BRUSSELS SPROUTS WITH BALSAMIC GLAZE** ♦
- BROCCOLI WITH GARLIC BUTTER** ♦

SMALL PLATES

- GARLIC KNOTS** Baked garlic knots, herbed parmesan oil 7
- BRUSCHETTA** Freshly toasted crostini, diced Roma tomatoes, basil, garlic, shaved parmesan, balsamic reduction 9
- ZUCCHINI FRITTE** Handbreaded, flash fried, parmesan, lemon herb aioli 10
- VEGAN STUFFED MUSHROOMS** Baby Portabella, mixed veggies, balsamic reduction 12
- 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 crostini 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, crostini 14
- CRABCAKE TRAVINIA** Jumbo lump blue crab, spinach-sundried tomato orzo, lemon beurre blanc 16

ITALIAN CLASSICS

chicken veal

- PICCATA** ♦ Lemon beurre blanc, garlic, herbed capellini, capers 14 19
- MARSALA** ♦ Marsala demi-glace, cremini mushrooms, fontina, herbed capellini 14 19
- SCALOPPINE** ♦ Artichoke hearts, mushrooms, bacon, lemon butter, herbed capellini 14 19
- SALTIMBOCCA ALLA ROMANO** ♦ Prosciutto di parma, fontina, sage, lemon butter, herbed capellini 14 19
- PARMESAN** Italian bread crumbs, mozzarella, linguine, San Marzano red sauce 14 19
- KEN'S EGGPLANT PARMESAN** Italian bread crumbs, mozzarella, ricotta, linguine, San Marzano red sauce 13
- POLLO ISABELLA** ♦ Grilled chicken breast, sundried tomatoes, goat cheese, lemon beurre blanc, baby spinach, basil 14
- CHICKEN & SHRIMP CACCIATORE** ♦ Seared Airline Chicken breast, sauteed shrimp, rich tomato stew, parmesan risotto 24
- CHICKEN BRUSCHETTA** ♦ Pan seared chicken breast, diced roma tomatoes, fresh basil, shaved parmesan, balsamic reduction 19
- STEAK MEDALLIONS** * ♦ Pan seared, olive oil, herbs, brandy dijon cream sauce, crispy fingerling potatoes 20

SEAFOOD

- FLOUNDER MILANESE** Lightly crusted with Italian breadcrumbs, herbed lemon butter, spinach sundried tomato orzo 16
- SHRIMP MESSINA** ♦ Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini 14
- LOBSTER & CRAB RAVIOLI** Brandy cream sauce, jumbo lump blue crab 20
- MIRIAN'S PESCATORE** * ♦ Spicy lobster broth, shrimp, scallops, mussels, white fish, linguine, cream 18
- PINE NUT ENCRUSTED SALMON** * ♦ Dijon, cherry tomatoes, lemon beurre blanc, roasted seasonal vegetables, basil 17
- CHILEAN SEA BASS** * ♦ Pan seared, lemon beurre blanc, Tuscan risotto 34

PASTA

- SPAGHETTI BOLOGNESE** ♦ Traditional bolognese sauce (add meatballs 4) 13
- FETTUCCINE TRAVINIA** ♦ Grilled chicken, creamy alfredo sauce, scallions 14
- PASTA MIA NONNA** ♦ Bowtie pasta, grilled chicken, mushrooms, sundried tomatoes, asiago cream sauce 14
- SAUSAGE & PEPPERS RUSTICA** ♦ Italian sausage, roasted peppers, red onions, cavatappi, spicy marinara, mozzarella 14
- VEGAN PASTA PRIMAVERA** ♦ Gluten free pasta, zucchini, mushrooms, onions, peppers, San Marzano red sauce 13
- FOUR CHEESE RAVIOLI** Rosatella sauce, fresh spinach 14
- LASAGNA BOLOGNESE** Traditional bolognese sauce, sausage, mozzarella, ricotta 17
- SHORT RIB RIGATONI** ♦ Slow braised beef, roasted garlic, mascarpone, cream 17
- LINGUINE CARBONARA** ♦ Bacon, peas, reggiano parmesan 14
- SHRIMP & LOBSTER ALLA VODKA** Lobster, shrimp, spinach, tomatoes in a spiced cream sauce, fettuccine 34

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

FLATBREADS

- MARGHERITA** ♦ Sundried tomatoes, fresh mozzarella, roasted garlic, basil, olive oil
- COUSIN JIMMY'S FAVORITE** ♦ San Marzano red sauce, mozzarella, Italian sausage, pepperoni, roasted garlic, red onions
- PROSCIUTTO & FIG** ♦ Fig reduction, mozzarella, prosciutto di parma, baby arugula tossed in lemon oil
- CHICKEN ALFREDO** ♦ Grilled chicken, creamy Alfredo sauce, broccoli
- GLUTEN FREE PRIMAVERA** ♦ Cauliflower crust, mozzarella, mushrooms, onions, basil, sundried tomatoes, garlic, olive oil

SOUPS & SALADS

- CHEF'S DAILY SOUP** 4/6 **BLUE CRAB BISQUE** 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, pepperoncinis, basil, Schiacciata croutons, herb vinaigrette 17
- BLACK & BLUE** ♦ Blackened medallions, field greens, romaine, tomatoes, red onion, cucumber, gorgonzola dressing 19

Add to any salad: Grilled Chicken Breast 6, Shrimp 7, Scallops* 10, Salmon* 10, Tuna* 10, Steak Medallions* 12*

Housemade dressings: Caesar, Balsamic Vinaigrette, Three Herb Vinaigrette, Warm Bacon Vinaigrette, Gorgonzola, Buttermilk Garlic, Sherry Vinaigrette

SMALL PLATES

- GARLIC KNOTS** Baked garlic knots, herbed parmesan oil 7
- BRUSCHETTA** Freshly toasted crostini, diced Roma tomatoes, basil, garlic, shaved parmesan, balsamic reduction 9
- ZUCCHINI FRITTE** Handbreaded, flash fried, parmesan, lemon herb aioli 10
- VEGAN STUFFED MUSHROOMS** Baby Portabella, mixed veggies, balsamic reduction 12
- 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

SIDES

- ROASTED SEASONAL VEGETABLES** ♦
- RISOTTO (PARMESAN, TUSCAN OR PESTO)** ♦
- CRISPY FINGERLING POTATOES** ♦
- SPINACH SUNDRIED TOMATO ORZO** ♦
- SAUTEED SPINACH** ♦
- GARLIC MASHED POTATOES** ♦
- GOUDA MAC & CHEESE WITH PANCETTA** ♦
- FLASH FRIED BRUSSELS SPROUTS WITH BALSAMIC GLAZE** ♦
- BROCCOLI WITH GARLIC BUTTER** ♦

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

♦ Gluten-free or can be prepared gluten-free.

ITALIAN CLASSICS

chicken veal

- PICCATA** ♦ Lemon beurre blanc, garlic, herbed capellini, capers 19 28
- MARSALA** ♦ Marsala demi-glace, cremini mushrooms, fontina, herbed capellini 19 28
- SCALOPPINE** ♦ Artichoke hearts, mushrooms, bacon, lemon butter, herbed capellini 19 28
- SALTIMBOCCA ALLA ROMANO** ♦ Prosciutto di parma, fontina, sage, lemon butter, herbed capellini 19 28
- PARMESAN** Italian bread crumbs, mozzarella, linguine, San Marzano red sauce 19 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 & SHRIMP CACCIATORE** ♦ Seared Airline Chicken breast, sauteed shrimp, rich tomato stew, parmesan risotto 24
- CHICKEN BRUSCHETTA** ♦ Pan seared chicken breast, diced roma tomatoes, fresh basil, shaved parmesan, balsamic reduction 19
- SHRIMP & SAUSAGE ARRABIATA** ♦ Parmesan risotto, spicy arrabiata cream sauce 24

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 NY Strip, shallot demi glace, sun dried tomatoes, twice baked potato 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

PASTA

- SPAGHETTI BOLOGNESE** ♦ Traditional bolognese sauce (add meatballs 4) 16
- FETTUCCINE 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 18
- LASAGNA BOLOGNESE** Traditional bolognese sauce, sausage, mozzarella, ricotta 20
- SHORT RIB RIGATONI** ♦ Slow braised beef, roasted garlic, mascarpone, cream 20
- LINGUINE CARBONARA** ♦ Bacon, peas, reggiano parmesan 18
- SHRIMP & LOBSTER ALLA VODKA** Lobster, shrimp, spinach, tomatoes in a spiced cream sauce, fettuccine 34

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