

SMALL PLATES

BRUSCHETTA Freshly toasted crostini, diced Roma tomatoes, basil, garlic, shaved parmesan, 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	13
JUMBO SEARED SCALLOPS * ♦ Creamy parmesan risotto, fennel	14
TRAVINIA MEATBALLS Beef, pork, San Marzano red sauce, ricotta, grilled crostinis	10
SEARED AHI TUNA * ♦ Sashimi grade, soy mustard sauce, wasabi, pickled ginger, cucumber salad	14
MUSSELS ♦ Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostinis	13
CRABCAKE TRAVINIA Jumbo lump blue crab, spinach-sundried tomato orzo, lemon beurre blanc	15
LOBSTER & CRAB RAVIOLI Brandy cream sauce, jumbo lump blue crab	16

SALADS

CHEF'S DAILY SOUP	4/6
BLUE CRAB BISQUE	7/9
HOUSE ♦ Field greens, tomatoes, homemade seasoned croutons, carrots, red cabbage, any homemade dressing	with entree 5 9
CAESAR * ♦ Classic romaine tossed in Caesar dressing, topped with seasoned croutons, reggiano parmesan	with entree 5 9
CAPRESE ♦ Fresh mozzarella, vine ripened tomatoes, olive oil, basil, balsamic reduction	9
SPINACH & GOAT CHEESE ♦ Baby spinach, flash fried goat cheese medallions, red onions, egg, warm pancetta vinaigrette	12
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	12
ITALIAN FARM CHOPPED ♦ Field greens, genoa salami, burrata, tomatoes, mushrooms, cucumber, red onions, peppadew peppers, pepperoncinis, sherry vinaigrette	13
GRILLED CHICKEN PANZANELLA ♦ Field greens, burrata, red onions, tomatoes, black olives, peppers, pepperoncinis, basil, Schiacciata croutons, herb vinaigrette	13
BLACK & BLUE * ♦ Blackened medallions, field greens, romaine, cherry 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 Pancetta, Gorgonzola, Buttermilk Garlic, Sherry Vinaigrette

FLAT BREADS

MARGHERITA ♦ Sundried tomatoes, fresh mozzarella, roasted garlic, basil, olive oil	14
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	14
PESTO ASIAGO CHICKEN ♦ Pesto cream, mozzarella, tomatoes, pancetta	15
GLUTEN FREE PRIMAVERA ♦ Cauliflower crust, mozzarella, mushrooms, onions, basil, sundried tomatoes, garlic, olive oil	16

SIDES

ROASTED SEASONAL VEGETABLES ♦ 5	
CREAMY PARMESAN RISOTTO ♦ 5	
CRISPY FINGERLING POTATOES 5	
SPINACH SUNDRIED TOMATO ORZO 5	♦ Gluten-free or can be prepared gluten-free.
GARLIC MASHED POTATOES 6	
GOUDA MAC & CHEESE W/ PANCETTA 8	* 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
FLASH FRIED BRUSSEL SPROUTS W/ BALSAMIC GLAZE 6	
BROCCOLI WITH GARLIC BUTTER ♦ 7	

ITALIAN CLASSICS

PICCATA ♦ Lemon caper beurre blanc, garlic, herbed capellini, capers	chicken 18	veal 28
MARSALA ♦ Marsala demi glace, cremini mushrooms, Fontina, herbed capellini	19	28
SCALOPPINE ♦ Artichoke hearts, mushrooms, pancetta, lemon butter, herbed capellini	19	28
SALTIMBOCCA ALLA ROMANO ♦ Prosciutto di parma, mozzarella, 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
SINATRA CHICKEN ♦ Pan seared chicken breast, pancetta, mozzarella, Grand Marnier cream sauce, herbed capellini		19
SHRIMP & SAUSAGE ARRABIATA ♦ Parmesan risotto, spicy arrabiata cream suace		24
PAN ROASTED CHICKEN ♦ Brussel sprouts, crispy fingerling potatoes, rosemary bacon pan jus		18

STEAK AND CHOPS

MADEIRA FILET * ♦ Madeira wine demi glace, cremini mushrooms, garlic mashed potatoes	33
STEAK MEDALLIONS * ♦ Pan seared, olive oil, herbs, brandy dijon cream sauce, crispy fingerling potatoes	28
ROBERTO'S NY STRIP * ♦ Center cut NY strip, shallot demi glace, twice baked potato with bacon	30
TUSCAN GRILLED PORK CHOP * ♦ Port wine reduction, smoked gouda mac and cheese with pancetta	27
SURF & TURF * Madeira filet, Madeira wine demi glace, cremini mushrooms, jumbo lump crabcake, lemon beurre blanc, garlic mashed potatoes	40

SEAFOOD

FLOUNDER MILANESE Lightly crusted with Italian breadcrumbs, herbed lemon butter, spinach sundried tomato orzo	22
GROUPEL PICCATA Seasoned flour, pan seared, lemon caper beurre blanc, Tuscan risotto	27
SHRIMP MESSINA ♦ Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini	20
MIRIAN'S PESCATORE * ♦ Spicy lobster broth, shrimp, scallops, mussels, white fish, linguine, cream	25
JUMBO SEARED SCALLOPS * ♦ Creamy parmesan risotto, fennel	26
CRABCAKE TRAVINIA ENTREE Sundried tomato orzo, lemon beurre blanc	28
LOBSTER & CRAB RAVIOLI Brandy cream sauce with jumbo lump blue crab	28
PINE NUT ENCRUSTED SALMON * ♦ Dijon, cherry tomatoes, lemon beurre blanc, roasted seasonal vegetables, basil	26

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
CHEF'S SEASONAL RAVIOLI Ask your server	MP
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

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

BEVERAGES

COKE, DIET COKE, SPRITE, MR. PIBB, GINGER ALE, HOMEMADE LEMONADE, COFFEE, SWEET OR UNSWEET TEA, CAPPUCCINO, ESPRESSO, SAN PELLEGRINO SPARKLING, ACQUA PANNA STILL

SANDWICHES

TURKEY BLT

Applewood smoked bacon, fontina, field greens, tomato, mayo, Schiacciata flatbread

CHICKEN PESTO

Pesto sauce, field greens, tomato, basil, mozzarella, Schiacciata flatbread

JUMBO CRABCAKE SLIDERS

Baby arugula, lemon aoli, roma tomatoes, sliced red onion, brioche roll

ITALIAN STEAK & CHEESE

Seasoned steak, onions, roasted peppers, mozzarella

MEATBALL BAQUETTE

San Marzano red sauce, homemade meatballs, mozzarella

CHICKEN PARMESAN

Honey ham, salami, roast beef, mozzarella, field greens, tomato, red onions, balsamic vinaigrette, Schiacciata flatbread

SALADS

CHEF'S DAILY SOUP

BLUE CRAB BISQUE

HOUSE ♦

Field greens, tomatoes, homemade seasoned croutons, carrots, red cabbage, any homemade dressing

with entree 5 9

CAESAR * ♦

Classic romaine tossed in Caesar dressing, topped with seasoned croutons, reggiano parmesan

with entree 5 9

CAPRESE ♦

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

11

SPINACH & GOAT CHEESE ♦

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

12

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

12

ITALIAN FARM CHOPPED ♦

Field greens, genoa salami, burrata, tomatoes, mushrooms, cucumber, red onions, peppadew peppers, pepperoncinis, sherry vinaigrette

12

GRILLED CHICKEN PANZANELLA ♦

Field greens, burrata, red onions, tomatoes, black olives, peppers, pepperoncinis, basil, Schiacciata croutons, herb vinaigrette

17

BLACK & BLUE * ♦

Blackened med *allions, field greens, romaine, cherry tomatoes, red onion, cucumber, gorgonzola dressing

18

Add to any salad: Grilled Chicken Breast 5, Shrimp 7, Scallops 10, Salmon*10, Tuna* 10, Steak Medallions* 12*

Housemade Dressings: Caesar, Balsamic Vinaigrette, Three Herb Vinaigrette, Warm Pancetta, Gorgonzola, Buttermilk Garlic, Sherry Vinaigrette

FLAT BREAD

MARGHERITA ♦

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

14

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

14

PESTO ASIAGO CHICKEN ♦

Pesto cream, mozzarella, tomatoes, pancetta

15

GLUTEN FREE PRIMAVERA ♦

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

16

LUNCH COMBOS

(Choose 2) \$13

1/2 - House or Caesar Salad, Soup, Sandwich or Flatbread
Chicken Parmesan and Italian Steak & Cheese - Add \$3
Gluten-Free Flatbread - Add \$6

SMALL PLATES

BRUSCHETTA

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

14

ZUCCHINI FRITTE

Handbreaded, flash fried, parmesan, lemon herb aioli

12

ITALIAN NACHOS

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

14

CALAMARI

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

13

13

JUMBO SEARED SCALLOPS * ♦

Creamy parmesan risotto, fennel

14

TRAVINIA MEATBALLS

Beef, pork, San Marzano red sauce, ricotta, grilled crostini

13

10

SEARED AHI TUNA * ♦

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

14

MUSSELS ♦

Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostini

4/6

13

7/9

CRABCAKE TRAVINIA

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

15

LOBSTER & CRAB RAVIOLI

Brandy cream sauce with jumbo lump blue crab

16

ITALIAN CLASSICS

PICCATA ♦

Lemon caper beurre blanc, garlic, herbed capellini, capers

chicken veal

13 19

MARSALA ♦

Marsala demi-glace, cremini mushrooms, fontina, herbed capellini

14 19

SCALOPPINE ♦

Artichoke hearts, mushrooms, pancetta, lemon butter, herbed capellini

14 19

SALTIMBOCCA ALLA ROMANO

Prosciutto di parma, mozzarella, 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

SINATRA CHICKEN ♦

Pan seared chicken breast, pancetta, mozzarella, Grand Marnier cream sauce, herbed capellini

14

PAN ROASTED CHICKEN ♦

Brussel sprouts, crispy fingerling potatoes, rosemary bacon pan jus

16

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

14

16

SHRIMP MESSINA ♦

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

14

LOBSTER & CRAB RAVIOLI

Brandy cream sauce, jumbo lump blue crab

15

20

MIRIAN'S PESCATORE * ♦

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

14

17

PINE NUT ENCRUSTED SALMON * ♦

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

15

17

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

CHEF'S SEASONAL RAVIOLI

Ask your server

MP

LASAGNA BOLOGNESE

Traditional bolognese sauce, sausage, mozzarella, ricotta

16

SHORT RIB RIGATONI ♦

Slow braised beef, roasted garlic, mascarpone, cream

16

LINGUINE CARBONARA ♦

Bacon, peas, reggiano parmesan

14

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