

### SMALL PLATES

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

### SOUP & SALADS

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

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

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

### SIDES

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| <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 |

### ITALIAN STYLE CLASSICS

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

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

### PASTA

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

### HOUSE FAVORITES

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

### STEAKS & CHOPS

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

### SEAFOOD

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

\* 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.