

SMALL PLATES

BRUSCHETTA

Freshly toasted crostini, diced Roma tomatoes, basil, garlic, shaved parmesan, balsamic reduction 8

ZUCCHINI FRITTE

Handbreaded, flash fried, parmesan, lemon herb aioli 9

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 11

JUMBO SEARED SCALLOPS * ♦

Creamy parmesan risotto, fennel 11/21

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 12

MUSSELS ♦

Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostinis 12

CRABCAKE TRAVINIA

Jumbo lump blue crab, spinach-sundried tomato orzo, lemon beurre blanc 13/25

LOBSTER & CRAB RAVIOLI

Brandy cream sauce with jumbo lump blue crab 14/26

SALADS

CHEF'S DAILY SOUP 4/6

HOUSE ♦

Field greens, tomatoes, homemade seasoned croutons, carrots, red cabbage, any homemade dressing *with entree* 5 8

CAESAR * ♦

Classic romaine tossed in Caesar dressing, topped with seasoned croutons, reggiano parmesan *with entree* 5 8

CAPRESE ♦

Fresh mozzarella, vine ripened tomatoes, olive oil, basil, balsamic reduction 10

SPINACH & GOAT CHEESE ♦

Baby spinach, flash fried goat cheese medallions, red onions, egg, warm pancetta vinaigrette 10

GRANNY SMITH APPLE ♦

Field greens, toasted pecans, apples, red grapes, blue cheese crumbles, port-wine vinaigrette 10

ROASTED BEET & PEAR ♦

Baby arugula, goat cheese, red onion, walnuts, lemon oil 10

ITALIAN FARM CHOPPED ♦

Field greens, genoa salami, burrata, tomatoes, mushrooms, cucumber, red onions, peppadew peppers, pepperoncinis, sherry vinaigrette 12

ROASTED CHICKEN PANZANELLA ♦

Field greens, burrata, red onions, tomatoes, black olives, peppers, pepperoncinis, basil, Schiacciata croutons, herb vinaigrette 12

BLACK & BLUE * ♦

Blackened medallions, field greens, romaine, cherry tomatoes, red onion, cucumber, gorgonzola dressing 18

Add to any salad: Grilled Chicken Breast 5, Shrimp or Scallops 6, Salmon* 8, Tuna* 8, Steak Medallions* 10*

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

FLAT BREAD

MARGHERITA ♦

Sundried tomatoes, fresh mozzarella, roasted garlic, basil, olive oil 13

COUSIN JIMMY'S FAVORITE ♦

San Marzano red sauce, mozzarella, Italian sausage, pepperoni, roasted garlic, red onions 13

PROSCIUTTO & FIG ♦

Fig reduction, mozzarella, prosciutto di parma, baby arugula tossed in lemon oil 13

PESTO ASIAGO CHICKEN ♦

Pesto cream, mozzarella, tomatoes, pancetta 13

GLUTEN FREE PRIMAVERA ♦

Cauliflower crust, mozzarella, mushrooms, onions, basil, sundried tomatoes, garlic, olive oil 16

SIDES 5

ROASTED SEASONAL VEGETABLES ♦

CREAMY PARMESAN RISOTTO ♦

ROASTED FINGERLING POTATOES

SPINACH SUNDRIED TOMATO ORZO

GARLIC MASHED POTATOES

GOUDA MAC & CHEESE W/ PANCETTA ♦

BRUSSEL SPROUTS W/ BALSAMIC GLAZE ♦

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

* 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 CLASSICS

PICCATA ♦

Lemon caper beurre blanc, garlic, herbed capellini, capers 17/26

MARSALA ♦

Marsala demi glace, cremini mushrooms, fontina, herbed capellini 17/26

SCALOPPINE ♦

Artichoke hearts, mushrooms, pancetta, lemon butter, herbed capellini 17/26

SALTIMBOCCA ALLA ROMANO ♦

Prosciutto di parma, mozzarella, sage, lemon butter, herbed capellini 17/26

PARMESAN

Italian bread crumbs, mozzarella, linguine with San Marzano red sauce 17/26

KEN'S EGGPLANT PARMESAN

Italian bread crumbs, mozzarella, ricotta, linguine, with San Marzano red sauce 17

POLLO ISABELLA ♦

Grilled chicken breast, sundried tomatoes, goat cheese, lemon beurre blanc, baby spinach, basil 17

SINATRA CHICKEN ♦

Pan seared chicken breast, pancetta, mozzarella, Grand Marnier cream sauce, herbed capellini 17

SHRIMP & SAUSAGE ARRABIATA ♦

Parmesan risotto, spicy arrabiata cream sauce 24

PAN ROASTED CHICKEN ♦

Brussel sprouts, roasted fingerling potatoes, rosemary bacon pan jus 17

STEAK AND CHOPS

MADEIRA FILET * ♦

Madeira wine demi glace, cremini mushrooms, garlic mashed potatoes 30

STEAK MEDALLIONS * ♦

Pan seared, olive oil, herbs, brandy dijon cream sauce, roasted fingerling potatoes 25

PAPA'S RIBEYE * ♦

Center cut, roasted vegetables, cream sherry jus 30

TUSCAN GRILLED PORK CHOP * ♦

Port wine reduction, smoked gouda mac & cheese with pancetta 25

SURF & TURF *

Madeira filet, Madeira wine demi glace, cremini mushrooms, jumbo lump crabcake, lemon beurre blanc, garlic mashed potatoes 35

SEAFOOD

FLOUNDER MILANESE

Lightly crusted with Italian breadcrumbs, herbed lemon butter, spinach sundried tomato orzo 21

GROUPER PICCATA

Seasoned flour, pan seared, lemon caper beurre blanc, Tuscan risotto 27

SHRIMP MESSINA ♦

Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini 19

MIRIAN'S PESCATORE * ♦

Spicy lobster broth, shrimp, scallops, mussels, white fish, linguine, cream 26

LOBSTER & CRAB RAVIOLI

Brandy cream sauce with jumbo lump blue crab 26

PINE NUT ENCRUSTED SALMON * ♦

Dijon, cherry tomatoes, lemon beurre blanc, roasted seasonal vegetables, basil 25

PASTA

SPAGHETTI BOLOGNESE ♦

Traditional bolognese sauce (*add meatballs* 4) 15

FETTUCINE TRAVINIA ♦

Grilled chicken, creamy alfredo sauce, scallions 16

PASTA MIA NONNA ♦

Bowtie pasta, grilled chicken, mushrooms, sundried tomatoes, asiago cream sauce 16

SAUSAGE & PEPPERS RUSTICA ♦

Italian sausage, roasted peppers, red onions, cavatappi, spicy marinara, mozzarella 16

VEGAN PASTA PRIMAVERA ♦

Gluten free pasta, zucchini, mushrooms, onions, peppers, San Marzano red sauce 16

WILD MUSHROOM RAVIOLI

Cremini mushroom, veal demi glace 18

LASAGNA BOLOGNESE

Traditional bolognese sauce, sausage, mozzarella, ricotta 18

SHORT RIB RIGATONI ♦

Slow braised beef, roasted garlic, mascarpone, cream 18

LINGUINE CARBONARA ♦

Pancetta, peas, tossed tableside in a wheel of reggiano parmesan 20

Add to any pasta: Italian Sausage 4, Grilled Chicken Breast 5, Shrimp or Scallops 6, Salmon* 8, Steak Medallions* 10*

BEVERAGES

COKE, DIET COKE, SPRITE, MR. PIBB, GINGER ALE, HOMEMADE LEMONADE

FRESH BREWED COFFEE, SWEET OR UNSWEET TEA, CAPPUCCINO

ESPRESSO, SAN PELLEGRINO SPARKLING, ACQUA PANNA STILL

WINES

SWEET & SPARKLING

Firestone Vineyard Riesling, Santa Ynez Valley	8/30
Seven Daughters Moscato, California	8/30
Michelle Brut, Columbia Valley	10/38
Riondo Sparkling Rose, Italy	10/38
Nino Franco Prosecco DOCG, Veneto	12/46
Veuve Clicquot Yellow Label	25/100

LIGHTER WHITES

Rosehaven Rose, California	8/30
Placido Pinot Grigio, Italy	9/34
Firesteed Pinot Grigio, Oregon	10/38
Infamous Goose Sauvignon Blanc, New Zealand	10/38
St. Supery Sauvignon Blanc, Napa Valley	10/38

CHARDONNAY

Trinity Oaks, California	9/34
Feudo Principi di Butera, Sicily	10/38
J. Lohr Riverstone, Monterey	12/46
Sonoma-Cutrer Russian River, Sonoma	15/58

BLENDS, PINOT & MERLOT

Prayers Of Sinners Red Blend, Columbia Valley	9/34
Conundrum Red Blend, California	11/42
Spellbound Merlot, California	10/38
District 7 Pinot Noir, California	9/34
Elouan Pinot Noir, Oregon	12/46

MEDIUM BODIED REDS

Cecchi Sangiovese, Tuscany	9/34
Banfi Chianti Classico, Tuscany	10/38
Kaiken Estate Malbec, Argentina	10/38
Frescobaldi Nipozzano Chianti Riserva, Tuscany	12/46

BIG & RED

Mainstreet Cabernet Sauvignon, California	9/34
Louis Martini Cabernet Sauvignon, Sonoma	10/38
Oberon Cabernet Sauvignon, Napa Valley	12/46
Steele Cabernet Franc, Lake County	12/46
Michael David, Petite Petit Syrah/Verdot, Lodi	10/38
Four Vines Biker Zinfandel, Paso Robles	11/42
Lucente Super Tuscan, Tuscany	15/58

SIGNATURE COCKTAILS

- SPARKLING MULE** - Finlandia Vodka, Domaine de Canton, Lime Juice, Nino Franco Prosecco
- CHAMPAGNE MOJITO** - Bacardi Rum, Fresh Mint, Sparkling Wine, Lime Juice
- KENTUCKY MULE** - Woodford Reserve, Fever Tree Ginger Beer, Sour, Fresh Mint, Lemon Juice
- SPICED BLACKBERRY BRAMBLE** - Old Forester, Sour, Spiced Blackberry Reduction, Ice Ball
- SIDE CAR** - Remy Martin VSOP Cognac, Cointreau, Sour, Lemon Juice, Sugared Rim
- PEACH SANGRIA** - Peach Nectar, Cranberry, Fresh Fruit, Sparkling Wine
- EXIT 33** - Pama Pomegranate Liqueur, Titos, Pineapple Juice
- TUSCAN RED SANGRIA** - House Mixture of Red Wines, Cranberry, OJ, Fresh Fruit
- ITALIAN MARGARITA** - Herradura Silver Tequila, Sour, OJ, Triple Sec, Disaronno
- STRAWBERRY BASIL COOLER** - Finlandia Vodka, Strawberry Basil Syrup, Club Soda, Triple Sec
- DOUBLE DIRTY MARTINI** - Ketel One Vodka, Olive Juice, Blue Cheese Stuffed Olives
- BLOOD ORANGE COSMO** - Tito's, Solerno Blood Orange, Sour, Triple Sec, Cranberry
- OLD FASHIONED SINATRA** - Jack Daniels, Simple Sugar, Aromatic Bitters, Ice Ball
- KAMIKAZIBERRY** - Finlandia Raspberry Vodka, Triple Sec, Sour, Lime Juice, Raspberry Sugared Rim
- LIMONCELLO LEMON DROP** - Ketel One Citroen Vodka, Sour, Caravella Limoncello, Lemonade, Sugar Rim
- THE NIC & NORA** - Woodford Reserve, Carpano Antica Rosso Formula, Luxardo Maraschino Liqueur

RESERVE WINES

- CAKEBREAD CHARDONNAY, NAPA VALLEY 80**
Slightly oaky with apple and melon notes
- FAR NIENTE CHARDONNAY, NAPA VALLEY 85**
Ripe green apple and citrus notes
- STAGS LEAP MERLOT, NAPA VALLEY 65**
Strong tannins merlot with sweet strawberry jam, cherry notes
- EMMOLO "WAGNER FAMILY OF WINE" MERLOT, NAPA VALLEY 80**
Amazing smooth finish with a hint of figs and smokiness
- RED SCHOONER "WAGNER FAMILY OF WINE" MALBEC, ARGENTINA 80**
Bold with concentrated flavors of ripe plums and cherries with a hint of spice on the back notes
- ROMBAURER ZINFANDEL, NAPA VALLEY 70**
Dark berry and ripe cherry notes underlined by a layer of white pepper and spice
- RUFFINO RISERVA DUCALE ORO CHIANTI CLASSIC GRAN SELEZIONE, 2014 85**
Velvet tannins with strong red fruit notes and sweet cherry
- LOUIS MARTINI CABERNET SAUVIGNON, ALEXANDER VALLEY, 2016 75**
Deep rich plum notes with a hint of clove and nutmeg
- RODNEY STRONG ROCKAWAY CABERNET SAUVIGNON, ALEXANDER VALLEY, 2014 85**
Robust blackcherry, plum and currant with mild tannins
- HALL CABERNET SAUVIGNON, NAPA VALLEY, 2016 90**
Oakly cabernet with a perfect blend of dark berry notes
- QUILT CABERNET SAUVIGNON, "WAGNER FAMILY OF WINES", NAPA VALLEY, 2017 90**
Oakly cabernet with a perfect blend of dark berry notes
- ORIN SWIFT PAPILLON CABERNET SAUVIGNON, NAPA VALLEY 100**
Beautiful earthy notes followed by a little spice with a pinch of currant
- SILVER OAK CABERNET SAUVIGNON, ALEXANDER VALLEY, 2015 130**
Aged in american oak which gives this wine beautiful vanilla notes with black cherry
- ST SUPERY DOLLARHIDE RANCH CABERNET SAUVIGNON, NAPA VALLEY, 2014 135**
Very smooth with nice chocolate back notes with currant and cherry to make this wine irresistible
- CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, 2018 140**
Vanilla bean and plum flavoring with a smooth velvety finish
- KATHRYN HALL CABERNET SAUVIGNON, NAPA VALLEY, 2016 215**
Well balanced with black berries, plum and a dash of pepper

EXCLUSIVE VA WINES

- BOXWOOD ESTATE TRELIS 2013, MIDDLEBURG, VA, 2016 60**
Bordeaux style blend, 38% Merlot, 30% Cabernet Franc, 22% Cabernet Sauvignon, 10% Petit Verdot
- BOXWOOD ESTATE TOPIARY 2016, MIDDLEBURG, VA, 2016 60**
Bordeaux style blend, 71% Merlot, 23% Cabernet Franc, 6% Petit Verdot