

FLATBREADS

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

SANDWICHES

Served with pasta salad

TURKEY BLT	
Applewood smoked bacon, fontina, field greens, tomato, mayo, Schiacciata flatbread	11
CHICKEN PESTO	
Provolone, pesto sauce, field greens, tomato, basil, Schiacciata flatbread	11
MAMBO ITALIANO	
Honey ham, salami, roast beef, provolone, field greens, tomato, red onions, balsamic vinaigrette, Schiacciata flatbread	11
JUMBO CRABCAKE SLIDERS	
Baby arugula, lemon aoli, roma tomatoes, sliced red onion, brioche roll	12
ITALIAN STEAK & CHEESE	
Seasoned steak, onions, roasted peppers, provolone	12
MEATBALL BAQUETTE	
San Marzano red sauce, homemade meatballs, provolone	12

LUNCH COMBOS

(Choose 2) \$11

1/2 - House or Caesar Salad, Soup, Sandwich or Flatbread

SOUPS & SALADS

CHEF'S DAILY SOUP	4/6
HOUSE ♦	
Field greens, tomatoes, homemade seasoned croutons, carrots, red cabbage, any homemade dressing <i>with entree 5</i>	8
CAESAR * ♦	
Classic romaine tossed in Caesar dressing, topped with seasoned croutons, reggiano parmesan <i>with entree 5</i>	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

* 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.

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

ITALIAN CLASSICS

PICCATA ♦

Lemon caper beurre blanc, garlic, herbed capellini, capers 12 18

MARSALA ♦

Marsala demi-glace, cremini mushrooms, fontina, herbed capellini 12 18

SCALOPPINE ♦

Artichoke hearts, mushrooms, pancetta, lemon butter, herbed capellini 12 18

SALTIMBOCCA ALLA ROMANO

Prosciutto di parma, mozzarella, sage, lemon butter, herbed capellini 12 18

PARMESAN

Italian bread crumbs, mozzarella, linguine with San Marzano red sauce 12 18

KEN'S EGGPLANT PARMESAN

Italian bread crumbs, mozzarella, ricotta, linguine, with San Marzano red sauce 12

POLLO ISABELLA ♦

Grilled chicken breast, sundried tomatoes, goat cheese, lemon beurre blanc, baby spinach, basil 12

SINATRA CHICKEN ♦

Pan seared chicken breast, pancetta, mozzarella, Grand Marnier cream sauce, herbed capellini 12

PAN ROASTED CHICKEN ♦

Brussel sprouts, roasted fingerling potatoes, rosemary bacon pan jus 14

SEAFOOD

FLOUNDER MILANESE

Lightly crusted with Italian breadcrumbs, herbed lemon butter, spinach sundried tomato orzo 15

SHRIMP MESSINA ♦

Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini 12

LOBSTER & CRAB RAVIOLI

Brandy cream sauce with jumbo lump blue crab 15

MIRIAN'S PESCATORE * ♦

Spicy lobster broth, shrimp, scallops, mussels, white fish, linguine, cream 15

PINE NUT ENCRUSTED SALMON * ♦

Dijon, cherry tomatoes, lemon beurre blanc, roasted seasonal vegetables, basil 15

PASTAS

SPAGHETTI BOLOGNESE ♦

Traditional bolognese sauce (*add meatballs 4*) 12

FETTUCINE TRAVINIA ♦

Grilled chicken, creamy alfredo sauce, scallions 12

PASTA MIA NONNA ♦

Bowtie pasta, grilled chicken, mushrooms, sundried tomatoes, asiago cream sauce 12

SAUSAGE & PEPPERS RUSTICA ♦

Italian sausage, roasted peppers, red onions, cavatappi, spicy marinara, mozzarella 12

VEGAN PASTA PRIMAVERA ♦

Gluten free pasta, zucchini, mushrooms, onions, peppers, San Marzano red sauce 12

WILD MUSHROOM RAVIOLI

Cremini mushroom, veal demi glace 12

LASAGNA BOLOGNESE

Traditional bolognese sauce, sausage, mozzarella, ricotta 13

SHORT RIB RIGATONI ♦

Slow braised beef, roasted garlic, mascarpone, cream 13

LINGUINE CARBONARA ♦

Pancetta, peas, tossed tableside in a wheel of reggiano parmesan 13

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

SIDES

ROASTED SEASONAL VEGETABLES ♦

5

CREAMY PARMESAN RISOTTO ♦

5

ROASTED FINGERLING POTATOES

5

SPINACH SUNDRIED TOMATO ORZO ♦

5

GARLIC MASHED POTATOES

5

GOUDA MAC & CHEESE W/ PANCETTA

5

BRUSSEL SPROUTS W/ BALSAMIC GLAZE

5

FRESH GRILLED ASPARAGUS ♦

5

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

HOUSE POURS/BEERS

FINLANDIA VODKA

OLD FORESTER BOURBON

BACARDI RUM

EL JIMADOR TEQUILA

DEWAR'S WHITE LABEL SCOTCH

SEAGRAMS GIN

DRAFT BEER

ASK ABOUT OUR REGIONAL & CRAFT BEERS

BOTTLED BEER

MILLER LITE

COORS LIGHT

CORONA

GUINNESS

BUDWEISER

BUD LIGHT

HEINEKEN

MICHELOB ULTRA

MORETTI

O'DOULS AMBER

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