

SMALL PLATES

- ZUCCHINI FRITTE**
Hand-breaded, flash fried, Meyer lemon-herb aioli 9
- ITALIAN NACHOS**
Lightly fried chips, Italian sausage, black olives, tomatoes, scallions, banana peppers, asiago cream sauce 10
- PAN FRIED CALAMARI**
Flash fried, pan tossed with hot cherry peppers, garlic butter, scallions 10
- JUMBO SEARED SCALLOPS * ♦**
Creamy parmesan risotto, fennel salad 11
- MUSSELS ♦**
Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostinis 12
- LOBSTER RAVIOLI**
Lobster brandy cream sauce 12
- CRABCAKE TRAVINIA**
Jumbo lump crabmeat, spinach-roasted tomato orzo, lemon beurre blanc 12

SALADS/SOUP

Housemade Dressings: Caesar, Balsamic Vinaigrette, Three Herb Vinaigrette, Blue Cheese, Buttermilk Garlic

- CHEF'S DAILY SOUP (C/B)** 4/5
- TRAVINIA HOUSE ♦**
Field greens, tomatoes, seasoned croutons, carrots, red cabbage, any signature dressing *with entree 5*
- CAESAR * ♦**
Classic romaine tossed in Caesar dressing, topped with seasoned croutons, reggiano parmesan *with entree 5*
- GRANNY SMITH APPLE ♦**
Artisan greens, toasted pecans, apples, red grapes, buttermilk blue cheese crumbles, port-wine vinaigrette 10
- SPINACH & GOAT CHEESE ♦**
Baby spinach, lightly fried goat cheese medallions, red onions, egg, warm pancetta vinaigrette 10
- ROASTED CHICKEN PANZANELLA**
Artisan greens, burrata, red onions, tomatoes, black olives, peppers, pepperoncinis, basil, ciabatta croutons, herb vinaigrette 12
Add: Grilled Chicken Breast 5, Shrimp or Scallops 6, Salmon* 8*

FLATBREADS *We serve only Artisan Schiacciata flatbread*

- MARGHERITA** 12
Roasted red tomatoes, burrata, roasted garlic, fresh basil
- UNCLE TONY'S FAVORITE** 13
San Marzano red sauce, provolone, mozzarella, Italian sausage, pepperoni, roasted garlic, red onions
- BBQ CHICKEN** 13
Housemade BBQ sauce, mozzarella, provolone, red & green onions

SIDES

- CREAMY PARMESAN RISOTTO ♦** 4
- ROASTED FINGERLING POTATOES** 4
- SPINACH - ROASTED RED TOMATO ORZO** 4
- GARLIC MASHED POTATOES** 5
- ROASTED SEASONAL VEGETABLES ♦** 5
- SMOKED GOUDA MAC & CHEESE W/ PANCETTA** 5
- ROASTED BRUSSEL SPROUTS W/ BALSAMIC GLAZE** 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*
- PICCATA STYLE ♦** 12 / 18
Lemon butter, white wine, capers, garlic, capellini
- MARSALA STYLE ♦** 12 / 18
Colombo marsala wine demi-glaze, cremini mushrooms, fontina, capellini
- SCALOPPINE STYLE ♦** 12 / 18
Artichoke hearts, mushrooms, smoked pancetta, lemon butter, capellini
- PARMESAN STYLE** 13 / 18
San Marzano red sauce, provolone, Italian breadcrumbs, herbed linguine

PASTA

- SPAGHETTI BOLOGNESE ♦** 11
Traditional bolognese sauce, reggiano parmesan *(add meatballs 4)*
- FETTUCCINE TRAVINIA ♦** 12
Wood grilled chicken, creamy alfredo sauce, garlic, scallions
- PASTA MIA NONNA ♦** 13
Bowtie pasta, grilled chicken, mushrooms, roasted red tomatoes, asiago cream sauce
- SAUSAGE & PEPPERS RUSTICA ♦** 12
Italian sausage, roasted peppers, red onions, oregano, basil, cavatappi, spicy marinara, provolone
- SHORT RIB RIGATONI ♦** 11
Slow braised beef, roasted garlic, mascarpone, cream
- WILD MUSHROOM RAVIOLI** 11
Shitake mushroom demi sauce
- LINGUINE CARBONARA ♦** 11
Pancetta, peas, tossed tableside in a wheel of reggiano parmesan
- Add Italian Sausage 4, Grilled Chicken Breast 5, Shrimp or Scallops* 6, Salmon* 8*

HOUSE FAVORITES

- PAN ROASTED CHICKEN ♦** 16
Brussel sprouts, roasted fingerling potatoes, rosemary-bacon pan jus
- SINATRA CHICKEN ♦** 13
Pan seared chicken breast, smoked pancetta, mozzarella, Grand Marnier cream sauce, capellini
- LASAGNA BOLOGNESE** 12
Traditional bolognese sauce, sausage, mozzarella, béchamel sauce, romano, aged parmesan
- POLLO ISABELLA ♦** 13
Grilled chicken breast, roasted red tomatoes, goat cheese, lemon basil beurre blanc, baby spinach
- LOBSTER RAVIOLI** 16
Tarragon cream sauce

SEAFOOD

- TILAPIA MILANESE *** 15
Lightly crusted with Italian breadcrumbs, herbed lemon butter, spinach-sundried tomato orzo
- SHRIMP MESSINA ♦** 12
Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini
- PINE NUT ENCRUSTED SALMON * ♦** 15
Dijon, roma tomatoes, lemon-basil beurre blanc, roasted seasonal vegetables

♦ **GLUTEN - FREE OPTION** - This item is available gluten-free upon request. Gluten-free pasta or a gluten-free side item will be substituted. All gluten-free entrées are an additional \$1

* 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

TRAVINIA

ITALIAN KITCHEN & WINE BAR

WINES

SWEET AND SPARKLING

Firestone Vineyard Riesling, Santa Ynez Valley	8/30
Seven Daughters Moscato, California	8/30
Villa Sandi Prosecco Fresco, Veneto	10/38
Nino Franco Prosecco DOCG, Veneto	12/46
Steorra Sparkling, Russian River	10/38
Riondo Sparkling Rose, Italy	9/34

LIGHTER WHITES

Rosehaven Rose, California	8/30
Placido Pinot Grigio, Italy	8/30
Jermann Pinot Grigio, Friuli-Venezia	11/42
Willamette Valley Pinot Gris, Oregon	10/38
Infamous Goose Sauvignon Blanc, New Zealand	9/34
St. Supery Sauvignon Blanc, Napa Valley Estate	9/34
Steele Pinot Blanc, California	12/46
Anselmi San Vincenzo White Blend, Veneto	11/42

CHARDONNAY

Canyon Road Chardonnay, California	8/30
Feudo Principi di Butera Chardonnay, Sicily	9/34
Hess Shirtail Creek Chardonnay, Monterey	10/38
Sbragia Home Ranch Chardonnay, Sonoma	11/42
Schug Carneros Chardonnay, Carneros	13/50

BLENDS, PINOT AND MERLOT

BV Coastal Red Blend, California	8/30
Conundrum Red Blend, California	9/43
Kuleto Native Son, Napa Valley	11/42
Spellbound Merlot, California	10/38
Markham Merlot, Napa Valley	12/46
10 Span Pinot Noir, Central Coast	9/34
Elouan Pinot Noir, Oregon	11/42
Schug Pinot Noir, Sonoma Coast	12/46

MEDIUM BODIED REDS

Masseria Altemura, Sasseo Primitivo (Italian Zinfandel)	10/38
Di Majo Norante Sangiovese, Italy	8/30
Cecchi Chianti, Tuscany	9/34
Banfi Chianti Classico, Tuscany	9/34
Amalaya Salta Malbec, Argentina	9/34
Zonin Valpolicella Classico, Veneto	9/34
Allegrini Palazzo della Torre, Veneto	12/46
Zonin Ripasso, Veneto	13/50

BIG AND RED

BV Coastal Cabernet Sauvignon, California	8/30
Concannon Cabernet Sauvignon, Paso Robles	9/34
Louis Martini Cabernet Sauvignon, Sonoma	10/38
Educated Guess Cabernet Sauvignon, Napa County	11/42
Oberon Cabernet Sauvignon, Napa Valley	12/46
Steele Cabernet Franc, Lake County	12/46
Michael David Winery, Petite Petit Syrah/Verdot, Lodi	10/38

FEATURED CORAVIN™ WINES

Access, pour and enjoy these Reserve Wines below without pulling the cork or purchasing the whole bottle.

St Supery Dollarhide Ranch Sauvignon Blanc, Napa Valley	14/54
Sonoma Cutrer Russian River Chardonnay, Sonoma	15/58
Emmolo Merlot, Napa Valley	20/78
Chalk Hill Estate Red, Chalk Hill	18/70
Allegrini, Amarone della Valpolicella Classico, Zenato	18/70
Sanford Santa Rita Hills Pinot Noir, Santa Barbara	15/58
Red Schooner "Malbec, Argentina	20/78
Gary Farrell Pinot Noir, Russian River	20/78
Maxville Cabernet Sauvignon, Napa Valley	25/98

SPARKLING

SPARKLING MULE - Reyka Vodka, Canton Ginger Liqueur, Lime Juice, Nino Franco Prosecco
STILETTO - Grand Marnier, Orange Curacao, Aromatic Bitters, Villa Sando Prosecco
SPARKLING SCREWDRIVER - Ketel One Peach Orange Blossom Botanical Vodka, OJ, Sparkling Wine
CHAMPAGNE MOJITOS - Captain Morgan White Rum, Fresh Mint, Villa Sando Prosecco
WHISKEY FIZZ - George Dickel Tennessee Whiskey, Local Honey, Lemon Juice, Lillet Rouge, Sparkling Wine

CLASSIC COCKTAILS

OLD FASHIONED SINATRA - Jack Daniels Tennessee Whiskey, Turbinado, Aromatic Bitters, Ice Ball
SIDE CAR - Remy Martin VSOP Cognac, Cointreau, Sour, Lemon Juice, Sugared Rim
KENTUCKY GREYHOUND - Bulleit Rye, Ruby Red Grapefruit, Carpano Antica Vermouth

BOURBON

KENTUCKY MULE - Bulleit Bourbon, Fever Tree Ginger Beer, Sour, Fresh Mint, Lemon Juice
OLD FORESTER SIGNATURE SOUR - Lillet Blanc, Angostura Bitters, Lemon Juice, Herbed Syrup, Orange Peel, Cherry
SPICED BLACKBERRY BRAMBLE - Makers Mark, Sour, Spiced Blackberry Reduction, Ice Ball
NIC AND NORA MANHATTAN - Woodford Reserve Bourbon, Carpano Antica Rosso Vermouth, Luxardo Maraschino Liqueur

COCKTAILS

SPARKLING ROSE SANGRIA - Fresh Fruit, White Wine
TUSCAN RED SANGRIA - House Mixture of Red Wines, Juices
ITALIAN MARGARITA - Milagro Silver Tequila, Disaronno, Sour, OJ
STRAWBERRY BASIL COOLER - Reyka Vodka, Strawberry Basil Infusion, Fresh Basil, Soda
ITALIAN HONEY - Jack Daniels Tennessee Honey, Tuaca, Lemon Juice, Sugar, Egg White, Ginger Ale
ANGIE DICKINSON - Hendrick's, Canton Ginger, Cucumber, Fresh Basil, Lime Juice
LEMON BASIL COLLINS - Stoli, Lemon Basil Syrup, Soda
TEQUILA SUNSET - Riazul Blanco Tequila, OJ, Pineapple Juice, Grenadine
CUCUMBER BASIL COOLER - Hendrick's, Lillet Blanc, Lemon Peel
ROCK AND RYE - Bulleit Rye with a infusion of herbs, Rock Candy, Luxardo Maraschino Liqueur, Lemon Lime Soda, Ice Ball

MARTINIS

DOUBLE DIRTY - Ketel One Vodka, Olive Juice, Blue Cheese Stuffed Olives
BLOOD ORANGE COSMO - Tito's, Solerno Blood Orange, Sour, Triple Sec, Cranberry
KAMIKAZIBERRY - Smirnoff Raspberry Vodka, Triple Sec, Sour, Lime Juice, Raspberry Sugared Rim
LIMONCELLO LEMON DROP - Ketel One Citroen Vodka, Sour, Caravella Limoncello, Lemonade, Sugar Rim
MY CAPTAIN - Captain Morgan White, Sour, Blue Curacao, Pineapple Juice
ITALIAN SUNRISE - New Amsterdam Vodka, Oj, Sour, Grenadine
MARILYN - Belle Isle Ruby Red Grapefruit Moonshine, St. Germain, Ruby Red Grapefruit, Sour, Lemon Juice
TIRAMISU MARTINI - Smirnoff Vanilla Vodka, Tiramisu Liqueur, Cream

HOUSE POURS

SMIRNOFF VODKA
OLD FORESTER BOURBON
NEW AMSTERDAM GIN
JACK DANIELS TENNESSEE WHISKEY
CAPT. MORGAN WHITE RUM
EL JIMADOR TEQUILA
JOHNNIE WALKER RED

BOTTLED BEER

MILLER LITE
COORS LIGHT
CORONA
GUINNESS
BUDWEISER
BUD LIGHT
HEINEKEN
MICHELOB ULTRA
MORETTI
OÓDOULS AMBER

BEVERAGES

COKE, DIET COKE, SPRITE,
MR. PIBB, GINGER ALE
CLUB SODA, TONIC
HOMEMADE LEMONADE (Regular or Strawberry)
100% COLOMBIAN COFFEE
LUZIANNE TEA
CAPPUCCINO, ESPRESSO
SAN PELLEGRINO
AQUA PANNA WATER

DRAFT BEER

PERONI
SAM ADAMS
ASK ABOUT OUR REGIONAL & CRAFT BEERS