

SMALL PLATES

ZUCCHINI FRITTE Hand-breaded, flash fried, Meyer lemon-herb aioli	9
MOZZARELLA STUFFED PORTABELLA Italian sausage, smoked mozzarella, balsamic glaze	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
LINGUINE CARBONARA Pancetta, peas, tossed tableside in a wheel of reggiano parmesan	11
SEARED BLUEFIN TUNA Ginger soy glaze, wasabi, pickled ginger	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-sundried tomato orzo, lemon beurre blanc	12

SOUP & SALADS 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 <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
ROASTED BEET & PEAR ♦ Baby arugula, goat cheese, red onion, walnuts, lemon oil	11
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
ITALIAN FARM CHOPPED ♦ Artisan greens, genoa salami, burrata, roma tomatoes, mushrooms, cucumber, red onions, peppadew peppers, pepperoncinis, sherry vinaigrette	11
ROASTED CHICKEN PANZANELLA Artisan greens, burrata, red onions, tomatoes, black olives, peppers, pepperoncinis, basil, ciabatta croutons, herb vinaigrette	12
SHRIMP & ORZO Artisan greens, tomatoes, black olives, carrots, cabbage, cucumbers, roasted garlic lemon vinaigrette <i>Add: Grilled Chicken Breast 5, Shrimp or Scallops* 6, Salmon* 8</i>	12

FLATBREADS See other side for our flatbread choices

SIDES

CREAMY PARMESAN RISOTTO ♦	4
ROASTED FINGERLING POTATOES	4
SPINACH - SUNDRIED 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

♦ **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

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

PASTA

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

HOUSE FAVORITES

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

STEAKS & CHOPS

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

SEAFOOD

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



SMALL PLATES

ZUCCHINI FRITTE Hand-breaded, flash fried, Meyer lemon-herb aioli	9
MOZZARELLA STUFFED PORTABELLA Italian sausage, smoked mozzarella, balsamic glaze	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
LINGUINE CARBONARA Pancetta, peas, tossed tableside in a wheel of reggiano parmesan	11
SEARED BLUEFIN TUNA Ginger soy glaze, wasabi, pickled ginger	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-sundried tomato orzo, lemon beurre blanc	12

SALADS

TRAVINIA HOUSE ♦ Field greens, tomatoes, seasoned croutons, carrots, red cabbage, any signature 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
ROASTED BEET & PEAR ♦ Baby arugula, goat cheese, red onion, walnuts, lemon oil	11
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
ITALIAN FARM CHOPPED ♦ Artisan greens, genoa salami, burrata, roma tomatoes, mushrooms, cucumber, red onions, peppadew peppers, pepperoncinis, sherry vinaigrette	11
ROASTED CHICKEN PANZANELLA Artisan greens, burrata, red onions, tomatoes, black olives, peppers, pepperoncinis, basil, ciabatta croutons, herb vinaigrette	12
SHRIMP & ORZO Artisan greens, tomatoes, black olives, carrots, cabbage, cucumbers, roasted garlic lemon vinaigrette <i>Add: Grilled Chicken Breast 5, Shrimp or Scallops* 6, Salmon* 8</i>	12

CHOOSE 2 <i>1/2 - House or Caesar Salad, Soup, Sandwich or Flatbread</i>	10
--	----

CHEF'S DAILY SOUP (C/B)	4/5
TURKEY BLT Applewood smoked bacon, fontina, field greens, tomato, mayo, focaccia flatbread	10
CHICKEN PESTO Provolone, pesto sauce, field greens, tomato, basil, focaccia flatbread	10
MAMBO ITALIANO Capicola, pastrami, salami, roast beef, provolone, field greens, tomato, red onions, balsamic vinaigrette, focaccia flatbread	11
JUMBO CRABCAKE SLIDERS Baby arugula, lemon aoli, roma tomatoes, sliced red onion, brioche roll	12

♦ **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

828-684-8060 | www.traviniaitaliankitchen.com
asheville@traviniaitaliankitchen.com
 264 Thetford St. | Asheville, NC 28803



FLATBREADS *We serve only Artisan Schiacciata flatbread*

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

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 ♦ Lemon butter, white wine, capers, garlic, capellini	11 / 18
MARSALA STYLE ♦ Colombo marsala wine demi-glaze, cremini mushrooms, fontina, capellini	11 / 18
SCALOPPINE STYLE ♦ Artichoke hearts, mushrooms, smoked pancetta, lemon butter, capellini	11 / 18
SALTIMBOCCA ALLA ROMANO Prosciutto di parma, mozzarella, sage, herbed lemon butter, capellini	11 / 18
PARMESAN STYLE San Marzano red sauce, provolone, Italian breadcrumbs, herbed linguine	12 / 18

PASTA

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

HOUSE FAVORITES

PAN ROASTED CHICKEN ♦ Brussel sprouts, roasted fingerling potatoes, rosemary-bacon pan jus	14
SINATRA CHICKEN ♦ Pan seared chicken breast, smoked pancetta, mozzarella, Grand Marnier cream sauce, capellini	12
LASAGNA BOLOGNESE Traditional bolognese sauce, sausage, mozzarella, béchamel sauce, romano, aged parmesan	12
POLLO ISABELLA ♦ Grilled chicken breast, sundried tomatoes, goat cheese, lemon basil beurre blanc, baby spinach	12
SHRIMP LINGUINE ALLA VODKA Four cheese and vodka tomato cream sauce, baby spinach, linguine	14
LOBSTER RAVIOLI Lobster brandy cream sauce	16

SEAFOOD

TILAPIA 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
GRILLED SWORDFISH BISTECCA * ♦ Sundried tomatoes, shrimp beurre blanc, roasted seasonal vegetables	13
TRAVINIA CIOPPINO * ♦ Spicy lobster broth, shrimp, scallops, mussels, white fish, linguine	15
PINE NUT ENCRUSTED SALMON * ♦ Dijon, roma tomatoes, lemon-basil beurre blanc, roasted seasonal vegetables	15