

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 HOUSE ♦ Field greens, tomatoes, homemade seasoned croutons, carrots, red cabbage, any homemade dressing	4/6
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
FRESH GRILLED ASPARAGUS ♦

♦ 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	chicken 17	veal 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 suace	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
GROUPEL 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
FETTUCCINE 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	FRESH BREWED COFFEE
DIET COKE	SWEET OR UNSWEET TEA
SPRITE	CAPPUCCINO
MR. PIBB	ESPRESSO
GINGER ALE	SAN PELLEGRINO SPARKLING
HOMEMADE LEMONADE	ACQUA PANNA STILL

SANDWICHES

- 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

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

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 ♦** chicken veal
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

PASTA

- SPAGHETTI BOLOGNESE ♦**
Traditional bolognese sauce (*add meatballs 4*) 12
- FETTUCCINE 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

LUNCH COMBOS
(Choose 2) \$11

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