

### SMALL PLATES

<b>ZUCCHINI FRITTE</b> Crisped, parmesan, lemon aioli	9
<b>ITALIAN NACHOS</b> Lightly fried chips, Italian sausage, black olives, tomatoes, scallions, banana peppers, asiago cream sauce	10
<b>PAN FRIED CALAMARI</b> Crisped, pan tossed, hot cherry peppers, garlic butter, scallions marinara sauce	11
<b>ANTIPASTI</b> Prosciutto di parma, caprese salad, pepperoni, roasted peppers, Tuscan salami, olive oil, marinated olives, focaccia crostinis	10
<b>SHRIMP SCOPPIO *</b> Crisped, roma tomatoes, green onions, tossed in spicy lemon aioli	10
<b>JUMBO SEARED SCALLOPS * ♦</b> Artichoke pesto risotto	11
<b>SPINACH &amp; ARTICHOKE DIP</b> Asiago parmesan, baby spinach, villa frizzoni artichokes, pita bread	11
<b>MUSSELS ♦</b> Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostinis	12
<b>CRABCAKE TRAVINIA</b> Jumbo lump crabmeat, spinach-tomato orzo, lemon aioli	12

### SOUP & SALADS

**ADD: Grilled Chicken Breast 5, Shrimp or Scallops\* 6, Salmon\* 8**

*HOUSEMADE DRESSINGS: Caesar, Balsamic Vinaigrette, Three Herb Vinaigrette, Honey Mustard, Ranch*

<b>CHEF'S DAILY SOUP SELECTIONS (C/B)</b>	4/5
<b>TRAVINIA HOUSE ♦</b> Iceberg garden greens, seasoned croutons, cherry tomatoes, cucumber	8
<b>CAESAR * ♦</b> Classic romaine hearts tossed in Caesar dressing, seasoned croutons, reggiano parmesan	8
<b>ROASTED BEET &amp; PEAR ♦</b> Baby arugula, goat cheese, red onion, walnuts, lemon oil	11
<b>GRANNY SMITH APPLE ♦</b> Artisan greens, candied pecans, apples, red grapes, buttermilk blue cheese crumbles, port-wine vinaigrette	10
<b>SPINACH &amp; GOAT CHEESE ♦</b> Baby spinach, crisped goat cheese medallions, red onions, egg, warm pancetta vinaigrette	10
<b>PESTO CHICKEN TORTELLINI ♦</b> Spinach, roasted tomatoes, pine nuts, golden raisins, tossed in pesto vinaigrette, reggiano parmesan	13
<b>AHI TUNA</b> Pan seared seasoned tuna, mangos, avocados, pickled ginger, wasabi, honey lime vinaigrette	14
<b>SHRIMP &amp; BERRY</b> Grilled shrimp, iceberg garden greens, strawberries, pineapple, toasted pecans, honey lime vinaigrette dressing	14

### PIZZA OR FLATBREAD (YOU CHOOSE)

<b>MARGHERITA</b> Tomato sauce, mozzarella, burrata, fresh basil, olive oil	12
<b>UNCLE TONY'S FAVORITE</b> San Marzano red sauce, provolone, mozzarella, Italian sausage, pepperoni, roasted garlic, red onions	13
<b>VEGGIE</b> Roasted tomatoes, spinach, zucchini, mozzarella, garlic, ricotta	13
<b>SERGIO'S SPICY SHRIMP</b> Shrimp, sausage, provolone, roasted red peppers, San Marzano red sauce, basil, pesto, gouda	13
<b>PESTO CHICKEN</b> Grilled chicken, mozzarella, provolone, pesto, wilted greens	10
<b>PROSCIUTTO &amp; FIG</b> Fig reduction, provolone, prosciutto di parma, baby arugula, tossed in lemon oil	13

\* 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.

♦ **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

### HOUSE FAVORITES

*We use Strauss Free Raised® Veal. Choose from seared chicken breast or thinly pounded veal*

	Chicken	Veal
<b>PICCATA STYLE ♦</b> Lemon butter, white wine, capers, garlic, portabello, broccoli	17	26
<b>MARSALA STYLE ♦</b> Colombo marsala wine demi-glaze, cremini mushrooms, fontina, Yukon gold mashed potatoes	17	26
<b>SCALOPPINE STYLE ♦</b> Artichoke hearts, mushrooms, smoked pancetta, lemon butter, asparagus	17	26
<b>SALTIMBOCCA STYLE ALLA ROMANA</b> Prosciutto di parma, smoked mozzarella, baby spinach, sage, herbed lemon butter, roasted fingerling potatoes	17	26
<b>PARMESAN STYLE</b> San Marzano red sauce, mozzarella, provolone, Italian breadcrumbs, spaghetti	17	26
<b>SINATRA CHICKEN ♦</b> Pan seared chicken breast, smoked pancetta, mozzarella, Grand Marnier cream sauce, capellini	17	
<b>LASAGNA BOLOGNESE</b> Traditional bolognese sauce, sausage, mozzarella, béchamel sauce, romano, aged parmesan	17	
<b>LOBSTER RAVIOLI</b> Lobster brandy tomato tarragon sauce		24
<b>SHRIMP LINGUINE ALLA VODKA</b> Four cheese and vodka tomato cream sauce, baby spinach, linguine		19

### PASTAS & ITALIAN CLASSICS

**ADD: Italian Sausage 4, Grilled Chicken Breast 5, Shrimp or Scallops\* 6, Salmon\* 8**

<b>SPAGHETTI BOLOGNESE ♦</b> Traditional bolognese sauce, reggiano parmesan (add meatballs or sausage 4)	15
<b>FETTUCCINE TRAVINIA ♦</b> Grilled chicken, creamy alfredo sauce, broccoli, cherry tomatoes, garlic	16
<b>PASTA MIA NONNA ♦</b> Bowtie pasta, grilled chicken, mushrooms, tomatoes, asiago cream sauce	16
<b>POLLO ISABELLA ♦</b> Grilled chicken breast, cherry tomatoes, goat cheese, lemon basil beurre blanc, baby spinach	16
<b>SAUSAGE &amp; PEPPERS RUSTICA ♦</b> Italian sausage, roasted red peppers, red onions, oregano, basil, cavatappi, spicy marinara, provolone	17
<b>CHICKEN TORTELLINI</b> Spinach, red onions, cherry tomatoes, garlic, pine nuts, asiago pesto	17
<b>SHORT RIB RIGATONI ♦</b> Slow braised beef, roasted garlic, mascarpone, tomato cream	18
<b>WILD MUSHROOM RAVIOLI</b> Shitake mushroom demi sauce	18
<b>SHRIMP MESSINA ♦</b> Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini	19
<b>LINGUINE CARBONARA ♦</b> Pancetta, peas, wild mushrooms, brussel sprouts, garlic, reggiano cream sauce	19
<b>SHRIMP AND SAUSAGE ARRABIATA</b> Parmesan risotto, spicy arrabiata cream sauce.	22
<b>TRAVINIA PESCATORA * ♦</b> Spicy lobster broth, shrimp, scallops, mussels, white fish, linguine	24

### STEAKS & SEAFOOD *Served with a side salad*

<b>SIRLOIN MARSALA</b> Aged choice sirloin, marsala mushroom sauce, garlic, Yukon gold mash potatoes	20
<b>TUSCAN RIBEYE * ♦</b> Marinated in olive oil, garlic, fresh rosemary, broccoli, fingerling potatoes, dijon brandy sauce	25
<b>MADEIRA FILET * ♦</b> Madeira wine demi, cremini mushrooms, Maitre D' butter, Yukon gold garlic mashed potatoes	29
<b>MAHI MAHI *</b> Artichoke pesto risotto, cherry tomatoes, grilled asparagus, lemon beurre blanc	23
<b>GROUPEL PICCATA * ♦</b> Cherry tomatoes, capers, champagne citrus sauce, roasted seasonal vegetables	25
<b>PINE NUT ENCRUSTED SALMON * ♦</b> Dijon, cherry tomatoes, lemon-basil beurre blanc, roasted seasonal vegetables	25

### SIDES

<b>ARTICHOKE PESTO RISOTTO ♦</b>	4	<b>YUKON GOLD GARLIC MASHED POTATOES</b>	5
<b>ASPARAGUS</b>	4	<b>ROASTED SEASONAL VEGETABLES ♦</b>	5
<b>BROCCOLI</b>	4	<b>SMOKED GOUDA MAC &amp; CHEESE W/ PANCETTA</b>	5
<b>ROASTED FINGERLING POTATOES</b>	4	<b>ROASTED BRUSSEL SPROUTS W/ BALSAMIC GLAZE</b>	5
<b>SPINACH - TOMATO ORZO</b>	4		

### LUNCH COMBOS (PICK 2) SELECT 2 FROM THE FOLLOWING: 1/2 Sandwich, 1/2 Pizza or Flatbread, 1/2 Salad, Cup of Soup 10

#### SANDWICHES

- All sandwiches served with your choice of side
- TRAVINIA CLUB**  
Grilled chicken, turkey, applewood smoked bacon, tomato, spinach, smoked mozzarella, pesto mayo, 9 grain bread 9
  - TURKEY BLT**  
Applewood smoked bacon, fontina, field greens, tomato, mayo, focaccia 9
  - CHICKEN PESTO PANINI**  
Provolone, pesto sauce, field greens, tomato, red onion, ciabatta 9
  - CHICKEN MARINARA PIADINE**  
Goat cheese, grilled chicken, cucumber, romaine, pita bread 9
  - MAMBO ITALIANO**  
Capicola, pastrami, salami, roast beef, provolone, field greens, tomato, red onions, balsamic vinaigrette, focaccia flatbread 11
  - SALMON BLT**  
Crisped spinach, dusted parmesan, applewood smoked bacon, tomato, lemon aioli, ciabatta 12

#### PIZZA OR FLATBREAD (YOU CHOOSE)

- MARGHERITA**  
Tomato sauce, mozzarella, burrata, fresh basil, olive oil 12
- UNCLE TONY'S FAVORITE**  
San Marzano red sauce, mozzarella, provolone, Italian sausage, pepperoni, roasted garlic, red onions 13
- VEGGIE**  
Roasted tomatoes, spinach, zucchini, mozzarella, garlic, ricotta 13
- SERGIO'S SPICY SHRIMP**  
Shrimp, sausage, provolone, roasted red peppers, San Marzano red sauce, basil, pesto, gouda 13
- PESTO CHICKEN**  
Grilled chicken, mozzarella, provolone, pesto, wilted greens 10
- PROSCIUTTO & FIG**  
Fig reduction, provolone, prosciutto di parma, baby arugula, tossed in lemon oil 13

#### SALADS

- ADD: Grilled Chicken Breast 5, Shrimp or Scallops\* 6, Salmon\* 8**
- HOUSEMADE DRESSINGS:*  
Caesar, Balsamic Vinaigrette, Three Herb Vinaigrette, Honey Mustard, Ranch
- TRAVINIA HOUSE ♦**  
Iceberg garden greens, seasoned croutons, cherry tomatoes, cucumber 8
  - CAESAR \* ♦**  
Classic romaine hearts tossed in Caesar dressing, seasoned croutons, reggiano parmesan 8
  - ROASTED BEET & PEAR ♦**  
Baby arugula, goat cheese, red onion, walnuts, lemon oil 11
  - GRANNY SMITH APPLE ♦**  
Artisan greens, candied pecans, apples, red grapes, buttermilk blue cheese crumbles, port-wine vinaigrette 10
  - SPINACH & GOAT CHEESE ♦**  
Baby spinach, crisped goat cheese medallions, red onions, egg, warm pancetta vinaigrette 10
  - PESTO CHICKEN TORTELLINI ♦**  
Spinach, roasted tomatoes, pine nuts, golden raisins, tossed in pesto vinaigrette, reggiano parmesan 13
  - AHI TUNA**  
Pan seared seasoned tuna, mangos, avocados, pickled ginger, wasabi, honey lime vinaigrette 14
  - SHRIMP & BERRY**  
Grilled shrimp, iceberg garden greens, strawberries, pineapple, toasted pecans, honey lime vinaigrette dressing 14
- CHEF'S DAILY SOUP SELECTIONS (C/B) 4/5**  
Ask your server for today's soup choices

#### SMALL PLATES

- ZUCCHINI FRITTE**  
Crisped, parmesan, lemon aioli 9
- ITALIAN NACHOS**  
Lightly fried chips, Italian sausage, black olives, tomatoes, scallions, banana peppers, asiago cream sauce 10
- PAN FRIED CALAMARI**  
Crisped, pan tossed, hot cherry peppers, garlic butter, scallions, marinara 11
- ANTIPASTI**  
Prosciutto di parma, caprese salad, pepperoni, roasted peppers, Tuscan salami, olive oil, marinated olives, focaccia crostinis 10
- SHRIMP SCOPPIO \***  
Crisped, roma tomatoes, green onions, tossed in spicy lemon aioli 10
- JUMBO SEARED SCALLOPS \* ♦**  
Artichoke pesto risotto 11
- SPINACH & ARTICHOKE DIP**  
Asiago parmesan, baby spinach, villa frizzoni artichokes, pita bread 11
- MUSSELS ♦**  
Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostinis 12
- CRABCAKE TRAVINIA**  
Jumbo lump crabmeat, spinach-tomatoes orzo, lemon aioli 12
- HOUSE FAVORITES**
- CHICKEN PICCATA ♦**  
Lemon butter, white wine, capers, garlic, portabello, broccoli 12
- CHICKEN MARSALA ♦**  
Colombo marsala wine demi-glaze, cremini mushrooms, fontina, Yukon gold mashed potatoes 12
- CHICKEN SCALOPPINE ♦**  
Artichoke hearts, mushrooms, smoked pancetta, lemon butter, asparagus 12
- SINATRA CHICKEN ♦**  
Pan seared chicken breast, smoked pancetta, mozzarella, Grand Marnier cream sauce, capellini 12
- SALTIMBOCCA STYLE ALLA ROMANO**  
Prosciutto di Parma, mozzarella, sage, herbed lemon butter, roasted fingerling potatoes 12
- LOBSTER RAVIOLI**  
Lobster brandy tomato tarragon sauce 12
- CHICKEN PARMESAN**  
San Marzano red sauce, mozzarella, provolone, Italian breadcrumbs, spaghetti 13
- SHRIMP LINGUINE ALLA VODKA**  
Four cheese vodka tomato cream sauce, baby spinach, linguine 14

#### PASTA & ITALIAN CLASSICS

- ADD: Italian Sausage 4, Grilled Chicken Breast 5, Shrimp or Scallops\* 6, Salmon\* 8**
- SPAGHETTI BOLOGNESE ♦**  
Traditional bolognese sauce, reggiano parmesan (add meatballs or sausage 4) 11
  - FETTUCCHINE TRAVINIA ♦**  
Grilled chicken, creamy alfredo sauce, broccoli, cherry tomatoes, garlic 11
  - LASAGNA BOLOGNESE**  
Traditional bolognese sauce, sausage, mozzarella, béchamel sauce, romano, aged parmesan 12
  - PASTA MIA NONNA ♦**  
Bowtie pasta, grilled chicken, mushrooms, tomatoes, asiago cream sauce 12
  - POLLO ISABELLA ♦**  
Grilled chicken breast, cherry tomatoes, goat cheese, lemon basil beurre blanc, baby spinach 12
  - SAUSAGE & PEPPERS RUSTICA ♦**  
Italian sausage, roasted red peppers, onions, oregano, basil, cavatappi, spicy marinara, provolone 12
  - SHRIMP MESSINA ♦**  
Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini 12
  - SHORT RIB RIGATONI ♦**  
Slow braised beef, roasted garlic, mascarpone, cream 13
  - TRAVINIA PESCATORA \* ♦**  
Spicy lobster broth, shrimp, scallops, mussels, white fish, linguine 15

#### SEAFOOD

- MAHI MAHI \***  
Artichoke pesto risotto, cherry tomatoes, grilled asparagus, lemon beurre blanc 15
- GROUPEL PICCATA \* ♦**  
Cherry tomatoes, capers, champagne citrus sauce, roasted seasonal vegetables 13
- PINE NUT ENCRUSTED SALMON \* ♦**  
Dijon, cherry tomatoes, lemon-basil beurre blanc, roasted seasonal vegetables 15

#### SIDES (SEE OTHER SIDE)

♦ **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.