

ANTIPASTI

Mozzarella “al Minuto” Hand pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) / 14.95

Wood Fired Asparagus Hazelnut, chile de árbol, tarragon / 9.50

Wood Fired Olives Calabrian chili, lemon juice, citrus zest / 7.95

BBQ Spiced Smoked Chicken Wings Spicy carolina style cider vinegar sauce 8 pcs / 13.95

Salt&Pepper Fried Calamari Roasted garlic aioli / 11.25

Garlic Rolls “Saporito” House made rolls, garlic oil, oregano, sautéed garlic, parmesan / 6.75

Minestrone Soup Mixed vegetables, tubetti pasta, celery, carrots, onions, fennel, zucchini, butter beans, pesto, parmesan / 7.50

Brooklyn Style Arancini Crispy risotto balls, spicy tomato sauce-mozzarella center, salsa verde / 11.95 (extra ball \$2.50)

Crispy Truffle Fries White truffle oil, malt vinegar aioli / 5.75

INSALATE

Mixed Greens Feld greens, piave cheese, balsamic vinaigrette / 9.50 / 17.90

Chopped Salad Romaine & radicchio, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette (tuscan salami add \$3 / \$6) / 11.95 / 22.00

Caesar Chopped romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add \$3 / \$6) / 10.95 / 21.00

Insalata Di Pollo Chicken, field greens, apples, currants, celery, gorgonzola, candied walnuts / 14.50 / 26.50

PIZZAS

The Queen’s Pizza Bianco di napoli tomato sauce, buffalo mozzarella, whole leaf basil, EVOO, sea salt / 18.95 / 24.95

A La Norma Roasted peppers, grilled eggplant, toasted pine nuts, marinara, fresh mozzarella, calabrian chili oil / 18.95 / 24.95

Margherita Marinara, mozzarella, chopped basil / 14.95 / 18.95

Romano Prosciutto, pesto, tomato confit, burrata, mozzarella, arugula / 18.95 / 22.95

Funghi Crimini, shiitake and beach mushrooms, fontina cheese, truffle oil / 18.95 / 22.95

Positano Sautéed rock shrimp, crescenza cheese, scallions, fried lemons / 18.95 / 22.95

La Bamba Chorizo, ancho-pasilla chili sauce, jalapeños, red onions, cilantro, queso fresco, avocado, crème fraîche / 19.95 / 23.95

Ducati Capicola, spicy italian sausage, mozzarella, marinara, mushrooms, sun dried tomatoes / 19.95 / 23.95

“The Original” Vespa Chicken sausage, roasted onions, spinach, smoked mozzarella / 17.95 / 21.95

New Yorker “Journeyman meats” spicy handmade pepperoni, marinara, mozzarella / 18.25 / 23.25

Create your Own marinara and mozzarella / 14.95 | 18.95

TOPPINGS	SM	LG
Vegetables: tomatoes, arugula, spinach, sundried tomatoes, roasted peppers, mushrooms, artichoke hearts, pesto, kalamata olives, onions, eggplant, roasted onions, garlic paste	1.75	2.50
Cheeses: feta, fontina, gorgonzola, smoked mozzarella, goat	1.95	2.95
Meats: italian sausage, chicken sausage, pepperoni, chicken, prosciutto, capicola, pancetta, tuscan salami,	2.50	3.25

*some toppings may not be listed but will still be charged

PANINI & PIADINE

C&B Burger Creekstone farms chuck & brisket patty, gruyere, tomato, butter lettuce, grilled onions, special sauce, toasted brioche bun, truffle fries / 15.95

The Beyond Burger Plant based burger (no soy, no gluten, GMO free), gruyere, tomato, butter lettuce, grilled onions, special sauce, toasted brioche bun, truffle fries / 15.95

Crispy Chicken Caprese Sandwich Burrata, tomatoes, arugula, basil aioli, herbed fries / 15.95

Caprese Piadina Cherry tomatoes, arugula, fresh mozzarella, basil pesto, balsamic vinaigrette / 14.95

Caesar Piadina Romaine, parmesan, creamy anchovy dressing (chicken add \$3) / 14.95

Mediterranean Piadina Spinach, radicchio, kalamata olives, roasted tomatoes, cucumbers, red onions, feta, hummus / 13.50

PASTAS

Spinach Ravioli Ricotta cheese, roasted garlic, sage brown butter sauce / 16.75

Bucatini al’ Amatriciana Hobb’s guanciale bacon, melted onions, plump tomatoes, chili flakes, pecorino / 16.50

Nonna’s Spaghetti Marinara and parmesan (meatballs add \$5) / 10.95

Rigatoni Bolognese Pork and beef ragu, pecorino cheese / 16.25

Chicken Parmesan Mozzarella, marinara, spaghetti / 15.95

Thank you so much for supporting us at this challenging time. We have served you for over 25 years and intend to do so for another 25. Bewell. **DURING THIS TIME, WE ARE ALLOWING NO OUTSIDE DESSERTS.**

 **#PIZZERIATRAVIGNE**
Ask your server about our
HAPPY HOUR MENU

COCKTAILS

PTV SIGNATURE COCKTAILS

PTV Old Fashioned <i>Buffalo Trace Bourbon, Angostura Bitters, Orange Oil, Brown Sugar</i>	12
Pompelmo Margarita <i>Tequila Blanco, Grapefruit Liqueur, Fresh Lime Juice, Agave</i>	12
Barrel Aged Negroni <i>Gin, Campari, Lo-Fi Gentian Amaro</i>	13
Napa Mule <i>Vodka, Homemade Ginger Beer, Fresh Lime Juice</i>	12

SEASONAL COCKTAILS

Winter's Overshadow <i>Vodka, Madeira, Beet Syrup, Strawberry Puree</i>	12
Dreaming of Chocolate <i>Makers Mark, Orange Infused Green Chartreuse, Creme de Cacao</i>	13
Midnight Walk <i>Michters Rye, Black Tea, Agave Syrup, Guava Puree, Orange Juice</i>	11
The Last Gentleman <i>Blended Scotch, Green Chartreuse, Maraschino Cherry Liqueur, Lime</i>	14
Pimm's Lemonade <i>Pimm's Liqueur, Sparkling Lemonade, Basil Leaves</i>	10
Frozen Mojito <i>Martiron Rum, Mint, Lime Juice,</i>	11
Frozen Piña Colada <i>Coconut Infused Martiron Rum, Pineapple juice, Coconut</i>	11

NO-BUZZ

Dreaming of Bees <i>Lavender Honey, Lemonade, Basil, Cherry Syrup</i>	4
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BEERS (ON TAP)

Russian River Brewing, Pliny the Elder , 8.0 % ABV	9
Russian River Brewing, Damnation Belgium , 7.5% ABV	8
Almanac Brewing, " Love hazy " IPA, 6.2 % ABV	8
Firestone Walker, Lager , 5.4 % ABV	8
Almanac Brewing Cherry Sournova , 5.8% ABV (6 oz)	9
Barrel Brothers, Dad Pants Pilsner , 5.4% ABV	8
Anderson Valley Brewing, Boont Amber Ale , 5.8% ABV	8
Sudwerk Brewing, Hefweizen Wheat , 5 % ABV	8
Drake's Brewing, 1500 Pale Ale , 5.5 % ABV	8
Bear Republic, Racer 5 IPA , 7.5 % ABV	8

WINES (ON TAP)

WHITES

Peregrine Ranch by Dan Kosta, Pinot Grigio , Napa 2018 11 Glass / 21 Half Bottle / 40 Bottle
Miner Family, Sauvignon Blanc Napa Valley 2018 12 Glass / 23 Half Bottle / 45 Bottle
A to Z, Pinot Gris Oregon, NV 11 Glass / 21 Half Bottle / 40 Bottle
Hudson's Blend, Chardonnay , Peregrine Ranch, CA 2016 13 Glass / 24 Half Bottle / 48 Bottle
Chenin Blanc , Gamling&McDuck, Suisun Valley 2016 11 Glass / 21 Half Bottle / 40 Bottle

ROSÉ

Leo Steen, Pinot Meunier , Napa Valley 2017 12 Glass / 23 Half Bottle / 44 Bottle

REDS

Louis M. Martini, Cabernet Sauvignon , California 2017 14 Glass / 27 Half Bottle / 52 Bottle
S&K Ranch, Old Vine Zinfandel , Dry Creek Valley 2016 13 Glass / 25 Half Bottle / 49 Bottle
River Myst Haven, Pinot Noir , Sonoma County, 2018 13 Glass / 25 Half Bottle / 49 Bottle
Purple Hawk by Dan Kosta, Bordeaux blend , Sonoma County, 18' 14 Glass / 27 Half Bottle / 52 Bottle
Decoy by Duckhorn, Merlot , Sonoma County, California 2018 13 Glass / 25 Half Bottle / 49 Bottle
Basket Press, Red Blend , Sonoma County, 11 Glass / 21 Half Bottle / 40 Bottle.

BEERS (BOTTLE)

Barrel Brothers, Double IPA 8.8 % ABV (16 OZ)	11
Almanac Brewing, True Kölsh 5.0 % ABV (16 OZ)	9
Menabrea, Italian Lager "Bionda" 4.6% ABV	5
Offshoot Co, Unwind Hoppy Pilsner , 4.7% ABV (16 OZ)	9

We welcome outside wines, however there is a moderate \$20 corkage fee per 750 ml, waived if you buy a bottle from us. 2 bottle, 1 magnum limit. Our corkage fee helps to offer health benefits for all full time employees.

WINES

BUBBLY

Canella, Prosecco , Italy NV	10/40
Mirabelle by Schramberg, " Brut ," Northcoast, NV	15/60
Domaine Carneros, " Brut Rosé ," Carneros, Napa NV	17/68

ROSÉ

Starmont, " Rosé of Pinot Noir ," Carmeros, California, 2019	57
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WHITES

Charles Krug, Chardonnay , Carneros, Napa 2019	12/44
Patz and Hall, Chardonnay , Dutton Ranch RRV, 2017	72
Jermann, Pinot Grigio , Friuli-Venezia Giulia, Italy	50
Honig, Sauvignon Blanc , Napa Valley, 2019	48

REDS

Stags' Leap Winery, Petite Sirah , Napa Valley, 2017	78
Hess Shirtail Ranches, Cabernet Sauvignon , Northcoast, 17'	40
Patz and Hall, Pinot Noir , Sonoma Coast, 2017	72
Banshee, " Mordecai " Red Blend, California 2018	69
Barone Ricasoli, Sangiovese , Tuscany, Italy 2016	40
Il Molino Di Grace, Chianti Classico , Tuscany, Italy 2016	45
Pecchenino San Luigi Dogliani, Dolcetto Piedmont, Italy, 19'	14/56

FEATURED WINERY PATZ AND HALL

PINOT NOIR, SONOMA COAST, 2017
CHARDONNAY, "DUTTON RANCH," RUSSIANRIVER, 2017
18 GL/72 BTL

BOOZE-FREE BEVS

Ferrarrele Sparkling Water (750 ml)	7
Evian Still Water (750 ml)	7
House Made Lemonade or Strawberry Lemonade	4
Mezzo e Mezzo House made lemonade, Black Tea	4
Juice Orange, Cranberry, Apple Juice	4
Cock'n Bull Ginger Beer	5
St. Pellegrino Aranciata, Limonata	5
Italian Soda Cherry, Raspberry	3