

TRAVIGNE

PIZZA • PASTA • PIADINE

★ ★ ★ WHERE IN-THE-KNOW LOCALS GO ★ ★ ★

1016 MAIN ST, ST. HELENA CA 94574 • 707-967-9999 • WWW.PIZZERIATRAVIGNE.COM

• • • FIRST THINGS FIRST • • •

PTV SIGNATURE COCKTAILS

PTV Old Fashioned • 12

buffalo trace bourbon, angostura bitters, orange oil, brown sugar

Pompelmo Margarita • 13

tequila blanco, grapefruit liqueur, fresh lime juice, agave

Barrel Aged Negroni • 13

sipsmith gin, campari, lo-fi gentian amaro

Napa Mule • 12

Vodka, cock n' bull ginger beer, fresh lime juice

SEASONAL COCKTAILS

Pineapple Pisco Sour • 14

pisco, egg white, pineapple syrup, lime, bitters

Crown Jewels • 13

elijah craig bourbon, luxardo, peach puree, lemon, orange bitters, simple syrup, luxardo cherries

Basil Smash • 12

sipsmith gin, muddled basil, lemon, simple syrup

Monarch's Martini • 15

botanist gin, giffard pamplemousse, peychaud's bitters, grapefruit twist

Smoky Mango Frozen Mezcalita • 12

mezcal, triple sec, agave, mango

Frozen Blackberry Bramble • 12

tito's vodka, elderflower, blackberry puree, lemon, simple syrup

NO BUZZ

Blood Orange NOgarita • 10

stirrings blood orange bitters, agave, blood orange juice, lime juice, tajin rim

THE SMALL

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ANTIPASTI

Mozzarella "al Minuto" hand-pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) • 15.95

Nonna's Meatballs mozzarella, marinara, grilled crostini • 12.50

Wood Fired Asparagus hazelnut pesto • 12.95 ✂

Wood Fired Olives calabrian chili, lemon juice, citrus zest • 8.25 ✂

BBQ Spiced Smoked Chicken Wings

spicy carolina style cider vinegar sauce 8 pcs • 14.95

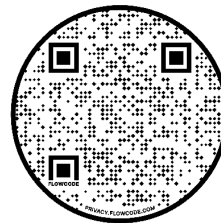
Fritto Misto* calamari, zucchini, fennel, gypsy peppers, roasted garlic aioli • 14.50

Garlic Rolls "Saporito" house-made rolls, garlic oil, oregano, sautéed garlic, parmesan • 7.50

Minestrone Soup mixed vegetables, acini de pepe pasta, celery, carrots, onions, fennel, zucchini, butter beans, pesto, parmesan • 7.95 (gluten free with no pasta) ✂

Brooklyn Style Arancini crispy risotto balls, spicy tomato sauce-mozzarella center, salsa verde • 12.95 (extra ball 2.75)

Crispy Truffle Fries white truffle oil, malt vinegar aioli • 8.50



TAG US WHEN YOU SHARE
@PIZZERIATRAVIGNE



\$3.50 PER PERSON PLATE FEE FOR OUTSIDE DESSERTS

GET IN THE (BLUE) ZONE • • • •

The Upper Napa Valley Blue Zones Project launched in 2021 to encourage changes in our community that lead to healthier options. Look for the icon (✂) to see menu items inspired and approved by the Blue Zones Project.

Learn more at unv.bluezonesproject.com



INSALATE



Oven Roasted Baby Beet Salad burrata cheese, micro greens, frisée, toasted pistachios, basil oil, aged balsamic • 14.50

Mixed Greens field greens, piave cheese, balsamic vinaigrette • 10.50 / 19.95 ✕

Caesar* chopped romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add 3.00 / 6.00) • 11.95 / 22.95

Asparagus Cobb asparagus, frisee, radish, egg, feta, bacon, sundried tomatos, lemon vinaigrette • 15.95 / 29.95

Chopped Salad mixed chicories, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette • 15.95 / 29.95

Insalata Di Pollo chicken, field greens, apples, currants, celery, gorgonzola, candied walnuts • 15.95 / 29.95

PANINI & PIADINE

C&B Burger* creekstone farms chuck & brisket patty, provolone, beefsteak tomato, butter lettuce, red onions, special sauce, pickles, toasted rustic bun, truffle fries • 18.50
*ask for it **naked** lettuce wrap, beefsteak tomato, red onion, mustard, mixed green salad ✕*

The Beyond Burger plant based burger (no soy, no gluten, gmo free), provolone, beefsteak tomato, butter lettuce, red onions, special sauce, toasted filone bun, truffle fries • 18.50
*ask for it **beyond naked** lettuce wrap, beefsteak tomato, red onion, mustard, mixed green salad ✕*

Crispy Chicken Caprese Sandwich burrata, beefsteak tomatoes, arugula, basil aioli, herbed fries • 16.95

Caprese Piadina cherry tomatoes, arugula, fresh mozzarella, basil pesto, balsamic vinaigrette • 18.45

Caesar Piadina* romaine, parmesan, creamy anchovy dressing (chicken add 3.00) • 15.45

PASTAS

Spinach Ravioli ricotta cheese, roasted garlic, sage brown butter sauce • 17.75

Mushroom Bolognese° mushroom ragu, whole grain spaghetti • 17.00 ✕

Shrimp Pappardelle° sautéed gulf prawns, fresh basil pesto, cherry tomatoes, white wine, shaved parmesan • 18.95

Nonna's Spaghetti° & Meatballs marinara, parmesan • 16.95

Rigatoni Bolognese° pork and beef ragu, pecorino cheese • 18.50

Chicken Parmesan° mozzarella, marinara, spaghetti • 18.25
+ add a meatball 3.50

° substitute gluten free fusilli (add 3.00) or whole grain spaghetti ✕

Throwbacks

tra vigne

tra vigne

Meatball Sub handmade meatballs, sourdough hero roll, melted mozzarella, arugula, marinara, choice of fries or mixed green salad • 18.95

Pizzetta wood oven baked pizza dough flatbread, whole roasted garlic, rosemary, cambozola cheese • 19.95

tra vigne tra vigne tra vigne

tra vigne

tra vigne

PIZZAS

The Queen's Pizza bianco di napoli tomato sauce, buffalo mozzarella, whole leaf basil, evoo, sea salt • 19.95 / 25.95

New Yorker journeyman meats spicy handmade pepperoni, marinara, mozzarella • 20.25/ 26.25

A La Norma roasted peppers, grilled eggplant, toasted pine nuts, bianco di napoli tomato sauce, fresh mozzarella, calabrian chili oil • 19.95 / 25.95

Margherita marinara, mozzarella, chopped basil • 15.95 / 19.95

Romano prosciutto, pesto, tomato confit, burrata, arugula • 19.95 / 25.95

Funghi crimini, shiitake and beach mushrooms, fontina cheese, truffle oil • 21.95 / 29.95

Positano* sautéed rock shrimp, crescenza cheese, scallions, fried lemons • 20.95 / 26.95

Ducati capicola, spicy italian sausage, mozzarella, marinara, mushrooms, sun dried tomatoes • 21.95 / 29.95

"The Original" Vespa chicken sausage, roasted onions, spinach, smoked mozzarella • 19.95 / 25.95

La Bamba chorizo, smoky ancho-pasilla chile sauce, jalapeños, red onions, cilantro, queso fresco, avocado, crème fraiche • 19.95 / 25.95

VEGAN NUT CHEESE AVAILABLE! ✕

CREATE YOUR OWN

Marinara and mozzarella SM 15.50 / LG 19.50

Vegetables tomatoes, arugula, spinach, onions, sundried tomatoes, roasted peppers, mushrooms, artichoke hearts, pesto, kalamata olives, eggplant, roasted onions, garlic paste, basil • 2.00 / 2.75

Cheeses fontina, gorgonzola, fresh mozzarella, smoked mozzarella, goat, crescenza • 2.25 / 3.25

Meats & Premium avocado, burrata, chicken, pepperoni, italian sausage, chicken sausage, prosciutto, capicola, pancetta, tuscan salami, shrimp • 2.95 / 3.95

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

WINES (ON TAP)

WHITES

peregrine ranch by dan kosta, **Pinot Grigio**, napa 2020
11 glass / 21 half bottle / 40 bottle
tangent, **Sauvignon Blanc**, central coast
12 glass / 24 half bottle / 48 bottle
j. vineyards, **Pinot Gris**, california, 2021
13 glass / 26 half bottle / 50 bottle
hudson's blend, **Chardonnay**, peregrine ranch, ca
13 glass / 24 half bottle / 48 bottle
peregrine ranch, **Sauvignon Blanc**, napa, 2021
11 glass / 22 half bottle / 44 bottle

ROSÉ

raywood, **Rosé**, napa valley 2021
12 glass / 23 half bottle / 44 bottle

REDS

basket press, **Red Blend**, sonoma county, nv
11 glass / 21 half bottle / 40 bottle
palladio, **Merlot Blend**, tuscan y italy, nv
12 glass / 23 half bottle / 45 bottle
elouan, **Pinot Noir**, oregon,
14 glass / 28 half bottle / 55 bottle
s&k ranch, **Old Vine Zinfandel**, dry creek valley 2019
13 glass / 25 half bottle / 49 bottle
martin ray, **Cabernet Sauvignon**, california 2020
14 glass / 27 half bottle / 52 bottle



CORKAGE POLICY: \$20 corkage fee per 750 ml, \$40 per magnum, waived if you buy a bottle from our list. Two bottle, one magnum limit per table of six. Larger tables see manager for approval.

Our corkage fee helps covers costs of health benefits for our full time employees.

BEERS (ON TAP)

russian river brewing **Pliny the Elder**, 8.0% ABV • 12
heretic, **Chocolate Hazelnut Porter**, 7% ABV • 9
almanac, **Love Hazy**, 6.6% ABV • 9
berryessa, **Propaganda**, 6% ABV • 8
north coast, **Scrimshaw**, 4.5% ABV • 8
barrel brothers, **Light Lager**, 5.0% ABV • 8
berryessa, **La Fuerza**, 5% ABV • 8
heretic, **Tangerine Tornado**, 9% ABV • 9
henhouse, **Rotating Hazy IPA**, ABV varies • 9
sudwerk, **Hefeweizen Bavarian Wheat**, 5% ABV • 9
beer subject to change without notice....

CHECK OUT OUR
HAPPY HOUR MENU



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WINES (GLASS/BOTTLE)

BUBBLY

minonetto, **Prosecco**, italy • 12/42
coppola, “**Sofia Blanc de Blanc**”, monterey, ca • 15/60
schramsberg mirabelle, **Brut Rosé**, north coast, ca
• 20/83
santa margarita, **Brut Rosé**, italy • 74

ROSÉ

fathia, **Rosé of Pinot Noir**, russian river valley, 2021
• 14/56

WHITES

jermann, **Pinot Grigio**, friuli, italia, 2021 • 14/55
starmont, **Chardonnay**, carneros, ca, 2018 • 13/52
hahn, **Chardonnay**, california 2019 • 42
markham, **Chardonnay**, california 2021 • 14/52
honig, **Sauvignon Blanc**, napa valley, 2022 • 15/60

REDS

villa antinori, **Toscana**, tuscan y, italy, 2019 • 16/65
toscolo, **Chianti Classico**, tuscan y, italy, 2019 • 15/55
trapiche, **Broquel Malbec**, argentina, 2020 • 14/58
meiomi, **Pinot Noir**, california, 2021 • 48
banshee, “**Mordecai**” **Red Blend**, california 2019 • 18/72
b. wise, “**Wisdom**” **Cabernet Sauvignon**, sonoma, 2019
• 17/72
benton lane, **Pinot Noir**, oregon, 2021 16/70
prisoner, **Red Blend**, california, 2021 • 100



BEERS (BOTTLE) & MORE

menabrea, **Italian Bionda Lager**, 5.1 % ABV (11.2oz) • 7
lagunitas, **Little Sumpin’ IPA**, 7.5% ABV (12 oz) • 8
barrel brothers, **Double IPA**, 8.8 % ABV (16 oz) • 11
farmers, **Valle Mexican Lager**, 5.5% ABV (12oz) • 7
topochico, **Strawberry Guava**, 4.6% ABV (12oz) • 6
coronado, **Early Bird Stout**, 5.5% ABV (16oz) • 10
heretic, **Evil Twin Red Ale**, 6.8% ABV (12oz) • 8
berryessa, **Double Tap DIPA**, 8.5% ABV (16oz) • 11

NO BUZZ

barrel brothers, **N/A Hazy IPA** • 8
lagunitas, **N/A Hoppy Refresher** • 7
heineken, **0.0 N/A Malt Lager** • 6

CHECK OUT OUR
HAPPY HOUR MENU



HAPPY HOUR MENU

4 - 6 PM DAILY

- Oysters on the Half Shell*** fresh lemon wedges • 1.50 each
- Brooklyn Style Arancini** crispy risotto ball, spicy tomato sauce, mozzarella center, salsa verde • 1.50 each (2 ball minimum)
- Buck-fitty BBQ Spiced Smoked Chicken Wings** spicy carolina style cider vinegar sauce • 6 pc / 9 12 pc / 18
- Herbed French Fries** malt vinegar aioli • 3
- Wood Fired Olives** calabrian chili, lemon juice, citrus zest • 5

SEASONAL COCKTAILS

PINEAPPLE

UPSIDE-DOWN CAR

courvoisier, triple sec, lemon, simple syrup, pineapple juice
10

PTV OLD FASHIONED

buffalo trace bourbon, brown sugar, angostura bitters
9

POMPELMO MARGARITA

blanco tequila, grapefruit liqueur, agave, fresh lime juice
8

WELL DRINKS

\$5

single mixer
well cocktails



BEER ON TAP

\$5

barrel brothers
light lager

RED, WHITE & BUBBLES \$7

prosecco, **Mionetto**, italy NV

sparkling rose', **Mionetto**, italy NV

sauvignon blanc, **Peregrine Ranch**, napa, ca 2021

hahn, **Cabernet Sauvignon**, monterey, ca 2019

DESSERTS

Chocolate Temptation cocoa sponge, chocolate cream, hazelnut cream, chocolate glaze, raspberry coulis, fresh raspberry • 9.95

Vanilla Bomboloni cream-filled italian doughnuts with chocolate sauce • 9.95

Tiramisu italian ladyfingers, mascarpone zabaglione • 6.95

Affogato shot of espresso with a scoop of gelato • 8
+ float of sambuca, hazelnut or coffee liquor • 4

Gelato & Sorbet vanilla, valrhona chocolate, strawberry • 4.25

ask your server for our seasonal gelato and sorbet flavors

ASK YOUR SERVER
ABOUT OUR
AFTER-DINNER
BRANDIES,
AMAROS,
PORTS,
CORDIALS,
& SCOTCH
...MMM...

HOT DRINKS

french press **Coffee** regular or decaf • 3.50

Espresso regular or decaf • 3
+ sambuca • 4

Cappuccino regular or decaf • 5

Latte regular or decaf • 5.50

Hot Chocolate • 3.50

Hot Tea • 3



KIDS MENU

8" PIZZAS

Cheese Pizza max three additional toppings • 7.50

V **Vegetables** tomatoes, arugula, spinach, onions, sundried tomatoes,

R **roasted peppers**, mushrooms, artichoke hearts, pesto, kalamata

Z **olives**, eggplant, roasted onions, garlic paste, basil • 1.50

C **Cheeses** fontina, gorgonzola, fresh mozzarella, smoked mozzarella,

G **goat**, crescenza • 1.75

M **Meats & Premium** avocado, burrata, chicken, pepperoni,

I **italian sausage**, chicken sausage, prosciutto,

P **capicola**, pancetta, tuscan salami, shrimp • 2.25

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

PASTAS

Spaghetti, Rigatoni, or Whole Grain Spaghetti • 8

gluten free **Fusilli** • 10

CHOOSE A SAUCE:

• marinara

• butter & cheese

• olive oil & cheese

• pesto +2

• bolognese +2

Seasonal Ravioli (3) with brown butter sage • 9



BOOZE-FREE BEVS

ferrarelle sparkling water (750 ml) • 9

evian still water (750 ml) • 7

house made lemonade or strawberry lemonade • 5

mezzo e mezzo house made lemonade + black tea • 4

orange, cranberry, apple juice • 4

cock'n bull ginger beer • 5

st. pellegrino limonata, aranciata rossa • 5

italian soda cherry, raspberry • 3

house made black iced tea • 4, free refills

FOUNTAIN SODAS

coke • 3

diet coke • 3

sprite • 3

dr. pepper • 3

orange fanta • 3

raspberry iced tea • 3

root beer • 3

>> free refills <<

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