

# 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

elijah craig 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

#### All'Arancina • 16

casa noble blanco, cointreau, orange juice, lime, agave, tajin rim

#### Monarch's Martini • 15

botanist gin, giffard pamplemousse, psychaud's bitters, rose petals

#### Frozen Pineapple Slush • 13

pineapple, coconut milk, rum

#### Frozen Blackberry Bramble • 14

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

### 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 • 18.00

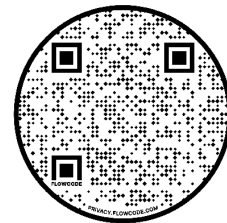
**Fritto Misto** calamari, zucchini, fennel, gypsy peppers, roasted garlic aioli • 14.50

**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



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@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](http://unv.bluezonesproject.com)



# INSALATE



**Oven Roasted Baby Beet Salad** burrata cheese, micro greens, fris e, 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**◊ saut ed 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

tra vigne tra vigne

**Bucatini al la Carbonara** smoked guanciale, onions, parmesan, eggs, black pepper • 18.95

**Mediterranean Piadina** spinach, kalamata olives, cherry tomatoes, cucumbers, red onions, feta, hummus • 16.95

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** saut ed 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, jalape os, red onions, cilantro, queso fresco, avocado, cr me 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 costa, **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**, tuscanly 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
- josh phelps, **Public Radio Grenache**, Paso Robles 2018  
11 Glass / 20 Half Bottle / 38 Bottle



## WINES (GLASS/BOTTLE)

### BUBBLY

- minonetto, **Prosecco**, italy • 12/42
- prisoner, "**Unshackled**" **Brut**, ca • 16/64
- schransberg 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
- clif, **Rosé of Grenache**, mendocino county, 2022 • 74

### WHITES

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

### REDS

- villa antinori, **Toscana**, tuscanly, italy, 2019 • 16/65
- toscolo, **Chianti Classico**, tuscanly, 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

**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
- hop valley, **Cryo Crispies**, 5% ABV • 8
- hop valley, **Stash Panda**, 6.5% 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
- lagunitas, **Waldos**, 11.7% ABV • 12 (8oz)
- henhouse, **Rotating Hazy IPA**, ABV varies • 9
- sudwerk, **Hefeweizen Bavarian Wheat**, 5.5% ABV • 9
- beer subject to change without notice...

## 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
- tif's, **Spiked Lemonade or Cooler**, 8% ABV (12oz) • 12
- hop valley, **Swingin' HAZE**, 7% ABV (16oz) • 10
- NO BUZZ**
- barrel brothers, **N/A Hazy IPA** • 8
- lagunitas, **N/A Hopy Refresher** • 7
- heineken, **0.0 N/A Malt Lager** • 6

CHECK OUT OUR  
HAPPY HOUR MENU



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## 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 / 12 12 pc / 24

**Herbed French Fries** malt vinegar aioli • 3

**Wood Fired Olives** calabrian chili, lemon juice, citrus zest • 5

### SEASONAL COCKTAILS

#### PINEAPPLE

**UPSIDE-DOWN CAR**  
coursisier, triple sec, lemon, simple syrup, pineapple juice  
10

#### PTV OLD FASHIONED

elijah craig 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

meiomi, **Pinot Noir**, california, 2021

## KIDS MENU

for guests 12 & under only.

**Crudite Plate** hummus, tomatoes, carrot, cucumber, celery • 8.50

### 8" PIZZAS

**Cheese Pizza** max three additional toppings • 7.50

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

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

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

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

**P** goat, crescenza • 1.75

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

**O** italian sausage, chicken sausage, prosciutto,

**T** 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

• pesto +2

• olive oil & cheese

• butter & cheese

• bolognese +2

**Seasonal Ravioli** (3) with brown butter sage • 9

## 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



## 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

orange fanta • 3

diet coke • 3

raspberry iced tea • 3

sprite • 3

root beer • 3

dr. pepper • 3

>> free refills <<

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