

# 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

#### Limoncello Spritz • 14

caravella limoncello, lemon juice, simple syrup, prosecco

#### 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

#### Basil Smash • 12

sipsmith gin, muddled basil, lemon, simple syrup

#### Smokey Mango Mezcalita • 14

mezcal, triple sec, agave, tajin, lime

### 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) • 16.95/ add \$9.00 for heirloom tomatoes

**Nonna's Meatballs** mozzarella, marinara, grilled crostini • 12.95

**Wood Fired Shishito Peppers** lemon juice, sea salt • 13.95 ✂

**Wood Fired Olives** calabrian chili, lemon juice, citrus zest • 8.50 ✂

#### BBQ Spiced Smoked Chicken Wings

spicy carolina style cider vinegar sauce 8 pcs • 18.00

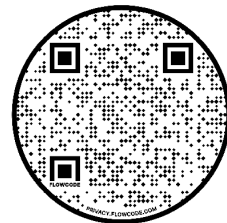
**Fritto Misto** calamari, zucchini, fennel, gypsy peppers, roasted garlic aioli • 15.50 (calamari only • 22.00)

**Garlic Rolls "Saporito"** house-made rolls, garlic oil, oregano, sautéed garlic, parmesan • 8.50

**Minestrone Soup** mixed vegetables, acini de pepe pasta, celery, carrots, onions, fennel, zucchini, butter beans, pesto, parmesan • 9.50 (gluten free with no pasta) ✂

**Brooklyn Style Arancini** crispy risotto balls, spicy tomato sauce-mozzarella center, salsa verde • 13.95 (extra ball 3.00)

**Crispy Truffle Fries** white truffle oil, malt vinegar aioli • 10.95



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



# INSALATE



**Oven Roasted Baby Beet Salad** burrata cheese, micro greens, fris e, toasted pistachios, basil oil, aged balsamic • 15.50

**Mixed Greens** field greens, piave cheese, balsamic vinaigrette • 11.50 / 22.00 ✂

**Caesar\*** chopped romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add 3.00 / 6.00) • 12.95 / 23.95

**Caprese Salad** Burrata cheese, heirloom tomatoes, mirco basil, aged balsamic, olive oil, sea salt 17.95 / 31.95

**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 • 16.95 / 32.95

# PANINI & PIADINE

**C&B Burger\*** creekstone farms chuck & brisket patty, provolone, heirloom tomato, butter lettuce, red onions, special sauce, pickles, toasted rustic bun, truffle fries • 19.95  
*ask for it **naked** lettuce wrap, heirloom tomato, red onion, mustard, mixed green salad ✂*

**The Beyond Burger** plant based burger (no soy, no gluten, gmo free), provolone, heirloom tomato, butter lettuce, red onions, special sauce, toasted filone bun, truffle fries • 19.95  
*ask for it **beyond naked** lettuce wrap, heirloom tomato, red onion, mustard, mixed green salad ✂*

**Crispy Chicken Caprese Sandwich** burrata, heirloom tomatoes, arugula, basil aioli, herbed fries • 17.95

**Caprese Piadina** heirloom tomatoes, arugula, fresh mozzarella, basil pesto, balsamic vinaigrette • 19.50

**Caesar Piadina\*** romaine, parmesan, creamy anchovy dressing (chicken add 3.00) • 16.50

# PASTAS

**Spinach Ravioli** ricotta cheese, roasted garlic, sage brown butter sauce • 18.50

**Mushroom Bolognese**◊ mushroom ragu, whole grain spaghetti • 18.50 ✂

**Shrimp Pappardelle**◊ saut ed gulf prawns, fresh basil pesto, cherry tomatoes, white wine, shaved parmesan • 20.95

**Nonna's Spaghetti**◊ & Meatballs marinara, parmesan • 18.50  
+ add a meatball 4.50

**Rigatoni Bolognese**◊ pork and beef ragu, pecorino cheese • 19.50

**Chicken Parmesan**◊ mozzarella, marinara, spaghetti • 19.25

◊ substitute gluten free fusilli (add 3.00) or whole grain spaghetti ✂

# Throwbacks

**Wood Oven Roasted Brick Chicken** braised cannellini beans, sauteed broccoli rapini, roasted garlic pepperonata • 26.95

**Stone Fruit Panzanella** heirloom tomatoes, english cucumber, burrata, croutons, garlic sherry vinaigrette • 17.95

*tra vigne tra vigne tra vigne*

# PIZZAS

**The Queen's Pizza** bianco di napoli tomato sauce, buffalo mozzarella, whole leaf basil, evoo, sea salt • 21.95 / 27.95

**Mercato** heirloom tomatoes, fresh mozzarealla, chopped basil, aged balsamic, sea salt • 22.95 / 31.50

**Sonoma Fig** black Mission Figs, gorgonzola, mozzarella, aged balsamic, arugula • 22.95 / 30.95

**New Yorker** journeyman meats spicy handmade pepperoni, marinara, mozzarella • 21.50 / 27.50

**A La Norma** roasted peppers, grilled eggplant, toasted pine nuts, bianco di napoli tomato sauce, fresh mozzarella, calabrian chili oil • 21.95 / 27.95

**Margherita** marinara, mozzarella, chopped basil • 16.95 / 20.95

**Romano** prosciutto, pesto, tomato confit, burrata, arugula • 21.95 / 27.95

**Funghi** crimini, shiitake and beach mushrooms, fontina cheese, truffle oil • 22.95 / 31.50

**Positano** saut ed rock shrimp, crescenza cheese, scallions, fried lemons • 22.95 / 31.50

**Ducati** capicola, spicy italian sausage, mozzarella, marinara, mushrooms, sun dried tomatoes • 23.95 / 32.95

**"The Original" Vespa** chicken sausage, roasted onions, spinach, smoked mozzarella • 22.95 / 31.50

**VEGAN NUT CHEESE AVAILABLE!** ✂

## CREATE YOUR OWN

**Marinara and mozzarella** SM 16.50 / LG 20.50

**Vegetables** tomatoes, arugula, spinach, onions, sundried tomatoes, roasted peppers, mushrooms, artichoke hearts, pesto, kalamata olives, eggplant, roasted onions, garlic paste, basil • 2.50 / 3.50

**Cheeses** fontina, gorgonzola, fresh mozzarella, smoked mozzarella, goat, crescenza • 2.75 / 3.75

**Meats & Premium** avocado, heirloom tomato, burrata, chicken, pepperoni, italian sausage, chicken sausage, prosciutto, capicola, pancetta, tuscan salami, shrimp • 3.95 / 5.95

*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

peregrine ranch, **Sauvignon Blanc**, california 2021  
12 glass / 24 half bottle / 45 bottle

miner, **Sauvignon Blanc**, napa 2022  
13 glass / 25 half bottle / 47 bottle

j. vineyards, **Pinot Gris**, california 2021  
13 glass / 26 half bottle / 50 bottle

peregrine ranch "hudson's blend", **Chardonnay**, california 2021  
13 glass / 24 half bottle / 48 bottle

### REDS

basket press, **Red Blend**, sonoma county, nv  
12 glass / 23 half bottle / 44 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 / 50 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 cover costs of health benefits for our full time employees.

## BEERS (ON TAP)

russian river brewing **Pliny the Elder**, 8.0% ABV • 12

drake, **Amber Ale**, 5.9% ABV • 9

knee deep, **Double Breaking Bud IPA**, 9% ABV • 11

lagunitas, **Waldos TRIPLE IPA**, 11.7% ABV • 12 (8oz)

drakes, **1500 Pale Ale**, 6% ABV • 8

north coast, **Scrimshaw**, 4.5% ABV • 8

mare island, **Saginaw**, 4.3% ABV • 8

barrel brothers, **Light Lager**, 5% ABV • 8

knee deep, **Hola Senior Mexican Lager**, 5% ABV • 8

henhouse, **Rotating Hazy IPA**, ABV varies • 9

beer subject to change without notice...

CHECK OUT OUR  
HAPPY HOUR MENU



CHECK OUT OUR  
HAPPY HOUR MENU



CHECK OUT OUR  
HAPPY HOUR MENU



## WINES (GLASS/BOTTLE)

### BUBBLY

minonetto, **Prosecco**, italy • 12/42

prisoner, "**Unshackled**" **Brut**, ca • 16/64

schramsberg mirabelle, **Brut Rosé**, north coast, ca  
• 20/83

### ROSÉ

the vice, **Orange of Viognier**, napa, 2021 • 14/58

clif, **Rosé of Grenache**, mendocino county, 2022 • 16/74

### WHITES

jermann, **Pinot Grigio**, friuli, italia 2022 • 14/55

honig, **Sauvignon Blanc**, napa valley, ca 2022 • 15/60

starmont, **Chardonnay**, carneros, ca 2019 • 13/52

markham, **Chardonnay**, california 2021 • 14/52

### REDS

benton lane, **Pinot Noir**, oregon 2021 • 16/70

laird, **Suscol Ranch Merlot**, napa valley, ca 2019 • 17/84

toscolo, **Chianti Classico**, tuscan, italy 2019 • 15/55

villa antinori, **Toscana**, tuscan, italy 2019 • 16/65

ruffino, **Chianti Classico Gran Selezione**, tuscan, italy 2018  
• 110

b. wise, "**Wisdom**" **Cabernet Sauvignon**, sonoma, ca 2019  
• 17/72

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

knee deep, **Deep Island Tropical IPA**, 6 % ABV (12 oz) • 8

barrel brothers, **Double IPA**, 8.8 % ABV (16 oz) • 11

farmers, **Valle Mexican Lager**, 5.5% ABV (12oz) • 7

drakes, **Best Coast IPA**, 7% ABV (12oz) • 7

tif's, **Spiked Lemonade or Cooler**, ABV varies (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

## 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 • 2.00 each (2 ball minimum)

**Two-buck BBQ Spiced Smoked Chicken Wings** spicy carolina style cider vinegar sauce • 6 pc / 12 12 pc / 24

**Herbed French Fries** malt vinegar aioli • 5

**Wood Fired Olives** calabrian chili, lemon juice, citrus zest • 6.50

### SEASONAL COCKTAILS

#### PINEAPPLE

**UPSIDE-DOWN CAR**  
coursvoisier, 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

peregrine ranch, **Sauvignon Blanc**, california  
basket press, **Red Blend**, sonoma county, nv

## DESSERTS

**Chocolate Temptation** cocoa sponge, chocolate cream, hazelnut cream, chocolate glaze, raspberry coulis, fresh raspberry • 10.95

**Vanilla Bomboloni** cream-filled italian doughnuts with chocolate sauce • 10.95

**Tiramisu** italian ladyfingers, mascarpone zabaglione • 9.95

**Affogato** shot of espresso with a scoop of gelato • 9.95  
+ float of sambuca, hazelnut or coffee liquor • 4

**Gelato & Sorbet** vanilla, valrhona chocolate, strawberry • 4.95 per scoop  
*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

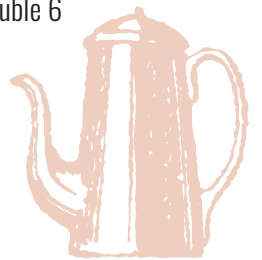
**Espresso** regular or decaf • single 4 double 6  
+ sambuca • 4

**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 aranciata, 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 <<

## KIDS MENU

for guests 12 & under only.

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

### 8" PIZZAS

**Cheese Pizza** max three additional toppings • 8.00

**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



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