

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

All'Arancina • 16

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

Basil Smash • 12

sipsmith gin, muddled basil, lemon, simple syrup

Frozen Pink Seniorita • 13

pink whitney vodka, strawberry, lemon, simple syrup

Frozen 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

Passion Bowl • 11

passion fruit, lime, mint, agave, angostura bitters, cock n' bull ginger beer

ANTIPASTI

Mozzarella "al Minuto" hand-pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) • 16.95

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

Wood Fired Brussel Sprouts warm citrus vinaigrette, grated egg • 14.95

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

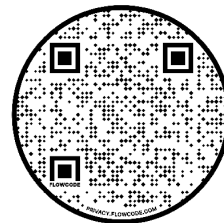
Fritto Misto calamari, zucchini, fennel, gypsy peppers, roasted garlic aioli • 15.50 (calamari only • 22.00)

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

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.

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

Kale Salad lacinato kale, farro, cranberries, fennel, goat cheese, meyer lemon citronette • 14.95/30.95

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 filone 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

Butternut Squash Ravioli Pumpkin, butternut squash, ricotta, amaretti cookie crumbs, sage brown butter sauce • 19.25

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

tra vigne

tra vigne

tra vigne

Heavenly Hog brussel sprouts, bacon, smoked mozzarella, crescenza cheese(choice of truffle OR calabrian chili oil) / 21.95 / 25.95

Butternut Squash Soup roasted butternut squash, chives, creme friache • 14.95

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 • 21.95 / 27.95

Zucca Butternut squash, lacinato kale, mozzarella, sage, roasted pumpkin seeds, butternut cream sauce • 22.95 / 26.95

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, 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

sterling, **Cabernet Sauvignon**, california 2020
14 glass / 29 half bottle / 56 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

drakes, **Amber Ale**, 5.9% ABV • 9

lagunitas, **Beast Of Both Worlds**, 8% ABV • 9

samuel adams, **Octoberfest**, 5.3% ABV • 9

calicraft, **Kolsh**, 4.6% ABV • 8

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

calicraft, **Karl the Fog HAZY IPA**, 7.2 % ABV • 9

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

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

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

domaine carneros, **Brut**, carneros • 19/82

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

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

devils canyon, **Cabernet Sauvignon**, napa, ca 2018 • 20/85

prisoner, **Red Blend**, california 2021 • 100

WINE SPECIALS: *last of the bunch, while supplies last*

coppola, **Sofia Blanc de Blanc**, monterey, ca • 55

santa margarita, **Brut Rosé**, italy • 65

fathia, **Rosé of Pinot Noir**, russian river valley, 2020 • 54

clif, **RTE Blanc Sauvignon**, napa, ca 2022 • 68

clif, **Bici Red Rhone Blend**, napa, ca 2021 • 80

clif, **Climber Bordeaux Blend**, napa, ca 2021 • 85

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

schilling, **HARD Cider (flavors vary)**, ABV varies (12oz) • 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 Spicy Margarita**, ABV varies
(12oz) • 12

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



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4 - 6 PM DAILY

Oysters on the Half Shell* fresh lemon wedges • 2.00 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 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
courvoisier, 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**, north coast

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, 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



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