

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

Limoncello Spritz • 14

caravella limoncello, lemon juice, simple syrup, prosecco

SEASONAL COCKTAILS

The Hot Honey • 16

makers mark, cliff family cobanero hot honey, apple cider, lemon, cinnamon stick, on the rocks (ask for it hot)

Early Morning • 13

fernet, mezcal, elderflower, lemon, guava, earl gray simple syrup

Espresso "Affogato" Martini • 18

sonoma spirits espresso vodka, fiorello's tahitian vanilla gelato, espresso, simple syrup

Basil Smash • 12

sipsmith gin, muddled basil, 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 Bull • 11

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

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

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

Wood Fired Brussel Sprouts chile oil, pecorino • 14.95

BBQ Spiced Smoked Chicken Wings

spicy carolina style cider vinegar sauce 8 pcs • 18.00

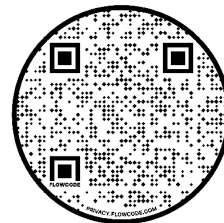
Fritto Misto calamari, zucchini, fennel, gypsy peppers, roasted garlic aioli • 15.50 (calamari only • 22.00)

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) ✕

Arancini Margarita crispy risotto balls, tomato-basil center, arrabbiata sauce • 14.95 (extra ball 4.75)

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



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

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

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

Caprese Piadina cherry 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

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

Wood Oven Roasted Brick Chicken braised cannellini beans, sauteed broccoli rapini, roasted garlic pepperonata • 26.95 (starting 1/12)

Cioppino Tuesday (5 pm -) nash's sf style cioppino, mixed green salad, grilled bread, wood fired vegetable, trio of accompaniments • 60.00 (serves two)

tra vigne 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

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

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, 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, 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)

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

morgan territory, **Snapshot Lager**, 4.6% ABV • 8

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

king cong, **Gorilla Pale Ale**, 5% ABV • 8

morgan territory, **Bees Better Have My Honey**, 6% ABV • 9

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

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

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

henhouse, **BIG CHICKEN**, 10% ABV (10oz) • 12

lagunitas, **Willettized Stout**, 12.4% ABV (10oz) • 11

beer selection 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 2022 • 16/70

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

toscolo, **Chianti Classico**, tuscan, italy 2020 • 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*

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

BEERS (BOTTLE) & MORE

menabrea, **Italian Bionda Lager**, 5.1% ABV (11.2oz) • 7

morgan territory, **Moontime Hazy IPA**, 6.8% ABV (16 oz) • 9

king cong, **La Xingona 2X IPA**, 9% ABV (16oz) • 11

schilling, **Mango Super Nova HARD Cider**, 9.1% ABV (12oz) • 8

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

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

lagunitas, **Daytime IPA**, 4.0% ABV (12 oz) • 7

NO BUZZ

barrel brothers, **N/A Hazy IPA** • 8

lagunitas, **N/A Hoppy Refresher** • 7

lagunitas, **IPNA** • 7

HAPPY HOUR MENU

4 - 6 PM DAILY

Oysters on the Half Shell* fresh lemon wedges • 2.00 each

Arancini Margarita crispy risotto ball, tomato-basil center, arrabbiata sauce • 4.00 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

SEASONAL COCKTAILS

PINEAPPLE UPSIDE-DOWN CAR

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

PTV OLD FASHIONED

elijah craig bourbon, brown sugar, angostura bitters
9

POMPELMO MARGARITA

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

RED, WHITE & BUBBLES \$7

prosecco, **Mionetto**, italy NV

basket press, **Red Blend**, north coast

house chardonnay and sauvignon blanc, **Ask your server**

WELL DRINKS \$5

single mixer well cocktails



BEER ON TAP \$5

barrel brothers light lager

DESSERTS

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

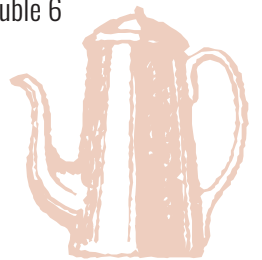
Espresso regular or decaf • single 4 double 6 + sambuca • 4

Cappuccino regular or decaf • 5

Latte regular or decaf • 5.50

Hot Chocolate • 3.50

Hot Tea • 3



KIDS MENU

for guests 12 & under only.

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

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

- 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,

- capicola, pancetta, tuscan salami, shrimp • 2.25

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

PASTAS

Spaghetti or Rigatoni • 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



BOOZE-FREE BEVS

san pellegrino sparkling water (750 ml) • 9

acqua panna 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

san. pellegrino aranciata, 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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