

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, clif 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)

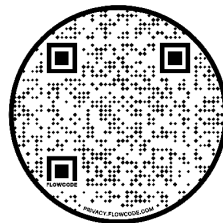
Garlic Rolls “Saporito” house-made rolls, garlic oil, oregano, sautéed garlic, parmesan • 8.50

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

Spinach Arancini

crispy risotto ball, spinach center, garlic, mozzarella, 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

PANINO & 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 extra 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)

Throwbacks

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

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
- 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.

DIPPERS \$2



- Pesto
- Marinara
- Basil Aioli
- Garlic Aioli
- Malt Vinegar Aioli
- Balsamic Vinaigrette
- Caesar Dressing

* WE ARE UNABLE TO SPLIT CHECKS. WE ACCEPT UP TO THREE CREDIT CARDS PER CHECK FOR PAYMENT.



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

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

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

henhouse, **Stoked Hazy Pale Ale**, 5.4 % ABV • 8

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

hop valley, **Stash Panda**, 6.5% 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

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

beer selection subject to change without notice....

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

toscato, **Chianti Classico**, tuscan, italy 2020 • 15/55

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

b. wise, “**Wisdom**” **Cabernet Sauvignon**, napa, ca 2019
• 17/72

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

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



BEERS (BOTTLE) & MORE

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

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

hop valley, **Pineapple Stash House**, 6.7% ABV (12 oz) • 8

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

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

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

henhouse, **Dreamland Spaceport Double IPA**, 9% ABV (16oz) • 11

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

NO BUZZ

barrel brothers, **N/A Hazy IPA** • 8

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

CHECK OUT OUR
HAPPY HOUR MENU



CHECK OUT OUR
HAPPY HOUR MENU



CHECK OUT OUR
HAPPY HOUR MENU



HAPPY HOUR MENU

4 - 6 PM DAILY

- Oysters on the Half Shell*** fresh lemon wedges • 2.00 each
- Spinich Arancini** crispy risotto ball, spinach center, garlic, mozzarella, 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

brandy, 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

WELL DRINKS \$5

single mixer
well cocktails



BEER ON TAP \$5

Hop Valley
Cryo Crispie Juice
lager

RED, WHITE & BUBBLES \$7

prosecco, **Mionetto**, italy NV
basket press, **Red Blend**, north coast
house chardonnay and sauvignon blanc, **Ask your server**

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

Vegetables tomatoes, arugula, spinach, onions, sundried tomatoes,

roasted peppers, mushrooms, artichoke hearts, pesto, kalamata

olives, roasted onions, garlic paste, basil • 1.50

Cheeses fontina, gorgonzola, fresh mozzarella, smoked mozzarella,

goat, crescenza • 1.75

Meats & Premium avocado, burrata, chicken, pepperoni,

italian sausage, chicken sausage, prosciutto,

capicola, pancetta, tuscan salami, shrimp • 2.25

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

PASTAS

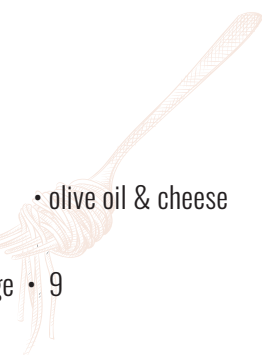
Spaghetti or Rigatoni • 8

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

diet coke • 3

sprite • 3

dr. pepper • 3

orange fanta • 3

raspberry iced tea • 3

root beer • 3

>> free refills <<

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