

# 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

#### Frozen Smokey Mango Mezcalita • 14

mezcal, triple sec, agave, tajin, lime

#### The Bitter Bartender • 13

campari, humboldt spiced rum, pineapple juice, lime

#### Early Morning • 13

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

#### Berry It Up! • 14

kettle one, elder flower liqueur, amaro nonino, raspberry coulis, lemon

#### Lavender Haze • 15

empress gin, luxardo, creme de violette, lemon, simple

### 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 Asparagus** bread crumbs, lemon zest, garlic oil, tarragon, parsley, parmesan cheese • 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)

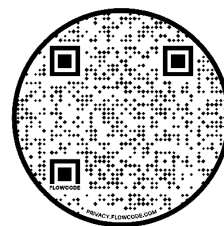
**Garlic Rolls "Saporito"** house-made rolls, garlic oil, oregano, sautéed garlic, parmesan cheese • 8.50

**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, arrabiata 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](http://unv.bluezonesproject.com)

# INSALATE



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

**Asparagus Cobb** shaved asparagus, frisée, red radish, crispy bacon bites, boiled egg, feta cheese, sundried tomatoes, lemon vinaigrette • 17.95

**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**° sautéed 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*

**Duck Risotto** duck confit, arborio rice, asparagus, sweet peas, parmesean cheese, butter, asparagus pesto, mascarpone cheese • 28.95

*Tra vigne Tra vigne Tra vigne*

# PIZZAS & MORE

**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** sautéed 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!**

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

## 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....

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

il molino di Grace, **Chianti Classico**, tuscan, italy 2020 •  
15/60

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

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

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

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

## 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, arrabiata sauce • 4.00 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

### 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

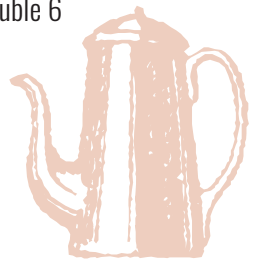
**Espresso** regular or decaf • single 4 double 6 + sambuca • 4

**Cappuccino** regular or decaf • 5

**Latte** regular or decaf • 5.50

**Hot Chocolate** • 3.50

**Hot Tea** • 3



## 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

redbull energy drink (8.4oz) • 6

## 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.

### 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, 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

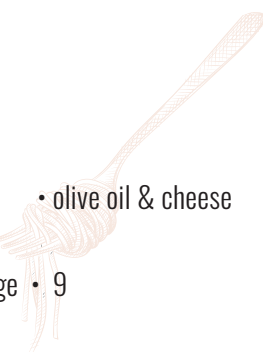
• pesto +2

• olive oil & cheese

• butter & cheese

• bolognese +2

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



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