

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

savoy gin, campari, lo-fi gentian amaro

Limoncello Spritz • 14

fabrizia limoncello, lemon juice, simple syrup, prosecco

SEASONAL COCKTAILS

Smoky Amaro Sour • 15

cutwater mezcal, montenegro, simple syrup, lime, egg white

Republic Royale • 16

lost republic whiskey, creme de cassis, simple syrup, lemon, angostura bitters

Spanish Gin n Tonic • 15

griffo barreled gin, rose petals, juniper berry, tonic, lemon

Cranberry Buck • 16

humbolts finest hemp vodka, clear creek cranberry liqueur, ginger beer, lime juice

Lavender Haze • 16

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

SEASONAL SPECIAL

Evan Williams Peppermint Eggnog • 13

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

Autumn Fizz • 11

apple cider, apple cider vinegar, lime, simple syrup, ginger-ale, mint

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, sea salt • 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, arrabbiata sauce • 14.95 (extra ball 4.75)

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

JOIN OUR NEW SMS PROGRAM TO UNLOCK SECRET DISCOUNTS & KEEP UP ON PTV NEWS!



\$3.50 PER PERSON PLATE FEE FOR OUTSIDE DESSERTS

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.

++ THIS ITEM MAY CONTAIN NUTS OR TRACES OF NUTS, PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

◇ MAY SUBSTITUTE FOR GLUTEN FREE PASTA

A THREE PERCENT SURCHARGE WILL BE ADDED TO EACH GUEST CHECK TO HELP OFFSET GOVERNMENTAL EMPLOYER MANDATES

INSALATE



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

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

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

Caesar* chopped romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add 3.95 / 7.00) • 12.95 / 23.95

Chopped Salad mixed chicories, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette (salami add 3.95 / 8.00) • 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 3.95) • 16.50

PASTAS & ENTREES

****CIOPPINO IS BACK!****

* available every tuesday from 5pm until sold out *

Cioppino for TWO prawns, manila clams, mussels, calamari, local fish of the day, san marzano tomato and saffron zuppeta • \$65.00

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 • 19.95 °substitute gluten free fusilli (add 3.00)

Wood Oven Roasted Brick Chicken crispy creamy polenta,

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

PIZZAS

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

Cavolfiore crescenza cheese, smoked mozzarella, cauliflower, broccoli, soffrito • 22.95 / 26.90

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

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!

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, whipped burrata, chicken, pepperoni, italian sausage, chicken sausage, prosciutto, capicola, tuscan salami, shrimp • 3.95 / 5.95

Additional meat topping: \$5.95; Additional Vegetable topping: \$3.50;

Additional Cheese topping: \$3.75

DIPPERS \$2

Pesto++

Marinara

Basil Aioli++

Garlic Aioli

Malt Vinegar Aioli

Balsamic Vinaigrette

Caesar Dressing

Clif Family Hot Honey

NO RANCH

*

WINES (ON TAP)

WHITES

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

ROSÉ

clif family, **Rose of Grenache**, napa county 2023
15 glass/ 28 half bottle/ 57 bottle

REDS

threadcount by quilt, **Red Blend**, california coast
15 glass/ 29 half bottle/ 58 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
almanac, **True Kolsh**, 5% ABV • 8
barrel brothers, **Light Lager**, 5% ABV • 8
drakes, **Amber**, 5.9% ABV • 9
almanac, **Love Hazy IPA**, 6.1% ABV • 9
sierra nevada, **Celebration Fresh HOP IPA**, 6.8% ABV • 8
lagunitas, **Lil Sumpin**, 7.5% ABV • 9
russian river, **Pliny the Elder**, 8.0% ABV • 12
henhouse, **Rotating IPA**, ABV varies • 9

CHECK OUT OUR
HAPPY HOUR MENU



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WINES (GLASS/BOTTLE)

BUBBLY

minonetto, **Prosecco**, italy • 12/42
schramsberg mirabelle, **Brut Rosé**, north coast, ca
• 20/83
j. vineyards, **Cuvee Brut**, california 2020 • 18/65

WHITES

jermann, **Pinot Grigio**, friuli, italia 2023 • 14/55
honig, **Sauvignon Blanc**, napa valley, ca 2023 • 16/60
starmont, **Chardonnay**, carneros, ca 2021 • 14/54
markham, **Chardonnay**, california 2021 • 14/52

REDS

starmont, **Pinot Noir**, california 2021 • 16/65
dry creek, **Zinfandel**, sonoma, 2021 • 15/56
Ruffino, **Aziano Chianti**, tuscany, italy 2021 • 15/58
villa antinori, **Toscana**, tuscany, italy 2020 • 16/65
silverado, **Mt. George Merlot**, coombsville, 2021 • 20/78
sterling, **Cabernet Sauvignon**, california 2022 • 16/58
devils canyon, **Cabernet Sauvignon**, napa, ca 2018 • 20/85
louis m. martini, **Cabernet Sauvignon**, napa, ca 2019 • 85
prisoner, **Red Blend**, california 2021 • 100

BEERS (BOTTLE) & MORE

guinness, **Stout**, 4.2% (16oz) • 10
menabrea, **Italian Bionda Lager**, 5.1% ABV (11.2oz) • 7
farmers, **Valle Mexican Lager**, 5.5% ABV (12oz) • 7
morgan territory, **Moontime Hazy IPA**, 6.9% ABV (16 oz) • 9
barrel brothers, **Double IPA**, 8.8% ABV (16 oz) • 11
schilling, **Mango Super Nova HARD Cider**, 9.1% ABV (12oz) • 8
schilling, **Apple Pie HARD Cider**, 8.4% ABV (12oz) • 8
(add a shot of Fireball • 5)

NO BUZZ

barrel brothers, **N/A Double IPA**, (12oz) • 7
lagunitas, **Hoppy Refresher**, (12oz) • 6

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 pc / 24

Herbed French Fries malt vinegar aioli • 5

SEASONAL COCKTAILS

SCS Lemon Drop

scs lemon drop vodka, lemon, simple syrup, sugar rim

10

PTV OLD FASHIONED

elijah craig bourbon, brown sugar, angostura bitters

9

POMPELMO MARGARITA

tequila blanco, grapefruit liqueur, agave, fresh lime juice

8

happy hour items subject to change

WELL DRINKS

\$5

single mixer
well cocktails



BEER ON TAP

\$5

Barrel Brothers

Light Lager

RED, WHITE & BUBBLES

\$7

prosecco, **Mionetto**, italy NV

threadcount by quilt, **Red Blend**, north coast

whitehaven, **Sauvignon blanc**, new zealand 2023

wines are subject to change

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, or hazelnut 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

schweppes ginger ale (10oz) • 4

FOUNTAIN SODAS

coke • 3

diet coke • 3

sprite • 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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