

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

Select Negroni • 14

engine gin, select aperitif, lo-fi sweet vermouth, orange

Limoncello Spritz • 14

fabrizia limoncello, lemon juice, simple syrup, prosecco

SEASONAL COCKTAILS

Golden Paloma • 15

tequila blanco, grapefruit, lime, maple syrup, sprite, cinnamon

Barr Hill's Bee's Knees • 16

barr hill gin, lemon juice, raw honey syrup

Solstice Martini • 16

bombay sapphire gin, elderflower, orange bitters

PaperJet • 16

cluny scotch, aperol, grand poppy amaro, lemon juice

Lavender Haze • 16

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

Cranberry Mule • 15

Burnetts Vodka, cranberry juice, lime, orange, ginger beer, rosemary

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, lemon, cinnamon, ginger-ale

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 Brussels Sprouts chile oil, pecarino, 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) 

Butternut Squash Soup roasted butternut squash, spiced pepitas, chives, creme fraiche • 14.95

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
- Kale Salad** lacinato kale, persimmon, farro, goat cheese, fennel, citrus vinaigrette, • 15.95 / 31.95
- Mixed Greens** field greens, piave cheese, balsamic vinaigrette • 11.50 / 22.00 ✂
- Caesar**^{*} chopped romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add 3.95 / 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**⁺⁺ beefsteak tomatoes, arugula, fresh mozzarella, basil pesto, balsamic vinaigrette • 19.50
- Caesar Piadina**^{*} romaine, parmesan, creamy anchovy dressing (chicken add 3.95) • 16.50
- Crab Po'boy On Dutch Crunch**^{*} wild crab, tarragon aioli, avocado, old bay spice, kennebec potato chips • 22.50

PASTAS & ENTREES

- Butternut Squash Ravioli** ⁺⁺ ricotta cheese, butternut squash, parmesan, sage brown butter sauce, fried sage, amaretti crumbs • 19.50
- Shrimp Pappardelle**[°] sautéed gulf prawns, fresh basil pesto, cherry tomatoes, white wine, shaved parmesan • 20.95
- Bucatini a la Vongole**^{°*} mussels, clams, white wine, garlic, calabrian chiles, parsely, basil • 18.95
- 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, roasted broccoli, roasted garlic pepperonata • 26.95

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
- Zucca**⁺⁺ butternut squash, lacinato kale, mozzarella, sage, roasted pepitas, butternut cream sauce, pumpkin seed oil • 22.95 / 26.95
- 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



*

WINES (GLASS/BOTTLE)

BUBBLY

val d'oca, **Prosecco**, italy • 12/41
schramsberg mirabelle, **Brut Rosé**, north coast, ca • 20/83

WHITES

trefethen, **Dry Riesling**, oak knoll, napa 2023 • 14/55
jermann, **Pinot Grigio**, friuli, italia 2024 • 14/55
honig, **Sauvignon Blanc**, napa valley, ca 2024 • 16/60
chateau st. jean, **Chardonnay**, sonoma, ca 2022 • 15/58
trefethen, **Chardonnay**, oak knoll, napa 2023 • 15/59

ROSE

clif family, **Rose of Cabernet Franc**, napa, ca 2024 • 16/60

REDS

caymus, **Cabernet Sauvignon**, fairfield, ca 2022 • 40 (1/2btl)
starmont, **Pinot Noir**, california 2021• 16/65
dry creek, **Zinfandel**, sonoma, 2022 • 15/56
Ruffino, **Aziano Chianti**, tuscan, italy 2021 • 15/58
villa antinori, **Toscana**, tuscan, italy 2022 • 16/65
orin swift, **Advice from John Merlot**, ca, 2023 • 18/70
imagery, **Cabernet Sauvignon**, ca, 2022 • 15/55
sterling, **Cabernet Sauvignon**, california 2022 • 16/58
devils canyon, **Cabernet Sauvignon**, napa, ca 2018 • 20/85
prisoner, **Red Blend**, california 2022 • 100

-- all wines are subject to change --

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.

WINES (ON TAP)

ROSÉ

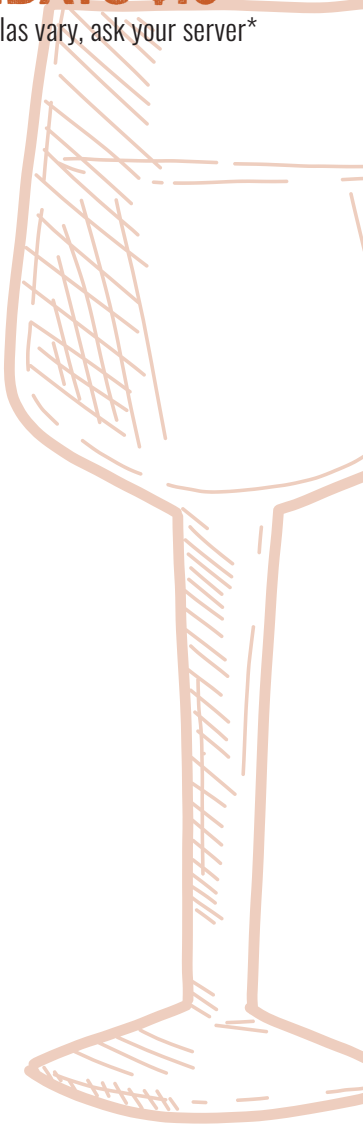
oak farm, **Rose of Grenache**, lodi, ca 2023
14 glass/ 26 half bottle/ 48 bottle

REDS

Charles & Charles, **Double Trouble Red Blend**, washington
15 glass/ 29 half bottle/ 58 bottle

MARGARITA MONDAYS \$10

every monday on SELECT Tequilas! *tequilas vary, ask your server*



BEERS (ON TAP)

modelo, **Especial**, 4.4% ABV • 8
barrel brothers, **Light Lager**, 5.4% ABV • 8
almanac, **Buenas Vibras**, 5% ABV • 8
russian river, **STS Pilsner**, 5.3% ABV • 8
lagunitas, **Easy Hazy IPA**, 5.5% ABV • 8
drakes, **Amber**, 5.9% ABV • 9
parliment, **Kaleidoscope**, 6.9% ABV • 8
sonoma springs, **Float the Day Away**, 7% ABV • 8
russian river, **Pliny the Elder**, 8.0% ABV • 12
henhouse, **Rotating IPA**, ABV varies • 9

BEERS (BOTTLE) & MORE

guinness, **Stout**, 4.2% (16oz) • 10
surfside, **peach tea + vodka**, 4.5% ABV (12oz) • 7 (buckets of 6 • 30)
bavik, **Super Pilsner**, 5.2% (11.2oz) • 7
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

NO BUZZ

heaps normal, **half day hazy**, (12oz) • 7
lagunitas, **Hoppy Refresher**, (12oz) • 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

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

EMPIRE SOUR

redwood empire bourbon, lemon, simple syrup, eggwhite

9

WELL DRINKS

\$5

single mixer
well cocktails



BEER ON TAP

\$5

Barrel Brothers
light lager

RED, WHITE & BUBBLES \$7

prosecco, **Val D'Oca**, italy

imagery, **Cabernet Sauvignon**, sonoma

oak farms, **Rose of Grenache**, lodi 2023

wines are subject to change

DESSERTS

"No-Bake" Pumpkin Cheesecake pumpkin puree, cream cheese, cinnamon, all-spice, nutmeg, ginger, graham cracker, candied delicata squash • 11.95

Tiramisu italian ladyfingers, mascarpone zabaglione • 9.95

Strawberry Shortcake buttermilk biscuits, macarated strawberries, whipped cream • 10.95

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

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

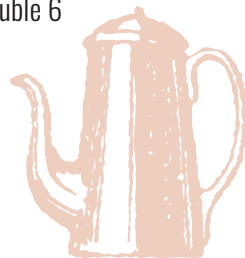
Espresso regular or decaf • single 4 double 6
+ sambuca • 4

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

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



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