

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** • 14
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

- 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
Cutwater 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

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) 🍴
- 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 ✂

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

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

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 Penne (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

Heavenly Hog crescenza cheese, brussel sprouts, bacon, smoked mozzarella, (choice of truffle OR calabrian chili oil) 22.95 / 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! ✂

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

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 Saugvinon**, 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)

WHITES

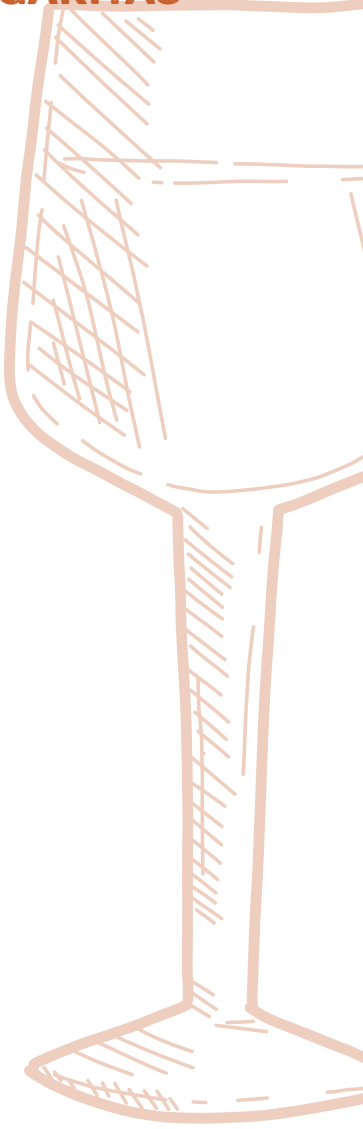
Threadcount, **Sauvignon Blanc**, napa
14 glass/ 26 half bottle/ 52 bottle

REDS

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

JOSE CUERVO MARGARITAS

jose cuervo margarita • 10
lime juice, triple sec, agave
jose cuervo cadillac • 12
lime juice, triple sec, agave, gran-gala



BEERS (ON TAP)

modelo, **Especial**, 4.4% ABV • 8
barrel brothers, **Light Lager**, 5.4% ABV • 8
sudwerk, **Bavarian Hefeweizen Wheat**, 5% ABV • 9
russian river, **STS Pilsner**, 5.3% ABV • 8
lagunitas, **Easy Hazy IPA**, 5.5% ABV • 8
parliment, **Kaleidoscope HIPA**, 6.9% ABV • 8
sonoma springs, **Float the Day Away IPA**, 7% ABV • 8
russian river, **Pliny the Elder 2X IPA**, 8.0% ABV • 12
henhouse, **Rotating IPA**, ABV varies • 9

COMING SOON....

tannery Bend Beerworks, **TBD**
barrel brothers, **Dads Pants Pilsner**, 5.4% ABV• 8

BEERS (BOTTLE) & MORE

guinness, **Stout**, 4.2% (16oz) • 10
peroni, **Nastro Azzurro Lager**, 5.0% ABV (12oz) • 7
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
golden state cider, **BIG DUB**, 6.9% ABV (16oz) • 9
barrel brothers, **Brother Maker 2X 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

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 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
Charles&Charles, **Red Blend**, washington
threadcount, **Sauvignon Blanc**, napa
wines are subject to change

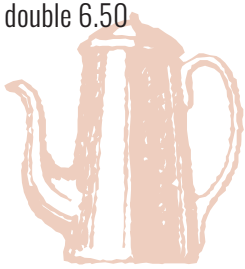
DESSERTS

- Chocolate Temptation** cocoa sponge, chocolate cream, hazelnut cream, chocolate glaze, raspberry coulis, fresh raspberry • 10.95
- Tiramisu** italian ladyfingers, mascarpone zabaglione • 9.95
- 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



HOT DRINKS

- french press **Coffee** regular or decaf • 3.50
- Espresso** regular or decaf • single 4.50 double 6.50
+ sambuca • 4
- Cappuccino** regular or decaf • 6
- 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 **Penne** • 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
- schweppes ginger ale (10oz) • 4

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.