

# 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) • 18.95

**Nonna's Meatballs** mozzarella, marinara, grilled crostini • 14.95

**Wood Fired Asparagus** meyer lemon breadcrumbs • 14.95

**Crab Cakes** carrot & celery slaw, calabrian aioli • 23.00

**Buffalo Wings** ranch (8) pcs • 18.00

**Fritto Misto** calamari, cauliflower, broccoli, sweet potato, chipotle aioli • 17.95 (calamari only • 24.00)

**Garlic Rolls "Saporito"** house-made rolls, garlic oil, oregano, sautéed garlic, parmesan cheese • 10.50

**Minestrone Soup++** mixed vegetables, acini de pepe pasta, celery, carrots, onions, fennel, zucchini, butter beans, pesto, parmesan • 10.95 (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 • 12.00

**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 • 17.95

**Asparagus Cobb** shaved asparagus, frisée, red radish, crispy bacon bites, feta cheese, sundried tomatoes, boiled egg, lemon vinaigrette • 18.95

**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) • 14.95 / 25.95

**Chopped Salad** mixed chicories, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette (salami add 3.95 / 8.00) • 18.95 / 34.95

**Insalata Di Pollo**++ chicken, field greens, apples, currants, celery, gorgonzola, candied walnuts • 18.95 / 34.95

# PANINO & PIADINE

**Crispy Chicken Caprese Sandwich** burrata, beefsteak tomatoes, arugula, basil aioli, herbed fries • 21.95

**Caprese Piadina**++ cherry tomatoes, arugula, fresh mozzarella, basil pesto, balsamic vinaigrette • 19.95

**Caesar Piadina**\* romaine, parmesan, creamy anchovy dressing (chicken add 3.95) • 18.50

# PASTAS & ENTREES

**Spinach Ravioli** ricotta cheese, roasted garlic, sage brown butter sauce • 21.95

**Shrimp Pappardelle**° sautéed gulf prawns, fresh basil pesto, cherry tomatoes, white wine, shaved parmesan • 22.95

**Bucatini a la Vongole**°\* mussels, clams, white wine, garlic, calabrian chiles, parsely, basil • 22.95

**Nonna's Spaghetti° & Meatballs** marinara, parmesan • 20.95 add extra meatball • 4.50

**Rigatoni Bolognese**° pork and beef ragu, pecorino cheese • 20.95

**Chicken Parmesan**° mozzarella, marinara, spaghetti • 21.95 °substitute gluten free Penne (add 3.00)

**Wood Oven Roasted Brick Chicken** crispy creamy polenta, roasted broccoli, roasted garlic pepperonata • 28.95

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 • 22.95 / 29.95

**Heavenly Hog** crescenza cheese, brussel sprouts, bacon, smoked mozzarella, (choice of truffle OR calabrian chili oil) 23.95 / 29.95

**New Yorker** journeyman meats spicy handmade pepperoni, marinara, mozzarella • 24.95/ 31.95

**Romano**++ prosciutto, pesto, tomato confit, burrata, arugula • 24.95 / 31.95

**Funghi** crimini, shiitake and beach mushrooms, fontina cheese, truffle oil • 25.95 / 34.95

**Positano** sautéed rock shrimp, crescenza cheese, scallions, fried lemons • 25.95 / 34.95

**Ducati** capicola, spicy italian sausage, mozzarella, marinara, mushrooms, sun dried tomatoes • 25.95 / 35.95

**"The Original" Vespa** chicken sausage, roasted onions, spinach, smoked mozzarella • 25.95 / 34.95

**VEGAN NUT CHEESE AVAILABLE!**

## CREATE YOUR OWN

**Marinara and mozzarella** SM 18.00 / LG 25.00

**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

House made Ranch

Pesto++

Marinara

Basil Aioli++

Chipotle Aioli

Calabrian Aioli

Malt Vinegar Aioli

Balsamic Vinaigrette

\*



## 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

starmont, **Sauvignon Blanc**, north coast 2024 • 15/50

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

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.

## BEERS (ON TAP)

tannery Bend, Light Lager, 4% ABV • 8

modelo, **Especial**, 4.4% ABV • 8

barrel brothers, **Dads Pants Pilsner**, 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

parliament, **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

## 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

### \*WINES ON SPECIAL\*

canyon road, **Pinot Noir**, geyserville 2022 • 40

ozv, **Zinfandel**, lodi 2021 • 35

## BEERS (BOTTLE) & MORE

guinness, **Stout**, 4.2% (16oz) • 10

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



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## HAPPY HOUR MENU

4 - 6 PM DAILY

**Oysters on the Half Shell\*** fresh lemon wedges • 3.00 each

**Spinich Arancini** crispy risotto ball, spinach center, garlic, mozzarella, arrabbiata sauce • 4.00 each  
(2 ball minimum)

**Buffalo Wings** ranch • 6 pc / 12 12 pc / 24

**Herbed French Fries** malt vinegar aioli • 7

### 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 • 13.95

**House made Tiramisu** italian ladyfingers, marsala zabaglione, chocolate spoon • 13.95

**Strawberry Shortcake** buttermilk biscuits, macarated strawberries, whipped cream • 13.95

**Affogato** shot of espresso with a scoop of gelato • 10.95  
+ float of sambuca, or hazelnut liquor • 4

**Gelato & Sorbet** vanilla, valrhona chocolate, strawberry • 6.95

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

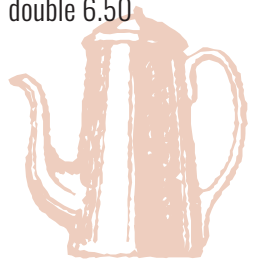
**Espresso** regular or decaf • single 4.50 double 6.50  
+ sambuca • 4

**Cappuccino** regular or decaf • 6

**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

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 <<

## KIDS MENU

for guests 12 & under only.

### 8" PIZZAS

**Cheese Pizza** max three additional toppings • 11.00

**V** **Vegetables** tomatoes, arugula, spinach, onions, sundried tomatoes,

**R** **roasted peppers**, mushrooms, artichoke hearts, pesto, kalamata

**Z** **olives**, roasted onions, garlic paste, basil • 1.95

**-** **Cheeses** fontina, gorgonzola, fresh mozzarella, smoked mozzarella,

**P** **goat**, crescenza • 2.50

**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** • 12

gluten free **Penne** • 13

#### CHOOSE A SAUCE:

• marinara

• pesto++ +2

• olive oil & cheese

• butter & cheese

• bolognese +4.50

**Seasonal Ravioli** (3) with brown butter sage • 12



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