

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

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

Limoncello Spritz • 14

fabrizia limoncello, lemon juice, simple syrup,

SEASONAL COCKTAILS

Barr Hill's Bee's Knees • 16

barr hill gin, lemon juice, raw honey syrup

Tamarindo Margarita • 15

grand malo tamarindo tequila, tamarindo paste, lime, simple syrup

Lavender Haze • 16

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

Cranberry Mule • 15

Cutwater Vodka, cranberry juice, lime, orange, ginger beer,

The Ruby Eclipses • 15

Jim beam bourbon, egg white, lime juice, simple syrup, franciscan cabernet

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

Guava Kiss • 11

guava, lemon, simple syrup, elderflower tonic

ANTIPASTI

Mozzarella "al Minuto" hand-pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) • 18.95 **add heirloom tomatoes • 14.95**

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

Fired Roasted Shishitos sea salt, meyer lemon aioli • 12.99

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, fris  e, toasted pistachios, basil oil, aged balsamic • 17.95/34.95

Caprese Salad Burrata cheese, heirloom tomatoes, basil, aged balsamic, olive oil, sea salt 18.95 / 35.95

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

Caesar* chopped romaine, garlic croutons, parmesan, creamy anchovy dressing • 14.95 / 25.95 (chicken add 3.95 / 7.00)

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

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

PANINO & PIADINE

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

Caprese Piadina++ heirloom 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  saut  ed 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 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

Mercato heirloom tomatoes, fresh mozzarella, chopped basil, aged balsamic, sea salt • 25.95 / 35.95

Sonoma Fig black mission figs, gorgonzola crumble, mozzarella cheese, aged balsamic, arugula • 25.95 / 35.95

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 saut  ed 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 CHEESE AVAILABLE!

WEEKEND SPECIAL FRI-SUN ASK SERVER FOR MORE DETAILS!!

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,

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

DIPPERS \$2

- House made Ranch
- Pesto++
- Marinara
- Basil Aioli++
- Chipotle Aioli
- Malt Vinegar Aioli
- Balsamic Vinaigrette
- Caesar Dressing

*

WINES (GLASS/BOTTLE)

BUBBLY

val d’oca, **Prosecco**, italy • 12/44
schramsberg mirabelle, **Brut Rosé**, north coast, ca • 20/78
gerard bertrand, **Cote Des Roses Rose**, france • 14/52

WHITES

trefethen, **Riesiling**, oak knoll, napa 2024 • 14/55
j vineyard, **Pinot Gris**, ca 2025 • 14/55
starmont, **Sauvignon Blanc**, north coast 2024 • 15/50
white haven, **Sauvignon blanc**, new zealand 2025 • 15/58
honig, **Sauvignon Blanc**, napa valley, ca 2024 • 16/60
sonoma coast, **Chardonnay**, sonoma 2024 • 15/58
trefethen, **Chardonnay**, oak knoll, napa 2023 • 15/59

REDS

caymus, **Cabernet Sauvignon**, fairfield, ca 2022 • 40 (1/2)
orin sift, **8 year’s in the desert**, st helena, ca 2024 • 90
starmont, **Pinot Noir**, california 2021• 16/65
dry creek, **Zinfandel**, sonoma, 2022 • 15/56
ruffino, **Aziano Chianti**, tuscany, italy 2021 • 15/58
villa antinori, **Toscana**, tuscany, italy 2023 • 16/65
franciscan, **Cabernet Sauvignon**, california 2023• 15/58
devils canyon, **Cabernet Sauvignon**, napa, ca 2018• 20/85
martis, **Cabernet**, sonoma 2022 • 16/65

-- 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
russian river, **STS Pilsner**, 5.3% ABV • 8
lagunitas, **Easy Hazy IPA**, 5.5% ABV • 8
old caz, **Chismosa Mex. Amber**,5.8 % ABV• 8
parliment, **Kaleidoscope Hazy IPA**, 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

Nobilo, **Sauvignon Blanc**, New Zealand 2023
14 glass/ 26 half bottle/ 50 bottle

REDS

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

ROSE

Clif Family, **Rose de Grenache**, napa, ca 2024
16 glass/ 29 half bottle/ 58 bottle

SPECIAL WINES

orin sift, **Bloodline cabernet sauvignon**, ca, 2024 •18/70
thomas schmitt, **Kabinett Reisling**, germany, 2023• 14/50
ozv, **Zinfandel**, lodi 2021 • 35
frank family , **Chardonnay**, carneros 2024• 70

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 HIPA**, 6.9% ABV (16 oz) • 9
schilling, **Mango Super Nova 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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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

Lemon Drop

Titos vodka, lemon, simple syrup, sugar rim

12

PTV OLD FASHIONED

elijah craig bourbon, brown sugar, angostura bitters

10

POMPELMO MARGARITA

tequila blanco, grapefruit liqueur, agave, fresh lime juice

9

EMPIRE SOUR

redwood empire bourbon, lemon, simple syrup, eggwhite

10

WELL DRINKS \$5

single mixer
well cocktails



BEER ON TAP \$5

Tannery Bend
light lager

RED, WHITE & BUBBLES \$7

val d'oca, **Prosecco**, italy

Charles&Charles, **Red Blend**, washington

Nobilo, **Sauvignon Blanc**, new zealand

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 • 4

Gelato & Sorbet vanilla, valrhona chocolate, strawberry • 6.95

ASK YOUR SERVER
ABOUT OUR
AFTER-DINNER
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



KIDS MENU

for guests 12 & under only.

8" PIZZAS

Cheese Pizza • 11.00 (max **three** toppings)

Vegetables tomatoes, arugula, spinach, onions,
Sundried tomatoes, roasted peppers, mushrooms,
Artichoke hearts, pesto, kalamata olives, roasted onions,
Garlic paste, basil • 1.95

Cheeses fontina, gorgonzola, fresh mozzarella, smoked
mozzarella, goat, crescenza • 2.50

Meats & **P**remium 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

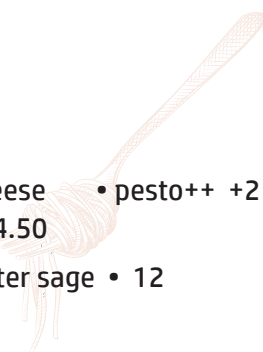
Spaghetti or Rigatoni • 12

gluten free **Penne** • 13

CHOOSE A SAUCE:

• marinara • olive oil & cheese • pesto++ +2
• butter & cheese • bolognese +4.50

Seasonal Ravioli (3) with brown butter sage • 12



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 • 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

orange fanta • 3

diet coke • 3

raspberry iced tea • 3

sprite • 3

root beer • 3

dr. pepper • 3

>> free refills <<

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