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 Eclipes • 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

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

Wood Fired Brussels Sprouts chile oil, pecorino, sea salt• 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)

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 • 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 GOVERMENTAL EMPLOYER MANDATES

INSALATE

Oven Roasted Baby Beet Salad++ burrata cheese, micro greens, frisée, toasted pistachios, basil oil, aged balsamic • 17.95/34.95

Kale Salad lacinato kale, farro, cranberries, fennel, goat cheese, meyer lemon citronette • 16.95/31.95

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, 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

Butternut Squash Ravioli ++ ricotta cheese, butternut squash, parmesan, sage brown butter sauce, fried sage, amaretti crumbs • 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 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, pancetta, smoked mozzarella, (choice of truffle OR calabrian chili oil) • 25.95 / 35.95

Zucca++ butternut squash, lacinato kale, mozzarella, sage, roasted pepitas, butternut cream sauce, pumpkin seed oil • 24.95 / 31.95

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 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,

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
Malt Vinegar Aioli
Balsamic Vinaigrette
Caesar Dressing

*

WINES (GLASS/BOTTLE)

BUBBLY

val d'oca, **Prosecco**, italy • 12/44

gerard bertrand, **Cote Des Roses Rose**, france • 14/52

WHITES

thomas schmitt, **Kabinett Reisling**, germany, 2023• 14/50

j vineyard, **Pinot Gris**, ca 2025 • 14/55

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

honig, **Sauvignon Blanc**, napa valley, ca 2024 • 16/60

sonoma coast, **Chardonnay**, sonoma 2024 • 15/58

trefethen, **Chardonnay**, oak knoll, napa2023 • 15/59

REDS

starmont, **Pinot Noir**, california 2021• 16/65

ghost block, **Zinfandel**, napa valley, 2023 • 19/75

ruffino, **Aziano Chianti,** tuscany, italy 2021 • 15/58

villa antinori, **Toscana**, tuscany, italy 2023 • 16/65

franciscan, **Cabernet Sauvignon**, california 2023• 15/58

orin swift, **Bloodline cabernet sauvignon**, ca, 2024 •18/70

hess, **Iron Corral cabernet sauvignon**, napa, 2022 • 120

-- 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

Angeline, **Sauvignon Blanc**, sonoma

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

WINES (1/2 BOTTLES)

roederer estate, **Brut Sparkling**, anderson valley • 34

chalk hill, **Chardonnay**, sonoma coast, 2025 • 30

caymus, **Cabernet Sauvignon**, fairfield, ca 2022 • 40

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

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
Angeline, **Sauvignon Blanc**, sonoma
wines are subject to change

KIDS MENU

for guests 12 & under only.

8" PIZZAS

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

SIGNATURE 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

TOPPINGS **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• 12**
gluten free **Penne • 13**

CHOOSE A SAUCE:

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

Seasonal Ravioli (3) with brown butter sage • 12

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 for our seasonal gelato and sorbet flavors

AFTER DINNER

***Graham's**, 20 Year Old Tawny Port* • 22

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



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
diet coke • 3
sprite • 3
dr. pepper • 3
orange fanta • 3
raspberry iced tea • 3
root beer • 3
>> free refills <<

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