

TRAVINIA
NORTHEAST
ITALIAN KITCHEN & WINE BAR
DINNER

Small Plates*

ZUCCHINI FRITTE Panko encrusted, flash fried, lemon-herb aioli	14
FRIED RAVIOLI Seven crispy fried ravioli, side of marinara	15
CRISPY CALAMARI Sweet and spicy peppers, pepperoncini, garlic butter, scallions, marinara	15
Italian Nachos Lightly fried wontons, Italian sausage, mozzarella, black olives, tomatoes, scallions, banana peppers, asiago cream sauce	15
CRAB DIP Spinach, artichokes, alfredo, asiago sauce, crostini	21
ANTIPASTA PLATTER (GF) (Small/Large) Prosciutto, salami, burrata, kalamata olives, artichoke hearts, roasted tomatoes	16/30

Soups & Salads*

TODAYS SOUP 7oz.	6
MIXED FIELD GREEN SALAD (GF) With Entrée 6 Tomatoes, carrots, red cabbage, seasoned croutons	12
CAESAR SALAD (GF) With entree 6 Romaine, Caesar dressing, seasoned croutons, Reggiano parmesan	12
BLT WEDGE SALAD (GF) Iceberg lettuce, diced tomatoes, bacon, buttermilk garlic dressing	12
GRANNY SMITH APPLE SALAD (GF) Mixed field greens, toasted pecans, apples, red grapes blue cheese crumbles, port-wine vinaigrette	14
ROASTED PEAR & BEET SALAD(GF) Roasted pears, beets, mixed field greens, walnuts, parmesan, charred shallot vinaigrette	14
SPINACH & GOAT CHEESE SALAD (GF) Lightly fried goat cheese medallions, red onions, diced egg, warm pancetta dressing	14
ROASTED CHICKEN PANZANELLA SALAD Arugula, burrata, red onions, tomatoes, black olives, peppers, pepperoncini, basil, croutons, herb vinaigrette	14
TUSCAN CHOP SALAD (GF) Chopped romaine & iceberg lettuce, onions, artichokes, mushrooms, tomatoes kalamata olives, banana peppers, feta, sherry vinaigrette	14
BERRY SALAD (SEASONAL) (GF) Mixed greens, strawberries, raspberries, blackberries, blueberries and pecans with honey lime vinaigrette	14
AHI TUNA (GF) Sashimi Tuna seared medium rare with a seasoned crust, mixed greens, carrots, red cabbage, with honey lime vinaigrette	22

Add Grilled Chicken Breast 7, Six Shrimp 10, Two Scallops 15, 8 oz. Salmon* 12, Tuna* 12, One Crabcake 15*

Flatbreads*

MARGHERITA Roasted tomatoes, burrata, roasted garlic, fresh basil, mozzarella	14
UNCLE TONY'S FAVORITE Red sauce, pepperoni, Italian sausage, mozzarella, roasted garlic, red onion	15
MEATBALL Ground pork, beef, ricotta, roasted fennel and onion, cracked black pepper, mozzarella	15
ROASTED CHICKEN Pesto cream, spinach, cremini mushrooms, pancetta, caramelized fennel and onions, mozzarella	15
PROSCIUTTO & FIG Arugula, mozzarella, lemon oil, prosciutto and fig paste	15

Sides*

Vegetable Plate	17
Parmesan Risotto (GF) - Crispy Fingerling Potatoes—Sautéed Spinach with Lemon Butter (GF) - Sautéed Broccoli (GF) - Sautéed Mushrooms & Onions (GF) - Spinach-Roasted Tomato Orzo - Asparagus (GF) - Crispy Brussel Sprouts with Balsamic Glaze Smoked Gouda Mac & Cheese With Pancetta - 9 Extra Salad Dressing \$1 - Extra Sauce \$2 - Bread \$2	

Italian Style Classics *

We use only thinly pounded chicken or veal tenderloins prepared in one of the following styles.

	CHICKEN / VEAL
PICATTA STYLE (GF) Lemon butter, white wine, capers, garlic, capellini	24 30
PARMESAN STYLE(GF) Red sauce, mozzarella, bread crumbs, linguine with red sauce Sub Zucchini 19	24 30
MARSALA STYLE(GF) Marsala wine demi-glaze, cremini mushrooms, fontina cheese, capellini	24 30
SCALOPPINI STYLE(GF) Artichoke hearts, mushrooms, smoked pancetta, lemon butter, capellini	24 30
SALTIMBOCA STYLE(GF) Smoked pancetta, spinach, lemon butter, capellini	24 30

Mains*

POLLO ISABELLA (GF) Grilled chicken breast, sun-dried tomatoes, spinach, goat cheese, lemon basil beurre blanc <i>Substitute Salmon add 12</i>	22
PAN ROASTED CHICKEN (GF) Sautéed shaved brussels sprouts, crispy fingerling potatoes rosemary-bacon pan jus	22
SHRIMP MESSINA (GF) Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini	23
SHRIMP SCAMPI (GF) Shrimp sautéed in garlic butter, herbs, diced roma tomatoes with lemon butter on capellini pasta	23
LOBSTER RAVIOLI Lobster sherry cream sauce with roma tomatoes and spinach	23
NC RAINBOW TROUT Shaved brussels sprouts, mushrooms, pancetta, dill cream sauce	24
MUSSELS PERNOD (GF) Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostini & capellini pasta	26
PORK RIBEYE (GF) Smoked sausage & tomato pan jus, roasted tomatoes, mushrooms, parmesan risotto	26
PAN SEARED MAHI 8 oz mahi served over mushroom and pea risotto with lemon dill cream sauce	27
PINE NUT ENCRUSTED SALMON Dijon Mustard coated & breaded with panko bread crumbs and pine nuts, roma tomatoes, roasted asparagus, lemon basil beurre blanc	28
CIOPPINO ALMAFI (GF) Shrimp, scallops, mussels, clams, spicy lobster broth, crostini, & capellini pasta	32
CRABCAKE TRAVINIA (One/Two) Jumbo lump crabmeat, spinach & roasted tomato orzo, lemon butter	20/38
SCALLOPS PAN SEARED (GF) (Two/Four) Artichoke pesto risotto, basil infused oil, sautéed to medium rare	16/32
TENDERLOIN MEDALLIONS (GF) Two pan seared medallions, herbs, brandy Dijon cream sauce, crispy fingerling potatoes, olive oil	36
MADEIRA FILET (GF) Madeira wine Demi glaze, cremini mushrooms, Maitre D'Butter, crispy fingerling potatoes	38
Rat Pack Ribeye 14oz certified beef with crispy fingerling potatoes & crispy shallots	38

Pastas*

LASAGNA BOLOGNESE Pork and beef Bolognese sauce, ricotta, mozzarella, parmesan	19
FETTUCCINE ALFREDO (GF) Parmesan cream sauce, roasted garlic, chives	19
SPAGHETTI BOLOGNESE (GF) Pork, veal and beef Bolognese sauce	19
PASTA MIA NONNA (GF) Bowtie pasta, grilled chicken, mushrooms, roasted tomatoes, asiago cream sauce	22
SAUSAGE & PEPPERS RUSTICA (GF) Italian sausage, roasted peppers, red onions, oregano, basil, cavatappi, spicy marinara, mozzarella	22
PESTO NAPOLINA Bowtie pasta with creamy pesto sauce, pulled chicken, spinach and sun dried tomatoes	22
CHICKEN CANNELLONI Hand rolled pasta tubes filled with roasted chicken, roma tomatoes ricotta and mozzarella cheeses and served in a tomato cream sauce topped with fresh basil	24
SHORT RIB BOLOGNESE (GF) Slow braised beef, roasted garlic with tomato cream sauce, mascarpone cheese	24
PASTA CARBONARA Mushrooms, peas, prosciutto, white truffle oil, garlic cream sauce with linguine <i>Add Two Meatballs 6, Grilled Chicken Breast 7, Six Shrimp 10, Two Scallops* 15, 4 oz. Italian Sausage 6, 8 oz. Salmon* 12, Tuna* 12, One Crabcake 15</i>	22

**PRIME RIB - EVERY FRIDAY NIGHT 5 PM
UNTIL GONE - DINE IN ONLY**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.