



Sunday - Thursday: 11:30 - 9:00 Friday + Saturday: 11:30 - 9:30

(707) 967-9999

1016 Main Street, St. Helena, CA 94574

Antipasti

Garlic Rolls “Saporito”	extra virgin olive oil, oregano and garlic	4.50
Minestrone soup	tubetti pasta, celery, carrots, onions, fennel and zucchini	5.95
Calamari fritto	roasted garlic aioli and marinara sauce	7.95
Bruschetta	buffalo mozzarella and rocket arugula	9.25

Salads

Mixed Greens	with cherry tomatoes and balsamic vinaigrette	6.75
Chopped “Tre Colori”	tomatoes, olives, red onions, cucumbers, croutons, parmesan and citrus vinaigrette (shrimp add \$3)	7.25
Caesar	hearts of romaine, croutons, and creamy anchovy dressing (chicken add \$2)	7.95
Insalata di Pollo	smoked chicken, field greens, apples, currants, celery, gorgonzola, roasted walnuts and apple cider vinaigrette	11.95

Pasta

Nonna’s Spaghetti	marinara and parmesan (meatballs add \$4)	8.95
Ravioli “Tra Vigne”	house made pasta, spinach, ricotta and sage	10.95
Shrimp Fettuccini	tiger prawns, ricotta cheese, tomato and fennel broth	12.50
Fettuccini alla Bolognese	hand made fresh pasta, slow cooked meat sauce, and pecorino cheese	12.50
Chicken Parmesan	mozzarella and spaghetti with marinara	13.50

Sorry, we can't provide separate checks.
A service charge of 18% will be added to parties of 8 or more.

Piadine

(oven baked flatbread with a salad on top)

Caesar	roasted garlic, hearts of romaine, creamy anchovy dressing (chicken add \$2)	9.95
Mediterranean	hummus, baby spinach, olives, tomatoes, cucumbers, red onions and feta	9.95
Caprese	pesto, tomatoes, romaine and fresh mozzarella	10.95
Lemon chicken	roasted peppers, mozzarella and baby spinach	11.75
Rocca	roasted turkey, applewood bacon, field greens, feta, red onion and cilantro aioli	11.95

Pizza

		Small/Large
Margherita	marinara, mozzarella and basil	12.95/16.95
Positano	crescenza cheese, sautéed gulf shrimp, scallions and fried lemons	14.95/17.95
Vespa	smoked mozzarella, chicken apple sausage, oven roasted onions and spinach	14.95/17.95
Gardiniera	mozzarella, broccoli, cauliflower, and spicy garlic soffrito	14.95/17.95
Ducati	mozzarella, marinara, capicola, mushrooms, spicy italian sausage and sun dried tomatoes	15.95/19.95

Create your own pizza

Mozzarella and marinara (\$2 first item, add \$1 each additional topping)

Small (11" in diameter serves 1 to 2) **11.95** / **Large** (16" in diameter serves 3 to 4) **15.95**

Cheeses:

goat, feta,
fontina, gorgonzola

Vegetables:

fresh tomatoes, arugula, spinach,
sun-dried tomatoes, roasted peppers,
eggplant, mushrooms, artichoke hearts,
kalamata olives, onions,
garlic paste, pesto

Meats:

italian sausage,
pepperoni, chicken,
prosciutto, capicola,
pancetta

Oven Baked Sandwiches

(served till 4pm daily)

All sandwiches served on house made rosemary focaccia

Meatball	spicy meatballs, mozzarella, marinara and garlic aioli	8.95
Porchetta	roasted pork loin, fennel, caramelized onions, fontina cheese and chipotle aioli	8.95
Veggie	portabella mushrooms, roasted red peppers, goat cheese, crispy julienne potatoes, rock arugula and garlic aioli	8.95

Drinks and Desserts

Beverages	Glass	Pitcher
Coke, Diet Coke, Sprite, Orange	2.75	6.95
Root Beer, Dr. Pepper		
Iced Tea: Regular or Raspberry	2.75	6.95
Mezzo e Mezzo	2.75	7.95
Lemonade: Regular or Strawberry	2.95	8.50
Juices: Orange, Cranberry, Apple	2.50	
Italian Sodas: Cherry, Lemon, Lime, Mandarin or Raspberry	2.75	
Aranciata & Limonata	2.75	
San Pellegrino Sparkling	3.50(sm)	6.00(lg)
Panna Still	3.50(sm)	6.00(lg)
Espresso	1.75	dbl 2.50
Macchiato	2.00	dbl 2.75
Cappuccino	2.25	dbl 3.00
Latte	3.00	dbl 3.75
Mocha	3.00	dbl 3.75
Coffee (Peerless): Regular, Decaf	1.50	
Hot Cocoa	2.00	
Hot Tea	2.25	

Gelato

(Cup or Cone)

Flavors

Valrhona Chocolate, Tahitian Vanilla Bean, Strawberry, Butter Pecan, Triple Fudge Brownie, Rum Raisin, Hazelnut, Espresso, Mint Chip & White Peach Champagne Sorbet	3.50
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Wine

(NO CORKAGE)

Beer

Whites

	Glass/Bottle
Tra Vigne, Chardonnay, California, 2008	7/26
Robert Mondavi, Fume Blanc, Napa Valley, 2007	9/34
Pavi, Pinot Grigio, Napa Valley, 2008	10/37
Honig, Sauvignon Blanc, Napa Valley, 2008	10/37
Merryvale, "Starmont" Chardonnay, Napa Valley, 2007	11/41
Frog's Leap, Sauvignon Blanc, Napa Valley, 2008	12/45
Havens, Albarino, Napa Valley/Carneros, 2007	13/47
St. Supery, Chardonnay, Napa Valley, 2007	13/47

Sparkling

Caposaldo, Prosecco Brut, Italy	9/34
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Reds

Tra Vigne, Cabernet Sauvignon, California, 2007	7/26
Folie a Deux, "Menage a Trois", California, 2008	8/30
Ruffino, Chianti, Italy, 2007	9/34
Bommarito, Cabernet Sauvignon, Napa Valley, 2006	10/37
Mac Murray Ranch, Pinot Noir, Sonoma, 2008	11/41
Franciscan, Merlot, Napa Valley, 2005	11/41
Heitz, Grignolino, Napa Valley, 2006	11/41
Dry Creek, Zinfandel, Sonoma, 2007	11/41
Louis M. Martini, Cabernet Sauvignon, Napa Valley, 2006	12/44
Freemark Abbey, Cabernet Sauvignon, Napa Valley, 2005	13/47

Cellar Selection

Patz & Hall, Hyde Vineyard, Chardonnay, Napa Valley, 2005	75
Pride, Cabernet Sauvignon, Napa/Sonoma, 2007	95

Draft

	Pint/Pitc
Pizzeria Tra Vigne, Pale Ale, Paso Robles, CA	5/18
Pizzeria Tra Vigne, Honey Blonde, Paso Robles, CA	5/18
Pizzeria Tra Vigne, Amber Ale, Paso Robles, CA	5/18
Bear Republic, Racer 5, IPA, Healdsburg, CA	5/18
Shock Top, Belgian Wheat, MO	5/18

By The Bottle

Bud Light, Lager, St. Louis, MO	4
Coors Light, Lager, Golden, CO	4
Michelob Ultra, Lager, St. Louis, MO	4
Great White, Belgian Wheat Ale, Eureka, CA	5
Scrimshaw, Pilsner, Fort Bragg, CA	5
Downtown Brown, Brown Ale, Eureka, CA	5
Clausthaler, Non-Alcoholic, Germany	5
Corona, Lager, Mexico	5
Peroni, Lager, Italy	6
Stella Artois, Lager, Belgium	6
Guinness, Stout, Ireland	6