



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

**(707) 967-9999**

**1016 Main Street, St. Helena, CA 94574**

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## Antipasti

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

## Salads

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

## Pasta

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

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)

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

## Pizza

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

## 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

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

## Drinks and Desserts

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

## House Made Soft Serve (Cup or Cone)

### Flavors

Vanilla, Chocolate & Swirl **3.25**

### Toppings

Chocolate Chips, Candied Walnuts, Toffee,  
Caramel, Chocolate Sauce, Strawberry Sauce,  
Mango Sauce & Blackberry Sauce

**(add \$.50 each)**

# Wine

(NO CORKAGE)

## Whites

Tra Vigne, Chardonnay, California, 2008	7/26
Pine Ridge, Chenin Blanc/Viognier, Napa Valley, 2008	8/30
MacMurray Ranch, Pinot Gris, Sonoma, 2008	8/30
Honig, Sauvignon Blanc, Napa Valley, 2008	9/34
Robert Mondavi, Fume Blanc, Napa Valley, 2007	9/34
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	8/32
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## Rose

Miner, Sangiovese, Napa Valley, 2008	8/32
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## Reds

Tra Vigne, Cabernet Sauvignon, California, 2007	7/26
Folie a Deux, "Menage a Trois", Napa Valley, 2008	8/30
Ruffino, Chianti, Italy, 2007	9/34
Franciscan, Merlot, Napa Valley, 2005	10/37
Louis M. Martini, Cabernet Sauvignon, Napa Valley, 2006	10/37
Heitz, Grignolino, Napa Valley, 2006	11/41
Dry Creek, Zinfandel, Sonoma, 2007	11/41
Trincherro Family, Cabernet Franc, Napa Valley, 2005	11/41
De Loach, Pinot Noir, Russian River, 2007	13/47
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

# Beer

## Draft

	Pint/Pitc
Pizzeria Tra Vigne, Pale Ale, Fairfield, CA	5/18
Pizzeria Tra Vigne, Honey Blonde, Paso Robles, CA	5/18
Kona, Pipeline Porter, Hawaii, HI	5/18
Union Jack, Indian Pale Ale, Paso Robles, CA	5/18
Widmer, Hefewizen, Wheat, Portland, OR	5/18

## By The Bottle

### Domestic

Bud Light, Lager, St. Louis, MO	4
Coors Light, Lager, Golden, CO	4
Michelob Ultra, Lager, St. Louis, MO	4

### Micro Brewery

Bear Republic, Racer 5, IPA, Healdsburg, CA	5
Great White, Belgian Wheat Ale, Eureka, CA	5
Boont, Amber Ale, Boonville, CA	5
Scrimshaw, Pilsner, Fort Bragg, CA	5
Anchor Steam, Steam Beer, San Francisco, CA	5
Fat Tire, Amber Ale, Fort Collins, CO	5
Downtown Brown, Brown Ale, Eureka, CA	5

### Imported

Clausthaler, Non-Alcoholic, Germany	5
Corona, Lager, Mexico	5
Peroni, Lager, Italy	5
Stella Artois, Lager, Belgium	5
Guinness, Stout, Ireland	5