

PIZZERIA



TRAVIGNE®

# PIZZERIA TRA VIGNE

## Antipasti

Garlic Rolls "Saporito"	extra virgin olive oil, oregano, garlic	\$4.50
Minestrone soup	tubetti pasta, celery, carrots, onions, fennel, zucchini	\$5.95
Calamari "Fritto Misto"	onion rings, crispy lemons, roasted garlic aioli, marinara sauce	\$7.95
Roasted Polenta	balsamic reduction, caramelized mushrooms	\$7.50

## Salads

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

## Pasta

Nonna's Spaghetti	marinara, parmesan (meatballs add \$4)	\$8.95
Ravioli "Tra Vigne"	house made pasta, spinach, ricotta, sage	\$10.95
Fusilli Michelangelo	corkscrew pasta, mushrooms, arugula, sundried tomatoes, pine nuts (available gluten free and vegan)	\$12.50
Baked Lasagna	italian sausage, mozzarella, ricotta portabella mushrooms, marinara	\$12.95
Chicken Parmesan	mozzarella, spaghetti, marinara	\$13.50

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

# PIZZERIA TRAVIGNE

## 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, spinach, olives, tomatoes, cucumbers, red onions, feta	\$9.95
Caprese	pesto, cherry tomatoes, romaine, fresh mozzarella	\$10.95
Lemon chicken	roasted peppers, mozzarella, baby spinach	\$11.75
Steak	marinated flank steak, gorgonzola, caramelized onions, arugula	\$11.95

## Pizza

		Small / Large
Margherita	tomato sauce, mozzarella and basil	\$12.95 / \$16.95
Positano	sautéed gulf shrimp, crescenza cheese, scallions	\$14.95 / \$17.95
Vespa	chicken apple sausage, smoked mozzarella, oven roasted onions, spinach	\$14.95 / \$17.95
Ducati	spicy Italian sausage, capicola, sun dried tomatoes, mushrooms, mozzarella, tomato sauce	\$15.95 / \$19.95

## Create your own

mozzarella and tomato sauce (\$2 first item, add \$1 each additional topping)

Small (serves 1 to 2) \$11.95 / Large (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, garlic paste, pesto,  
kalamata olives, onions

### Meats:

Italian sausage, pepperoni,  
pancetta, chicken,  
prosciutto, capicola

# PIZZERIA TRA VIGNE

## Wine

(NO CORKAGE)

### WHITES

	Glass	Carafe	Bottle
Tra Vigne, Chardonnay, California, 2006	6	12	24
Folie a Deux, "Menage a Trois", White Table Wine, California, 2007	7	14	28
Montevina, Pinot Grigio, California, 2007	7	14	28
Trincher Family, Chardonnay, Santa Barbara county, 2006	8	16	32
Pine Ridge, Chenin Blanc/Viognier, Napa Valley, 2007	8	16	32
Feudi di san Gregorio, Falanghina, Italy, 2007	8	16	32
Vietti, Roero Arneis, Italy, 2007	8	16	32
Honig, Sauvignon Blanc, Napa Valley 2007	9	18	36
Merryvale, "Starmont" Chardonnay, Napa Valley, 2006	10	20	40
Groth, Sauvignon Blanc, Napa Valley, 2007	10	20	40
Silverado, Sauvignon Blanc, Napa Valley, 2007 (1/2 bottle)			20

### SPARKLING

Caposaldo, Prosecco brut, Italy	8		35
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### ROSE

Pope Valley Winery, Bella Rosa, Sangiovese, Napa Valley, 2006	7	14	28
Merryvale, "Starmont", Cabernet Sauvignon, Napa Valley, 2007	9	18	36

### REDS

Tra Vigne, Cabernet Sauvignon, California 2005	6	12	24
Folie a Deux, "Menage a Trois", Red Table Wine, Napa Valley, 2007	8	16	32
Red Rock, Merlot, California, 2006	8	16	32
Avalon, Cabernet Sauvignon, California, 2006	8	16	32
Aquinas, Pinot Noir, Napa Valley, 2006	8	16	32
Contessa Costanza, Cerasuolo Di Vittoria, Italy, 2004	9	18	36
Spalletti, Chianti, Italy, 2007	9	18	36
Terra D'oro, Zinfandel, Amador County, 2006	10	20	40
Franciscan, Merlot, Napa Valley, 2005	10	20	40
Heitz Cellar, Grignolino, Napa Valley, 2006	10	20	40
Trincher Family, Cabernet Franc, Napa Valley, 2005	11	22	44
Silverado, Sangiovese, Napa Valley, 2006	11	22	44
Robert Mondavi, Cabernet Sauvignon, Napa Valley, 2004	11	22	44

### PORT

Benjamin, Australia Tawney	5		40
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## Beer

Draft	Pint	Pitcher	Bottle	
Pizzeria Tra Vigne, Pale Ale	5	18	Bud Light	4
Downtown Brown, Ale	5	18	Clausthaler (NA)	5
Kona, Pipeline Porter	5	18	Corona	5
Lagunitas, Indian Pale Ale	5	18	Peroni	5
Widmer Hefeweizen, Wheat	5	18	Stella Artois	5

“ GREAT FOR KIDS.”

# TO GO MENU



707-967-9999

“ Take-out Service was perfect for a Saturday night spent at the Inn.”

## Antipasti

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Minestrone Soup	tubetti pasta, celery, carrots, onions, zucchini	\$5.95
Calamari “Fritto Misto”	roasted garlic aioli, marinara sauce. crispy lemons, onion rings	\$7.95
Roasted Polenta	caramelized mushrooms, aged balsamic	\$7.50

## Salads

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

## Pasta

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Ravioli “Tra Vigne”	house made pasta, spinach, ricotta, sage butter	\$10.95
Fusilli Michelangelo	corkscrew pasta, mushrooms, arugula, sundried tomatoes, pine nuts (available gluten free and vegan)	\$12.50
Baked Lasagna	italian sausage, smoked mozzarella, portabella mushrooms, marinara	\$12.95
Chicken Parmesan	chicken breast, mozzarella, spaghetti, marinara	\$13.50

## Piadine

Caesar	roasted garlic, hearts of romaine creamy anchovy dressing (chicken add \$2)	\$9.95
Mediterranean	oregano, spinach, olives, tomatoes, cucumbers, red onions, feta	\$9.95
Caprese	pesto, cherry tomatoes, romaine, house made mozzarella	\$10.95
Lemon chicken	roasted peppers, mozzarella, baby spinach	\$11.75
Steak	marinated steak, blue cheese caramelized onions, arugula	\$11.95

## Pizza

	Small/Large	
Margherita	tomato sauce, mozzarella, basil	\$12.95 / \$16.95
Positano	sauteed gulf shrimp, crescenza cheese, scallions, fried lemons	\$14.95 / \$17.95
Vespa	chicken apple sausage, smoked mozzarella oven roasted onions, spinach	\$14.95 / \$17.95
Ducati	spicy Italian sausage, capicola, sun dried tomatoes, mushrooms, mozzarella, tomato sauce	\$15.95 / \$19.95

### Create your own

mozzarella and tomato sauce (\$2 first item, add \$1 each additional topping)  
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### Vegetables:

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

### Meats:

Italian sausage, pepperoni,  
pancetta, chicken,  
prosciutto, capicola

## Soft Serve Ice Cream

Flavors:	vanilla, chocolate, or swirl (cup or cone)	\$3.25
Toppings:	mixed fruit compote, zin-cherry reduction, lemon curd, caramel, strawberry, chocolate, toffee	(add \$.50 each)

1016 Main Street, St. Helena, CA