

# TRAVIGNE

{ Brunch }

## BRUNCH

MINI DOUGHNUTS fresh and hot, tiramisu sauce	9
HOUSE SMOKED RAINBOW TROUT white corn cake, poached egg, watercress, basil pesto	13
WOOD OVEN BAKED EGGS roasted polenta cake, spinach, mushrooms, tomato sauce	12
FRITTATA smoked chicken, leeks, crimini mushrooms, fontina	11
EGGS BENEDICT focaccia muffins, crispy pancetta, basil hollandaise	13
“OPEN FACE” TOMATO PANINO baked eggs, prosciutto, burrata cheese, heirloom tomatoes, basil pesto	13
SLOW BRAISED SHORT RIBS HASH poached eggs, sun dried tomato pesto	12
WOOD OVEN FIRED PIZZA chicken sausage, red onions, potatoes, arugala, soft cooked organic egg	13

## ANTIPASTI

MOZZARELLA CHEESE “AL MINUTO” hand made at the moment ordered, grilled country style bruschetta	14
FORNI BROWN ORGANIC LETTUCES gravenstein apples, toasted hazelnuts, shaved goat cheese, cider vinaigrette	9

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CAESAR	9
romaine lettuce, bocquerones, garlic croutons	
BIG RANCH FARMS' TOMATO CAPRESE	12
napa valley heirloom tomatoes, burrata cheese, garden basil, aged balsamico	
WOOD OVEN ROASTED PADRON PEPPERS	9
forni brown gardens organic padron peppers, napa valley olive oil, sicilian sea salt	
WOOD OVEN FIRED PIZZETTA	12
roasted garlic, cambozola cheese, dickson ranch olive oil	
SEASONAL FRITTO MISTO	12
fresh gulf prawns, calamari, artichokes, lemons, calabrian chile aioli	
THINLY SLICED BEEF CARPACCIO	12
raw creekstone farms' filet mignon, arugula and parmesan salad, pepper grissinii	

## LUNCH

LOCAL HALIBUT "ALLA PICCATA"	27
salad of spring peas, snap peas, and pea tendrils, lemon-caper sauce	
FIRE GRILLED CHICKEN SCALLOPINI	18
artichoke, tomato, and arugula salad, black olive and oregano vinaigrette	
SAGE INFUSED PAPPARDELLE	18
braised rabbit ragu, wild mushrooms, grana padano	
RIGATONI ALLA CARBONARA	17
guanciale bacon, onions, organic eggs, cracked pepper, parmesan	
BEEF SHORT RIBS	28
smoked and braised, soft polenta, natural jus, horseradish gremolata	

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## TO SHARE

HOUSE MADE CHICKEN APPLE SAUSAGE	5
CARAMELIZED POTATOES roasted peppers, onions	4
WOOD OVEN BAKED EGG	3

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## SPARKLING WINES BY THE GLASS

Prosecco, Candoni, Napa Valley	10
Moscato, Cascinetta Vietti, Moscato d'Asti DOCG 2006	11
Pinot Noir / Chardonnay, Domaine Carneros, Brut, California Napa Valley	14
Pinot Noir / Chardonnay, Delamotte, Brut, Le Mesnil-Sur-Oger Napa Valley	18

## WHITE WINES BY THE GLASS

Pinot Grigio, Poggio, Alto Adige 2006	9
Sauvignon Blanc, Hall, Napa Valley 2006	10
Fiano, Seghesio, Russian River Valley 2006	9
Falanghina, Feudi di San Gregorio, Sannio DOC 2005	9

## ITALIAN BRUNCH COCKTAILS

SPRITZ ITALIANO Prosecco, Aperol, splash of Cocchi Barolo Chinato	10
LAMBRETTA ROSA Ginger Vodka, pineapple, lime juice up, splash of bitters	11
MIRTOTINI Charbay Pomegranate Vodka, Sardinian Myrtle Berry Liqueur, lime	10
CONSIGLIERE Amaretto di Saronno, Amaro Mio on the rocks, squeeze of lemon	9
BENITO'S BLOODY MARY Tomato juice, peppers, lime juice, vodka	8
MOCHA GRAPPICINO Grappi Chocolate Liqueur, Illy espresso, organic Rain Vodka	10
BENITO'S BELLINI Prosecco, white peach purée	10

*Corkage fee \$20 per 750ml.*

*We ask that you refrain from cellular phone use.*

*18% service gratuity will be added for parties of 8 or more.*