

TRAVIGNE

{ Dinner }

ANTIPASTI COLD

MOZZARELLA CHEESE “AL MINUTO” hand made at the moment ordered, grilled bruschetta, guido vestri olio nuovo	14
FORNI BROWN GARDENS’ ORGANIC LETTUCES SALAD baby strawberries, toasted hazelnuts, shaved goat cheese, cavedoni balsamico	9
CLASSIC CAESAR creamy garlic dressing, forno roasted croutons, bocquerones	10
SHAVED PROSCIUTTO DI PARMA AND BURRATA grilled big ranch farms’ apricots, de padova organic extra virgin olive oil	13

ANTIPASTI HOT

ROSEMARY PIZZETTA roasted garlic, cambozola cheese, dickson ranch “regina” new press olive oil	12
SPRING LEEK AND POTATO SOUP grilled asparagus, morel mushrooms, garden chives	9
WOOD OVEN BAKED PIZZA BIANCA broccoli rapini, garlic, ricotta salata cheese, spicy calabrian chile oil	15
ASPARAGUS AND PECORINO CHEESE BUDINO savory cheese custard, balsamic marinated cipolini onions, grilled asparagus	11
WOOD OVEN ROASTED FAVA BEANS roasted whole in the pod, “regina” napa valley olive oil, sicilian sea salt	9
SEASONAL FRITTO MISTO fresh gulf prawns, calamari, artichokes, lemons, calabrian chile aioli	12

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HOUSE MADE PASTA

SPRING PEA AND RICOTTA RAVIOLI green garlic, spring peas, toasted sage brown butter, castelmagno cheese	18
TAGLIATELLE NERO "TRIO DI TONNO" olive oil poached tuna, tuna tartare, bottarga, crushed chiles, meyer lemon	19
MALTAGLIATI VERDE herb infused pasta, slow cooked pozzi ranch sonoma lamb and sangiovese sugo	16
SAGE INFUSED PAPPARDELLE braised rabbit ragu, wild mushrooms, grana padano	18
RIGATONI ALLA CARBONARA guanciale bacon, onions, organic eggs, cracked pepper, parmesan	17
SEARED DAY BOAT SCALLOP RISOTTO grilled sweet corn, fresh lime, mascarpone, genovese basil	25

MEAT, FISH AND FOWL

LOCAL HALIBUT "ALLA PICCATA" salad of spring peas, snap peas, and pea tendrils, lemon-caper sauce	27
WOOD OVEN ROASTED WHOLE FISH artichoke and shaved fennel salad, fresh tarragon, whole citrus vinaigrette	29
FIRE ROASTED CERTIFIED ORGANIC CHICKEN smashed cannellini beans, baby carrots, snap peas, spring herb sauce	22
BEELER RANCH PORK CHOP "ALLA MILANESE" olive oil crushed potatoes, baby bloomsdale spinach, san marzano tomato sauce	25
SMOKED AND BRAISED BEEF SHORT RIBS three cheese polenta, natural jus, horseradish gremolata	28
GRILLED CREEKSTONE FARMS' RIBEYE STEAK potato gratin, california asparagus, roasted garlic gorgonzola butter	29

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.