

TRAVIGNE

{ Dinner }

ANTIPASTI COLD

MOZZARELLA CHEESE “AL MINUTO” hand made at the moment ordered, grilled bruschetta, napa valley olive oil	14
FORNI BROWN GARDENS’ ORGANIC LETTUCES SALAD gravenstein apples, toasted hazelnuts, shaved goat cheese, cider vinaigrette	9
CLASSIC CAESAR creamy garlic dressing, forno roasted croutons, bocquerones	10
BIG RANCH FARMS’ TOMATO CAPRESE napa valley heirloom tomatoes, burrata cheese, garden basil, aged balsamico	12
PROSCIUTTO DI PARMA AND HEIRLOOM MELONS living water farms’ summer melons, rocolla arugula, napa valley olive oil	12

ANTIPASTI HOT

ROSEMARY PIZZETTA roasted garlic, cambozola cheese, dickson ranch “regina” olive oil	12
BRENTWOOD WHITE CORN SOUP grilled sweet corn, toasted sage brown butter, garden chives	9
WOOD OVEN BAKED FIG PIZZA sister mercy’s black mission figs, gorgonzola cheese, arugula, aged balsamico	16
WOOD OVEN ROASTED PADRON PEPPERS forni brown gardens’ organic padron peppers, napa valley olive oil, sea salt	9
SEASONAL FRITTO MISTO fresh gulf prawns, calamari, artichokes, lemons, calabrian chile aioli	12

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HOUSE MADE PASTA

ROASTED EGGPLANT AND GOAT CHEESE RAVIOLI fresh early girl tomato sauce, toasted pine nuts, genovese basil	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 wine 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 green peas, snap peas, and pea tendrils, lemon-caper sauce	27
WOOD OVEN ROASTED IDAHO RAINBOW TROUT summer bean, fennel, and roasted pepper salad, sun gold tomato vinaigrette	26
FIRE ROASTED CERTIFIED ORGANIC CHICKEN smashed cannellini beans, baby carrots, snap peas, spring herb sauce	22
GRILLED CREEKSTONE FARMS' "LOMBATELLO" STEAK potato gratin, bloomsdale garlic spinach, castelvetro olive salsa verde	26
SMOKED AND BRAISED BEEF SHORT RIBS three cheese polenta, natural jus, horseradish gremolata	28
GRILLED CALIFORNIA VEAL CHOP olive oil and rosemary whipped potatoes, wild mushroom brodetto	34

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.