

TRAVIGNE

{ Lunch }

ANTIPASTI COLD

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

ANTIPASTI HOT

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

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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 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 GRILLED CHICKEN SCALLOPINI artichoke, tomato, and arugula salad, black olive and oregano vinaigrette	18
SMOKED AND BRAISED BEEF SHORT RIBS soft polenta, natural jus, horseradish gremolata	28
GRILLED FLAT IRON STEAK arugula, fingerling potatoes, wild mushrooms, five peppercorn sauce	26

*Fresh baked bread service available upon request.
Corkage fee \$20 per 750ml.
18% service gratuity will be added for parties of 8 or more.*