

# TRAVIGNE

{ Lunch }

## ANTIPASTI COLD

MOZZARELLA CHEESE "AL MINUTO"	14
hand made at the moment ordered, grilled bruschetta, vestri olio nuovo	
ORGANIC LETTUCES SALAD	9
ripe pears, candied walnuts, gorgonzola cheese, cavedoni balsamico	
CLASSIC CAESAR	10
creamy garlic dressing, forno roasted croutons, bocquerones	
THINLY SLICED BEEF CARPACCIO	12
raw creekstone farms' filet mignon, arugula and parmesan salad, pepper grissini	

## ANTIPASTI HOT

SONOMA GROWN BUTTERNUT SQUASH SOUP	9
toasted pumpkin seeds, aged balsamic, snipped chives	
ROSEMARY PIZZETTA	12
roasted garlic, cambozola cheese, dickson ranch "regina" olive oil	
WOOD OVEN BAKED PIZZA BIANCA	15
broccoli rapini, garlic, ricotta salata cheese, spicy calabrian chile oil	
"ZUCCA ALLA LIVORNESE"	9
layers of roasted butternut squash, san marzano tomato sauce, and parmesan	
PECORINO CHEESE BUDINO	11
savory cheese custard, roasted chestnut brown butter, shaved pear salad	
SEASONAL FRITTO MISTO	12
fresh gulf prawns, calamari, artichokes, lemons, calabrian chile aioli	

# TRAVIGNE

{ Lunch }

## HOUSE MADE PASTA

ROASTED BUTTERNUT SQUASH RAVIOLI toasted sage and walnut brown butter, parmesan 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 long and bailey ranch pork 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
DUCK CONFIT RISOTTO carnaroli rice, green apples, parmesan, aged balsamic vinegar	21

## MEAT, FISH AND FOWL

OLIVE OIL POACHED ALBACORE TUNA county line farms' chickories, black olives, satsuma mandarins, champagne vinaigrette	17
SPICY WOOD OVEN ROASTED LOCAL DUNGENESS CRAB "frost kissed" artichokes, cherry tomatoes, meyer lemon, toasted brioche	29
FIRE ROASTED CERTIFIED ORGANIC CHICKEN confit potatoes, brussels sprouts, caramelized garlic vinaigrette	22
SMOKED AND BRAISED BEEF SHORT RIBS three cheese 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.*