

TRAVIGNE

PIZZA • PASTA • PIADINE

★ ★ ★ WHERE IN-THE-KNOW LOCALS GO ★ ★ ★

1016 MAIN ST, ST. HELENA CA 94574 • 707-967-9999 • WWW.PIZZERIATRAVIGNE.COM

• • • FIRST THINGS FIRST • • •

PTV SIGNATURE COCKTAILS

PTV Old Fashioned • 12

elijah craig bourbon, angostura bitters, orange oil, brown sugar

Pompelmo Margarita • 13

tequila blanco, grapefruit liqueur, fresh lime juice, agave

Barrel Aged Negroni • 13

sipsmith gin, campari, lo-fi gentian amaro

Limoncello Spritz • 14

caravella limoncello, lemon juice, simple syrup, prosecco

SEASONAL COCKTAILS

Frozen Mai Thai • 15

island company rum, pineapple-coconut whip, grenadine, orgeat (add extra shot of kraken dark rum 5.00)

Frose • 14

peregrine ranch sauvignon blanc, white peach, fresh citrus, simple syrup

Spanish Gin n Tonic • 15

griffo barreled gin, rose petals, juniper berry, tonic, lemon

The Bitter Bartender • 14

campari, humboldt spiced rum, pineapple juice, lime

Lavender Haze • 16

empress gin, luxardo, creme de violette, lemon, simple

SCS Lemon drop • 15

scs lemon drop vodka, fresh lemon, sugar rim

NO BUZZ

Blood Orange NOgarita • 10

stirrings blood orange bitters, agave, blood orange juice, lime juice, tajin rim

Passion Bull • 11

passion fruit, lime, mint, agave, angostura bitters, cock n' bull ginger beer

THE SMALL

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ANTIPASTI

Mozzarella "al Minuto" hand-pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) • 16.95
add \$10.00 for heirloom tomatoes

Nonna's Meatballs mozzarella, marinara, grilled crostini • 12.95

Wood Fired Shishito Peppers lemon juice, sea salt • 13.95 ✂

BBQ Spiced Smoked Chicken Wings

spicy carolina style cider vinegar sauce 8 pcs • 18.00

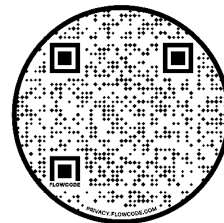
Fritto Misto calamari, zucchini, fennel, gypsy peppers, roasted garlic aioli • 15.50 (calamari only • 22.00)

Garlic Rolls "Saporito" house-made rolls, garlic oil, oregano, sautéed garlic, parmesan cheese • 8.50

Minestrone Soup mixed vegetables, acini de pepe pasta, celery, carrots, onions, fennel, zucchini, butter beans, pesto, parmesan • 9.50 (gluten free with no pasta) ✂

Spinach Arancini crispy risotto ball, spinach center, garlic, mozzarella, arrabiata sauce • 14.95
(extra ball 4.75)

Crispy Truffle Fries white truffle oil, malt vinegar aioli • 10.95



TAG US WHEN YOU SHARE
@PIZZERIATRAVIGNE



\$3.50 PER PERSON PLATE FEE FOR OUTSIDE DESSERTS

GET IN THE (BLUE) ZONE

The Upper Napa Valley Blue Zones Project launched in 2021 to encourage changes in our community that lead to healthier options. Look for the icon (✂) to see menu items inspired and approved by the Blue Zones Project.

Learn more at unv.bluezonesproject.com



INSALATE



- Oven Roasted Baby Beet Salad** burrata cheese, micro greens, frisée, toasted pistachios, basil oil, aged balsamic • 15.50
- Caprese Salad** Burrata cheese, heirloom tomatoes, basil, aged balsamic, olive oil, sea salt 18.95 / 31.95
- Mixed Greens** field greens, piave cheese, balsamic vinaigrette • 11.50 / 22.00 ✂
- Caesar*** chopped romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add 3.00 / 6.00) • 12.95 / 23.95
- Chopped Salad** mixed chicories, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette • 15.95 / 29.95
- Insalata Di Pollo** chicken, field greens, apples, currants, celery, gorgonzola, candied walnuts • 16.95 / 32.95

PANINO & PIADINE

- Crispy Chicken Caprese Sandwich** burrata, heirloom tomatoes, arugula, basil aioli, herbed fries • 17.95
- Caprese Piadina** heirloom tomatoes, arugula, fresh mozzarella, basil pesto, balsamic vinaigrette • 19.50
- Caesar Piadina*** romaine, parmesan, creamy anchovy dressing (chicken add 3.00) • 16.50

PASTAS & ENTREES

- Spinach Ravioli** ricotta cheese, roasted garlic, sage brown butter sauce • 18.50
- Shrimp Pappardelle**° sautéed gulf prawns, fresh basil pesto, cherry tomatoes, white wine, shaved parmesan • 20.95
- Nonna's Spaghetti**° & **Meatballs** marinara, parmesan • 18.50 + add extra meatball • 4.50
- Rigatoni Bolognese**° pork and beef ragu, pecorino cheese • 19.50
- Chicken Parmesan**° mozzarella, marinara, spaghetti • 19.25
°substitute gluten free fusilli (add 3.00)
- Wood Oven Roasted Brick Chicken** braised cannellini beans, sauteed broccoli rapini, roasted garlic pepperonata • 26.95

WE ARE UNABLE TO SPLIT CHECKS. WE ACCEPT UP TO THREE CREDIT CARDS PER CHECK FOR PAYMENT.

PIZZAS

- The Queen's Pizza**  bianco di napoli tomato sauce, buffalo mozzarella, whole leaf basil, evoo, sea salt • 21.95 / 27.95
- Sonoma Fig** black Mission Figs, gorgonzola, mozzarella, aged balsamic, arugula • 22.95 / 30.95
- Mercato** heirloom tomatoes, fresh mozzarella, chopped basil, aged balsamic, sea salt • 22.95 / 31.50
- New Yorker** journeyman meats spicy handmade pepperoni, marinara, mozzarella • 21.50 / 27.50
- Romano** prosciutto, pesto, tomato confit, burrata, arugula • 21.95 / 27.95
- Funghi** crimini, shiitake and beach mushrooms, fontina cheese, truffle oil • 22.95 / 31.50
- Positano** sautéed rock shrimp, crescenza cheese, scallions, fried lemons • 22.95 / 31.50
- Ducati** capicola, spicy italian sausage, mozzarella, marinara, mushrooms, sun dried tomatoes • 23.95 / 32.95
- "The Original" Vespa** chicken sausage, roasted onions, spinach, smoked mozzarella • 22.95 / 31.50

VEGAN NUT CHEESE AVAILABLE! ✂

CREATE YOUR OWN

Marinara and mozzarella SM 16.50 / LG 20.50

Vegetables tomatoes, arugula, spinach, onions, sundried tomatoes, roasted peppers, mushrooms, artichoke hearts, pesto, kalamata olives, roasted onions, garlic paste, basil • 2.50 / 3.50

Cheeses fontina, gorgonzola, fresh mozzarella, smoked mozzarella, goat, crescenza • 2.75 / 3.75

Meats & Premium avocado, burrata, chicken, pepperoni, italian sausage, chicken sausage, prosciutto, capicola, tuscan salami, shrimp • 3.95 / 5.95

Additional meat topping: \$5.95; Additional Vegetable topping: \$3.50;

Additional Cheese topping: \$3.75

DIPPERS \$2



- Pesto
- Marinara
- Basil Aioli
- Garlic Aioli
- Malt Vinegar Aioli
- Balsamic Vinaigrette
- Caesar Dressing
- Clif Family Hot Honey



WINES (ON TAP)

WHITES

peregrine ranch by dan kosta, **Pinot Grigio**, napa 2021
11 glass / 21 half bottle / 40 bottle

peregrine ranch, **Sauvignon Blanc**, california 2022
12 glass / 24 half bottle / 45 bottle

miner, **Sauvignon Blanc**, napa 2022
14 glass / 25 half bottle / 47 bottle

peregrine ranch "hudson's blend", **Chardonnay**, california
13 glass / 24 half bottle / 48 bottle

ROSÉ

clif family, **Rose of Grenache**, napa county 2023
15 glass / 28 half bottle / 57 bottle

REDS

elouan, **Pinot Noir**, oregon,
14 glass / 28 half bottle / 55 bottle

peregrine ranch "mokolumme river", **Zinfandel**, lodi, 2023
14 glass / 27 half bottle / 52 bottle

sterling, **Cabernet Sauvignon**, california 2020
15 glass / 29 half bottle / 56 bottle

threadcount by quilt, **Red Blend**, california coast
15 glass / 29 half bottle / 58 bottle



CORKAGE POLICY:

\$20 corkage fee per 750 ml, \$40 per magnum, waived if you buy a bottle from our list. Two bottle, one magnum limit per table of six. Larger tables see manager for approval.

Our corkage fee helps cover costs of health benefits for our full time employees.

BEERS (ON TAP)

north coast, **Scrimshaw**, 4.5% ABV • 8

barrel brothers, **Light Lager**, 5% ABV • 8

north coast, **Red Seal Ale**, 5.4% ABV • 8

drakes, **Amber**, 5.9% ABV • 9

lagunitas, **Beast of Both Worlds**, 6.5% ABV • 9

russian river, **Pliny the Elder**, 8.0% ABV • 12

henhouse, **Rotating Hazy IPA**, ABV varies • 9

lagunitas, **Waldos**, 12.4% ABV (10oz) • 11

beer selection subject to change without notice....

WINES (GLASS/BOTTLE)

BUBBLY

minonetto, **Prosecco**, italy • 12/42

domaine carneros, **Brut**, carneros, 2019 • 21/85

schramsberg mirabelle, **Brut Rosé**, north coast, ca
• 20/83

ROSÉ

the vice, **"Pickle Ball" Orange of Viognier**, napa, 2022 •
14/58

WHITES

jermann, **Pinot Grigio**, friuli, italia 2023 • 14/55

schmitt sohne, **Dry Riesling**, germany • 2020 13/42

honig, **Sauvignon Blanc**, napa valley, ca 2023 • 16/60

starmont, **Chardonnay**, carneros, ca 2021 • 14/54

markham, **Chardonnay**, california 2021 • 14/52

REDS

benton lane, **Pinot Noir**, oregon 2022 • 16/70

Nipozzano, **Chianti Rufina**, tuscan, italy 2020 • 15/65

villa antinori, **Toscana**, tuscan, italy 2020 • 16/65

devils canyon, **Cabernet Sauvignon**, napa, ca 2018 • 20/85

prisoner, **Red Blend**, california 2021 • 100

BEERS (BOTTLE) & MORE

eel river, **Clarity Hard Seltzer**, 5% ABV (Ginger Lime, Watermelon) (12oz) • 8

menabrea, **Italian Bionda Lager**, 5.1% ABV (11.2oz) • 7

farmers, **Valle Mexican Lager**, 5.5% ABV (12oz) • 7

knee deep, **Deep Island Tropical IPA**, 6% ABV (12oz) • 8

alvarado street, **Mai Tai P.A.**, 6.4% ABV (16oz) • 8

barrel brothers, **Double IPA**, 8.8% ABV (16 oz) • 11

henhouse, **Dreamland Spaceport Double IPA**, 9% ABV (16oz) • 11

schilling, **Mango Super Nova HARD Cider**, 9.1% ABV (12oz) • 8

NO BUZZ

barrel brothers, **N/A Hazy IPA**, (12oz) • 7

CHECK OUT OUR
HAPPY HOUR MENU



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4 - 6 PM DAILY

Oysters on the Half Shell* fresh lemon wedges • 2.00 each

Spinich Arancini crispy risotto ball, spinach center, garlic, mozzarella, arrabbiata sauce • 4.00 each (2 ball minimum)

Two-buck BBQ Spiced Smoked Chicken Wings spicy carolina style cider vinegar sauce • 6 pc / 12 pc / 24

Herbed French Fries malt vinegar aioli • 5

SEASONAL COCKTAILS

PINEAPPLE UPSIDE-DOWN CAR

brandy, triple sec, lemon, simple syrup, pineapple juice
10

PTV OLD FASHIONED

elijah craig bourbon, brown sugar, angostura bitters
9

POMPELMO MARGARITA

tequila blanco, grapefruit liqueur, agave, fresh lime juice
8

WELL DRINKS \$5

single mixer well cocktails



BEER ON TAP \$5

Barrel Brothers Light Lager

see flyer for more options

RED, WHITE & BUBBLES \$7

prosecco, **Mionetto**, italy NV

threadcount by quilt, **Red Blend**, north coast

whitehaven, **Sauvignon Blanc**, new zealand 2023

DESSERTS

Chocolate Temptation cocoa sponge, chocolate cream, hazelnut cream, chocolate glaze, raspberry coulis, fresh raspberry • 10.95

Tiramisu italian ladyfingers, mascarpone zabaglione • 9.95

Affogato shot of espresso with a scoop of gelato • 9.95 + float of sambuca, hazelnut or coffee liquor • 4

Gelato & Sorbet vanilla, valrhona chocolate, strawberry • 4.95 per scoop

ask your server for our seasonal gelato and sorbet flavors

ASK YOUR SERVER ABOUT OUR AFTER-DINNER BRANDIES, AMAROS, PORTS, CORDIALS, & SCOTCH ...MMM...

HOT DRINKS

french press **Coffee** regular or decaf • 3.50

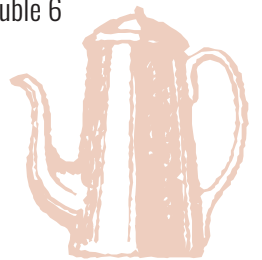
Espresso regular or decaf • single 4 double 6 + sambuca • 4

Cappuccino regular or decaf • 5

Latte regular or decaf • 5.50

Hot Chocolate • 3.50

Hot Tea • 3



BOOZE-FREE BEVS

san pellegrino sparkling water (750 ml) • 9

acqua panna still water (750 ml) • 7

house made lemonade or strawberry lemonade • 5

mezzo e mezzo house made lemonade + black tea • 4

orange, cranberry, apple juice • 4

cock'n bull ginger beer • 5

san. pellegrino aranciata, aranciata rossa • 5

italian soda cherry, raspberry • 3

house made black iced tea • 4, free refills

redbull energy drink (8.4oz) • 6

FOUNTAIN SODAS

coke • 3

diet coke • 3

sprite • 3

orange fanta • 3

raspberry iced tea • 3

root beer • 3

>> free refills <<

KIDS MENU

for guests 12 & under only.

8" PIZZAS

Cheese Pizza max three additional toppings • 8.00

S Vegetables tomatoes, arugula, spinach, onions, sundried tomatoes,

G roasted peppers, mushrooms, artichoke hearts, pesto, kalamata

Z olives, roasted onions, garlic paste, basil • 1.50

- Cheeses fontina, gorgonzola, fresh mozzarella, smoked mozzarella,

P goat, crescenza • 1.75

P Meats & Premium avocado, burrata, chicken, pepperoni,

O italian sausage, chicken sausage, prosciutto,

- capicola, pancetta, tuscan salami, shrimp • 2.25

some toppings may not be listed but will still be charged.

PASTAS

Spaghetti or Rigatoni • 8

gluten free **Fusilli** • 10

CHOOSE A SAUCE:

• marinara

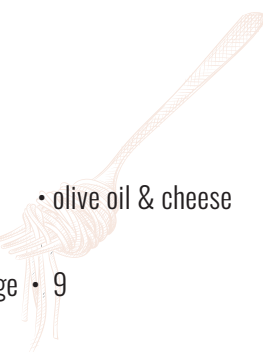
• pesto +2

• olive oil & cheese

• butter & cheese

• bolognese +2

Seasonal Ravioli (3) with brown butter sage • 9



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