

## **LUNCH COMBOS \$13**

### **Choose 1**

**Chef's Soup, House or Caesar Salad**

### **Choose 1**

**1/2 Sandwich or Flatbread**

**Chicken Parmesan and Italian Steak and Cheese, add \$3**

**Gluten-free Flatbread, add \$6**

## **SOUP & SALADS**

**CHEF'S DAILY SOUP (C/B) 4/6**

**Blue Crab Bisque (C/B) 7/9**

### **HOUSE ♦**

Field greens, tomatoes, homemade seasoned croutons, carrots, cucumbers, any homemade dressing 9

with entree 5

### **CAESAR \* ♦**

Classic Romaine tossed in Caesar dressing, topped with seasoned croutons, Reggiano Parmesan 9

with entree 5

### **CAPRESE ♦**

Fresh mozzarella, vine ripened tomatoes, olive oil, basil, balsamic reduction 12

### **SPINACH & GOAT CHEESE ♦**

Baby spinach, flash fried goat cheese medallions, red onions, egg, warm bacon vinaigrette 13

### **GRANNY SMITH APPLE ♦**

Field greens, toasted pecans, apples, red grapes, blue cheese crumbles, port-wine vinaigrette 12

### **ROASTED BEET & PEAR ♦**

Baby arugula, goat cheese, red onion, walnuts, lemon oil 13

### **ITALIAN FARM CHOPPED ♦**

Field greens, genoa salami, Burrata, tomatoes, cucumber, red onions, pepperoncinis, sherry vinaigrette 14

### **GRILLED CHICKEN PANZANELLA ♦**

Field greens, Burrata, red onions, tomatoes, black olives, peppers, pepperoncinis, basil, Schiacciata croutons, herb vinaigrette 17

### **BLACK & BLUE ♦**

Blackened medallions, field greens, Romaine, tomatoes, red onion, cucumber, gorgonzola dressing 19 *Add to any salad: Grilled Chicken Breast 6, Shrimp\* 7 Scallops\* 10, Salmon\* 10, Tuna\* 10, Steak Medallions\* 12*

*Housemade Dressings: Caesar, Balsamic Vinaigrette, Three Herb Vinaigrette, Warm Bacon Vinaigrette, Gorgonzola, Buttermilk Garlic, Sherry Vinaigrette*

### **FLATBREADS - *We serve only Artisan Schiacciata flatbread.***

### **MARGHERITA ♦**

Sundried tomatoes, fresh mozzarella, roasted garlic, basil, olive oil 15

### **COUSIN JIMMY'S FAVORITE ♦**

San Marzano red sauce, mozzarella, Italian sausage, pepperoni, roasted garlic, red onions 15

### **PROSCIUTTO & FIG ♦**

Fig reduction, mozzarella, prosciutto di parma, baby arugula tossed in lemon oil 15

### **CHICKEN ALFREDO ♦**

Grilled chicken, creamy Alfredo sauce, broccoli 15

## **GLUTEN FREE PRIMAVERA ♦**

Cauliflower crust, mozzarella, mushrooms, onions, basil, sundried tomatoes, garlic, olive oil 16

## **SANDWICHES**

*Served with pasta salad*

### **TURKEY BLT**

Applewood smoked bacon, fontina, field greens, tomato, mayo, Schiacciata flatbread 12

### **CHICKEN PESTO**

Pesto sauce, field greens, tomato, basil, mozzarella, Schiacciata flatbread 12

### **CRABCAKE SLIDERS**

Jumbo lump blue crab, baby arugula, lemon aioli, Roma tomatoes, sliced red onion, Brioche roll  
14

### **ITALIAN STEAK & CHEESE**

Seasoned steak, onions, roasted peppers, mozzarella 13

### **MEATBALL BAQUETTE**

San Marzano red sauce, homemade meatballs, mozzarella 13

### **CHICKEN PARMESAN**

Italian bread crumbs, mozzarella, San Marzano red sauce, Schiacciata flatbread 13

### **HOT CAPRESE**

Fresh mozzarella, tomatoes, basil, pesto, balsamic reduction 13

### **MAMBO ITALIANO**

Pepperoni, hard salami, prosciutto, mozzarella, field greens, tomatoes, balsamic 13

## **SMALL PLATES**

### **GARLIC KNOTS**

Baked garlic knots, pesto, herb parmesan oil 7

## **VEGAN STUFFED MUSHROOM**

Baby Portabella, mixed veggies, breadcrumbs, balsamic reduction 12

## **BRUSCHETTA**

Freshly toasted crostini, diced Roma tomatoes, basil, garlic, shaved Parmesan, balsamic reduction 9

## **ZUCCHINI FRITTE**

Handbreaded, flash fried, Parmesan, lemon herb aioli 10

## **ITALIAN NACHOS**

Lightly fried wonton chips, Italian sausage, black olives, tomatoes, scallions, banana peppers, Asiago cream sauce 10

## **CALAMARI**

Flash fried, pan tossed with hot cherry peppers, garlic butter, scallions 14

## **JUMBO SEARED SCALLOPS \* ♦**

Creamy Parmesan risotto, fennel 15

## **TRAVINIA MEATBALLS**

Beef, pork, San Marzano red sauce, ricotta, toasted crostinis 12

## **SEARED AHI TUNA ♦**

Sashimi grade, soy mustard sauce, wasabi, pickled ginger, cucumber salad 15

## **MUSSELS ♦**

Garlic, basil, white wine, lemon butter, Anisette, tomatoes, onions, crostinis 14

## **CRABCAKE TRAVINIA**

Jumbo lump blue crab, spinach-sundried tomato orzo, lemon beurre blanc 16

## **LOBSTER & CRAB RAVIOLI**

Brandy cream sauce, jumbo lump blue crab 16

## **ITALIAN STYLE CLASSICS**

*We use Strauss Free Raised® Veal. Choose from seared chicken breast or thinly pounded veal in these styles below:*

### **PICCATA ♦**

Lemon beurre blanc, garlic, herbed capellini, capers Chicken 14 / Veal 19

### **MARSALA ♦**

Marsala demi-glace, Cremini mushrooms, fontina, herbed capellini Chicken 14 / Veal 19

### **SCALOPPINE ♦**

Artichoke hearts, mushrooms, bacon, lemon butter, herbed capellini Chicken 14 / Veal 19

### **SALTIMBOCCA ALLA ROMANO ♦**

Prosciutto di parma, Fontina, sage, lemon butter, herbed capellini Chicken 14 / Veal 19

### **PARMESAN**

Italian bread crumbs, mozzarella, linguine, San Marzano red sauce Chicken 14 / Veal 19

### **KEN'S EGGPLANT PARMESAN**

Italian bread crumbs, mozzarella, ricotta, linguine, San Marzano red sauce 13

### **POLLO ISABELLA ♦**

Grilled chicken breast, sundried tomatoes, goat cheese, lemon beurre blanc, baby spinach, basil  
14

### **CHICKEN AND SHRIMP CACCIATORE ♦**

Seared Airline chicken breast, sauteed shrimp, rich tomato stew, parmesan risotto 24

### **CHICKEN BRUSCHETTA ♦**

Pan seared chicken breasts, diced Roma tomato, fresh basil, shaved parmesan, balsamic reduction 19

### **STEAK MEDALLIONS \* ♦**

Pan seared, olive oil, herbs, brandy Dijon cream sauce, crispy fingerling potatoes 20

## **PASTA**

### **SPAGHETTI BOLOGNESE ♦**

Traditional bolognese sauce (add meatballs 4) 13

### **FETTUCCINE TRAVINIA ♦**

Grilled chicken, creamy Alfredo sauce, scallions 14

### **PASTA MIA NONNA ♦**

Bowtie pasta, grilled chicken, mushrooms, sundried tomatoes, Asiago cream sauce 14

### **SAUSAGE & PEPPERS RUSTICA ♦**

Italian sausage, roasted peppers, red onions, cavatappi, spicy marinara, mozzarella 14

### **VEGAN PASTA PRIMAVERA ♦**

Gluten free pasta, zucchini, mushrooms, onions, peppers, San Marzano red sauce 13

### **FOUR CHEESE RAVIOLI**

Rosatella sauce, fresh spinach 14

### **LASAGNA BOLOGNESE**

Traditional bolognese sauce, sausage, mozzarella, ricotta 17

### **SHORT RIB RIGATONI ♦**

Slow braised beef, roasted garlic, mascarpone, cream 17

### **LINGUINE CARBONARA ♦**

Bacon, peas, Reggiano parmesan 14

### **SHRIMP AND LOBSTER ALLA VODKA ♦**

Lobster, shrimp, spinach, tomatoes, in a spiced cream sauce over fettuccine 34

*Add to any pasta: Italian Sausage 4, Grilled Chicken Breast 6, Shrimp\* 7, Scallops\* 10, Salmon\* 10, Steak Medallions\* 12*

## **SEAFOOD**

### **FLOUNDER MILANESE**

Lightly crusted with Italian breadcrumbs, herbed lemon butter, spinach sundried tomato orzo 16

### **SHRIMP MESSINA ♦**

Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini 14

### **LOBSTER & CRAB RAVIOLI**

Brandy cream sauce, jumbo lump blue crab 20

### **MIRIAN'S PESCATORE \* ♦**

Spicy lobster broth, shrimp, scallops, mussels, white fish, linguine, cream 18

### **PINE NUT ENCRUSTED SALMON \* ♦**

Dijon, cherry tomatoes, lemon beurre blanc, roasted seasonal vegetables, basil 17

### **CHILEAN SEA BASS \* ♦**

Pan seared, lemon beurre blanc, Tuscan risotto 34

## **SIDES**

**ROASTED SEASONAL VEGETABLES ♦ 6**

**RISOTTO (PARMESAN, TUSCAN OR PESTO) ♦ 6**

**CRISPY FINGERLING POTATOES ♦ 6**

**SPINACH SUNDRIED TOMATO ORZO ♦ 6**

**SAUTEED SPINACH ♦ 6**

**GARLIC MASHED POTATOES ♦ 6**

**GOUDA MAC & CHEESE WITH PANCETTA ♦ 8**

**FLASH FRIED BRUSSEL SPROUTS WITH BALSAMIC GLAZE ♦ 6**

**BROCCOLI WITH GARLIC BUTTER ♦ 7**

*\* May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may*

*increase your risk of foodborne illness especially if you have a medical condition.*

◆ *Gluten-free or can be prepared gluten-free.*