

SMALL PLATES*

ZUCCHINI FRITTE	14
Panko encrusted, flash fried, lemon-herb aioli	
FRIED RAVIOLI	16
Seven crispy fried ravioli, side of marinara	
CRISPY CALAMARI	16
Sweet and spicy peppers, pepperoncini, garlic butter, scallions	
ITALIAN NACHOS	16
Lightly fried wontons, Italian sausage, mozzarella, black olives, tomatoes, scallions, banana peppers, asiago cream sauce	
CRAB DIP	21
Spinach, artichokes, alfredo, asiago sauce, crostini	
ANTIPASTA PLATTER GF (SMALL/LARGE)	16/30
Prosciutto, salami, burrata, kalamata olives, artichoke hearts, roasted tomatoes	

SOUPS & SALADS*

TODAY'S SOUP 7OZ.	7
MIXED FIELD GREEN SALAD GF WITH ENTRÉE 6	12
Tomatoes, carrots, red cabbage, seasoned croutons	
CAESAR SALAD GF WITH ENTRÉE 6	12
Romaine, Caesar dressing, seasoned croutons, Reggiano parmesan	
BLT WEDGE SALAD GF	12
Iceberg lettuce, diced tomatoes, bacon, buttermilk garlic dressing	
GRANNY SMITH APPLE SALAD GF	15
Mixed field greens, toasted pecans, apples, red grapes blue cheese crumbles, port-wine vinaigrette	
ROASTED PEAR & BEET SALAD GF	15
Roasted pears, beets, mixed field greens, walnuts, parmesan, charred shallot vinaigrette	
SPINACH & GOAT CHEESE SALAD GF	15
Lightly fried goat cheese medallions, red onions, diced egg, warm pancetta dressing	
ROASTED CHICKEN PANZANELLA SALAD	15
Arugula, burrata, red onions, tomatoes, black olives, peppers, pepperoncini, basil, croutons, herb vinaigrette	
TUSCAN CHOP SALAD GF	15
Chopped romaine & iceberg lettuce, onions, artichokes, mushrooms, tomatoes, kalamata olives, banana peppers, feta, sherry vinaigrette	
BERRY SALAD (SEASONAL) GF	15
Mixed greens, strawberries, raspberries, blackberries, blueberries and pecans with honey lime vinaigrette	
AHI TUNA* GF	24
Sashimi Tuna seared medium rare with a seasoned crust, mixed greens, carrots, red cabbage, with honey lime vinaigrette	
ADD Grilled Chicken Breast 8 - Six Shrimp 12 - Two Scallops* 18 8 oz. Salmon* 14 - Tuna* 14 - One Crabcake 16	

FLATBREADS*

MARGHERITA	15
Roasted tomatoes, burrata, roasted garlic, fresh basil, mozzarella	
UNCLE TONY'S FAVORITE	16
San Marzano red sauce, pepperoni, Italian sausage, mozzarella, roasted garlic, red onion	
MEATBALL	16
Ground pork, beef, ricotta, roasted fennel and onion, cracked black pepper, mozzarella	
ROASTED CHICKEN	16
Pesto cream, spinach, cremini mushrooms, pancetta, caramelized fennel and onions, mozzarella	
PROSCIUTTO & FIG	16
Arugula, mozzarella, lemon oil, prosciutto and fig paste	

SIDES*

VEGETABLE PLATE - PICK THREE SIDES	18
Parmesan Risotto (GF) \$8 • Crispy Fingerling Potatoes \$8	
Sautéed Spinach with Lemon Butter (GF) \$8 • Sautéed Broccoli (GF) \$8	
Sautéed Mushrooms & Onions (GF) \$8 • Spinach-Roasted Tomato Orzo \$8	
Asparagus (GF) \$8 • Crispy Brussel Sprouts with Balsamic Glaze \$8	
Smoked Gouda Mac & Cheese With Pancetta \$10	
Extra Salad Dressing \$1 • Extra Sauce \$2 • Bread \$2	

ITALIAN STYLE CLASSICS *

We use only thinly pounded chicken or veal tenderloins prepared in one of the following styles.

PICATTA STYLE GF	CHICKEN 25 VEAL 32
Lemon butter, white wine, capers, garlic, capellini	
PARMESAN STYLE GF	CHICKEN 25 VEAL 32
San Marzona red sauce, mozzarella, italian bread crumbs, linguine with red sauce <i>Substitute Zucchini 19</i>	
MARSALA STYLE GF	CHICKEN 25 VEAL 32
Marsala wine demi-glaze, cremini mushrooms, fontina cheese, capellini	
SCALOPPINI STYLE GF	CHICKEN 25 VEAL 32
Artichoke hearts, mushrooms, smoked pancetta, lemon butter, capellini	
SALTIMBOCA STYLE GF	CHICKEN 25 VEAL 32
Smoked pancetta, spinach, lemon butter, capellini	

MAINS*

POLLO ISABELLA GF	23
Grilled chicken breast, sun-dried tomatoes, spinach, goat cheese, lemon basil beurre blanc <i>Substitute Salmon* add 12</i>	
PANROASTED CHICKEN GF	23
Sautéed shaved brussels sprouts, crispy fingerling potatoes, rosemary-bacon pan jus	
SHRIMP MESSINA GF	24
Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini	
SHRIMP SCAMPI GF	24
Shrimp sauteed in garlic butter, herbs, diced roma tomatoes with lemon butter on capellini pasta	
LOBSTER RAVIOLI	24
Lobster sherry cream sauce with roma tomatoes and spinach	
NC RAINBOW TROUT	25
Shaved brussels sprouts, mushrooms, pancetta, dill cream sauce	
MUSSELS PERNOD GF	28
Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostini & capellini pasta	
PORK RIBEYE* GF	28
Smoked sausage & tomato pan jus, roasted tomatoes, mushrooms, parmesan risotto	
PAN SEARED MAHI*	28
8 oz mahi served over mushroom and pea risotto with lemon dill cream sauce	
PINE NUT ENCRUSTED SALMON*	30
Dijon Mustard coated & breaded with panko bread crumbs and pine nuts, roma tomatoes, roasted asparagus, lemon basil beurre blanc	
CIOPPINO ALMAFI GF	34
Shrimp, scallops, mussels, calms, spicy lobster broth, crostini, & capellini pasta	
CRABCAKE TRAVINIA (ONE/TWO)	22/40
Jumbo lump crabmeat, spinach & roasted tomato orzo, lemon butter	
SCALLOPS PAN SEARED* GF (TWO/FOUR)	18/34
Artichoke pesto risotto, basil infused oil, sautéed to medium rare	
TENDERLOIN MEDALLIONS* GF	38
Two pan seared medallions, herbs, brandy Dijon cream sauce, crispy fingerling potatoes, olive oil	
MADEIRA FILET* GF	40
Madeira wine Demi glaze, cremini mushrooms, Maitre D'Butter, crispy fingerling potatoes	
RAT PACK RIBEYE*	40
14 oz certified beef with crispy fingerling potatoes & crispy shallots	

PASTAS*

LASAGNA BOLOGNESE	20
Pork and beef Bolognese sauce, ricotta, mozzarella, parmesan	
FETTUCCINE ALFREDO GF	20
Parmesan cream sauce, roasted garlic, chives	
SPAGHETTI BOLOGNESE GF	20
Pork, veal and beef Bolognese sauce	
PASTA MIA NONNA GF	24
Bowtie pasta, grilled chicken, mushrooms, roasted tomatoes, asiago cream sauce	
SAUSAGE & PEPPERS RUSTICA GF	24
Italian sausage, roasted peppers, red onions, oregano, basil, cavatappi, spicy marinara, mozzarella	
PESTO NAPOLINA	24
Bowtie pasta with creamy pesto sauce, pulled chicken, spinach and sun-dried tomatoes	
CHICKEN CANNELONI	26
Hand rolled pasta tubes filled with roasted chicken, roma tomatoes, ricotta and mozzarella cheeses and served in a tomato cream sauce topped with fresh basil	
SHORT RIB BOLOGNESE GF	26
Slow braised beef, roasted garlic with tomato cream sauce, mascarpone cheese	
PASTA CARBONARA	24
Mushrooms, peas, prosciutto, white truffle oil, garlic cream sauce with linguine	
ADD Two Meatballs 7 - Grilled Chicken Breast 8 - Six Shrimp 12 - Two Scallops* 18 4 oz. Italian Sausage 8 - 8 oz. Salmon* 14 - Tuna* 14 - One Crabcake 16	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

18% Gratuity added to parties of six (6) or more • Taking Reservations - 803.419.9313 - www.traviniacolumbia.com - Resy App • GF Gluten-Free-Substitute with Gluten-Free pasta or Gluten-Free side order • All Gluten-Free entrées are additional \$1