

TRAVERTINE

Appetizers

TRAVERTINE KITCHEN SALAD

mesclun, escarole, marinated artichoke, spring vegetables, herb vinaigrette 12

BURRATA

heirloom cherry tomatoes, ribbon zucchini, basil 13

TUSCAN ASPARAGUS

grilled spears, wrapped with prosciutto, gorgonzola wine sauce, roasted pistachio 10

MIXED SEAFOOD ALA PLANCHA

arugula, roasted peppers, chickpeas, preserved lemon citronette 14

MARKET FISH CEVICHE

razored cucumber & radish, citris marinade, cilantro, jalapeno 11

BEEF CARPACCIO

spring radish, shaved piave, watercress aioli 15

SAUSAGE & PARMESAN BRUSCHETTA

sweet italian pork, roma tomato, basil, parmesan 13

Pasta

ALL PASTA'S ALSO SERVED IN HALF PORTIONS

RECOMMENDED AS AN APPETIZER OR MID COURSE SHARING

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TRAVERTINE

Pasta

MEZZALUNA	<i>sweet butternut, parmigiano reggiano, amaretti</i>	8 / 16
GARGANELLI	<i>shitake mushroom, baby brussels sprouts, brown butter</i>	10 / 19
SQUID INK & WHITE LINGUINI	<i>vongole, prosciutto, white wine, parsley, chili</i>	8 / 17
PAPPARDELLE	<i>beef steak, tomato and rosemary ragu</i>	9 / 18
PICI	<i>sweet italian sausage, fennel, toasted bread crumbs</i>	9 / 18
GNOCCHI	<i>ricotta, vanilla bean, crackling, white truffle oil</i>	9 / 18

Entrees

COD IN A BAG

zucchini, heirloom cherry tomato, lemon & wine thyme sauce 23

MARE PAELLA

½ lobster, shrimp, calamari, prince edward mussels, cockles, chorizo, saffron rice 28

SEARED AND BAKED CHICKEN BREAST

traditional roasted vegetable ratatouille 26

GRILLED BLACK ANGUS STRIP LOIN

Travertine fries, bloody mary gravy 32

FENNEL, WHITE ASPARAGUS SALAD

MARINATED FRESH BEETS

ROASTED MUSHROOMS

SAUTEED BROCCOLI RABE

CRISPY POTATO SHELLS