

ESTD 2000

# LA TRAVIATA

AUSTIN, TX

## PRIMI

Warm Bread   Served with extra virgin olive oil or butter and mixed olives	4
Soup of the Day   Prepared fresh daily. Please ask for today's selection.	8
Zucchini Salad   Zucchini ribbons, green olives, fresh mint, parsley and shaved Pecorino Toscana	9
Mista Salad   Baby greens, red wine vinaigrette, toasted hazelnuts and shaved Pecorino Toscana	9
Caesar Salad*   Romaine, house made Caesar dressing, Parmesan Reggiano and garlic croutons	9.5
Roasted Beets and Burrata   With fresh arugula and Marcona almonds	12
Homemade Ravioli   Please ask about today's selection.	13
Crispy Polenta   Rosemary polenta served with an Italian Gorgonzola sauce	10
Beef Carpaccio with Fried Radicchio*   With arugula, Parmesan, truffle oil and toasted pine nuts	14
Prosciutto di Parma   Served with Belgian endive, scallions, olives, shaved Parmesan and truffle oil	12.5

## PASTA

Pasta Norma	15.5
Penne with roasted eggplant, tomato, garlic, basil and topped with toasted ricotta salata	
Calamari Puttanesca	18
Calamari, linguine, garlic, chili flakes, anchovies, capers, olives, tomato sauce and basil	
Spaghetti a la Carbonara*	19
Tossed with pancetta, onion, cream, lemon and topped with a local farm fresh egg	
Spaghetti a la Bolognese	19
Spaghetti tossed with a veal, beef and pork ragu	
Rigatoni with Spicy Lamb Meatballs	18.5
Roasted tomato sauce, roasted bell peppers, basil, pine nuts and a touch of cream	
Fettuccine con Funghi	17.5
Portobello and crimini mushrooms, spinach, fried artichokes, Parmesan and truffle oil	
Homemade Ravioli	21
Please ask about today's selection.	

## PESCE E CARNE

Chicken Parmesan	19
Topped with Italian Fontina cheese, served with spaghetti and a roasted tomato sauce	
Seared Atlantic Salmon*	21
Served with a lentil ragu, sautéed greens, tapenade, aioli and topped with a radish and fennel salad	
Cioppino a la San Francisco*	24
Clams, shrimp, calamari, mussels, and salmon served in a spicy tomato and white wine garlic sauce with lemon, saffron aioli and Italian parsley   Add pasta 4	
Duck Confit	21
Fig sauce, potato fennel gratin and haricot vert   Add a second leg 8	
Veal Piccata*	25.5
Veal scaloppini, lemon caper sauce, mashed potatoes and haricot vert	
Roasted Petite Beef Tenderloin*	25
Served with roasted fingerling potatoes and onions, sautéed winter greens and Gorgonzola cheese	

\$4 SPLIT PLATE CHARGE ON ENTRÉES

18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

\*CONSUMING RAW OR UNDERCOOKED MEATS MAY CAUSE AN INCREASED RISK OF FOOD BORNE ILLNESS