



La Traviata

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

[Fast Food Industry →](#)

The 2025 US Pizza Restaurants & Industry Trends Report

[Pizza Industry →](#)

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

[Fast Casual Industry →](#)

2025 US Dining Restaurants & Industry Market Research

[Casual Dining Industry →](#)

[Competitor Price Intelligence →](#)

Appetizers

ITEM	PRICE
Calamari Fritti Faux, sachiez-vous qu'il y a d'autres mots pour decrire les plats?	\$22.00
Crispy Brussels Sprouts Honey mustard, caramelized onions, and chili flakes drizzled with balsamic glaze.	\$19.00
Burrata Bruschetta Roasted tomatoes, prosciutto, garlic, olive oil, baguette.	\$21.00
Mushroom Strudel Un feuilleté croustillant renfermant de la mozzarella di bufala italienne, accompagné de tomates mûries, d'un aioli au b...	\$23.00
Seared Octopus Watercress, tomato, crispy shallot, yuzu balsamic	\$26.00

Entrees

ITEM	PRICE
Rack of Lamb Fingerling potatoes, cranberries, grilled asparagus, and pomegranate mint reduction. .	\$56.00
Chicken Tartufato Truffle breaded chicken breast, porcini mushrooms, truffle cream, potato puree, seasonal vegetables	\$35.00
Filet Mignon Accompagné de carottes glacées, d'épinards sautés, avec une purée de pommes de terre crémeuse, et nappé d'une sauce au c...	\$59.00
Salmon Orange-Vanilla beurre blanc sauce, potato puree, arugula	\$39.00
Manzo E Gamberi 5 oz de filet mignon accompagné de crevettes grillées, purée de pommes de terre à la truffe et légumes assaisonnés.	\$48.00
'La Trav' Chilean Seabass Miso glazed, tobiko caviar, jasmine rice, seasonal vegetables	\$63.00
Pork Medallions Green beans, potato puree mango habanero beurre blanc	\$47.00

Pastas

ITEM	PRICE
Lasagna Feuilles de pâtes superposées, sauce au bœuf braisée au chianti, accompagnées de mozzarella fondante.	\$32.00
Winter Rigatoni Pasta, seasonal grilled veggies, garlic, olive oil, parmesan	\$30.00
Portobello Mushroom Ravioli Ricotta and mushroom stuffed, fresh tomato, basil, olive oil, pesto	\$31.00
Capellini alla Checca Pasta, tomatoes, basil, garlic, olive oil (Vegan)	\$30.00
Wild Boar Linguini Pasta, in a Ragu meat sauce, parmesan crisp	\$33.00
Penne Al Gorgonzola Pasta, chicken, broccoli, gorgonzola, cream sauce	\$32.00
Shrimp Tagliolini Blackened shrimp, cilantro, jalapeno, peas, roasted red bell pepper sauce	\$36.00

ITEM	PRICE
Venison Fettucini House-made venison ragu sauce, parmesan crisp	\$33.00
Lobster Tortelli Porcini, truffle parmesan cream sauce	\$36.00
Braised Beef Ravioli Brandy-mustard cream, gorgonzola, arugula	\$33.00
Veal Ravioli Chestnut porcini truffle cream	\$33.00
Risotto Pescatore Shrimp, scallops, calamari, saffron essence cream	\$39.00
Lite Fair	

ITEM	PRICE
Ceasar Salad Romaine hearts, croutons, Parmesan cheese, and anchovies.	\$16.00
Zuppa del Giorno (Soup of the day) Prepared fresh daily call restaurant for soup of the day.	\$13.00
Della Casa Salad Un mélange de légumes croquantes accompagné de vinaigrette balsamique, agrémenté de fromage feta crémeux, de carottes f...	\$14.00
Arugula E Carciofi Wild rocket arugula, artichokes, champagne vinaigrette, parmesan crisp	\$15.00
Spinach-Kale Salad Mélange de jeunes pousses d'épinards et de chou frisé, agrémenté de fromage gorgonzola crémeux. Les tomates poire éclata...	\$18.00

La Trav Dessert	
ITEM	PRICE
Tiramisu Big Ladyfinger Layers of espresso drenched lady fingers separated by mascarpone cream and dusted with cocoa powder.	\$12.50
Dessert Beverages	

ITEM	PRICE
Cappuccino	\$5.00
Hot Coffee	\$3.00
Hot Tea	\$3.00
Espresso	\$3.95
Double Espresso	\$4.95
Macchiato	\$3.95
Caramel Cappuccino	\$5.95
Cafe Latte	\$4.00