

Trattoria Timone  
Preset Menu Option# 1

Starters  
Bruschetta

Appetizer

**Pear and Blue Cheese Salad**

Organic baby greens, with toasted walnuts, cinnamon poached pears, crumbled blue cheese and balsamic vinaigrette

Or

**Caesar Salad**

Crisp romaine hearts, croutons, crisp bacon, parmesan, and zesty garlic dressing

Or

Soup of the day

Main

**Fettuccine**

Smoked chicken, wild mushrooms, sun dried tomatoes, white wine, basil, and cream

Or

**Veal Scallopini Picatta**

Tender escallops of Provimi veal, with lemon, butter, parsley and white wine, served with daily potatoes and mixed vegetables

Or

**Roasted Chicken Supreme**

Roasted free range chicken breast, with tarragon, capers, Dijon buerre blanc, daily potatoes and mixed vegetables

Or

**Grilled Jail Island Atlantic Salmon**

With a fresh mango and papaya salsa, risotto and mixed vegetables

Dessert

Tiramisu

Or

Chocolate Mousse Cake

\$46/Person

**Alcohol, Taxes, and 15% Gratuity Extra**

Trattoria Timone  
Preset Menu Option# 2

Starters  
Bruschetta

Appetizer

**House Salad**

With tender organic baby greens, spicy roasted pecans, fresh citrus fruit segments, and raspberry vinaigrette

Or

**Caesar Salad**

Crisp romaine hearts, croutons, crisp bacon, parmesan, and zesty garlic dressing

Or

Grilled Calamari

Main

**Whole Wheat Penne Prima Vera**

A medley of fresh mixed vegetables, finished with fresh herb, garlic and extra virgin olive oil

Or

**Veal Scallopini Marsala**

Tender escallops of provimi veal topped with Marsala and wild mushroom sauce served with daily potatoes and mixed vegetables

Or

**Roasted Chicken Supreme**

Roasted free range chicken breast, with tarragon, capers, Dijon buerre blanc, daily potatoes and mixed vegetables

Or

**Grilled Jail Island Atlantic Salmon**

With a fresh mango and papaya salsa, risotto and mixed vegetables

Dessert

Coconut Cream Pie

Or

New York Style Cheesecake topped with raspberry puree

\$48/Person

**Alcohol, Taxes, and 15% Gratuity Extra**

Trattoria Timone  
Preset Menu Option# 3

Starters  
Bruschetta

Appetizer

**House Salad**

With tender organic baby greens, spicy roasted pecans, fresh citrus fruit segments, and raspberry vinaigrette

Or

**Caesar Salad**

Crisp romaine hearts, croutons, crisp bacon, parmesan, and zesty garlic dressing

Or

Soup of the Day

Main

**Ravioli di Zucca al Burro Salvia**

Butternut squash ravioli with a fresh sage butter, shaved parmigiano

Or

**Veal Milanese**

Tender escallops of provimi veal lightly breaded and sauteed, fresh lemon, parsley served with daily potatoes and mixed vegetables

Or

**Roasted Chicken Supreme**

Roasted free range chicken breast, with tarragon, capers, Dijon buerre blanc, daily potatoes and mixed vegetables

Or

**Fresh Grilled Chilean Sea Bass Fillet**

Pan seared with white wine, lemon, caper, buerre blanc, served with risotto and mixed vegetables

Dessert

Pecan Butter Tart

Or

New York Style Cheesecake topped with blueberry puree

\$50/Person

**Alcohol, Taxes, and 15% Gratuity Extra**

Trattoria Timone  
Preset Menu Option# 4

Starters  
Bruschetta

Appetizer  
House Salad

With tender organic baby greens, spicy roasted pecans, fresh citrus fruit segments, and raspberry vinaigrette

Or

Caesar Salad

Crisp romaine hearts, croutons, crisp bacon, parmesan, and zesty garlic dressing

Or

Soup of the Day

Main

Penne Rustica

With Sweet Italian sausage, sweet and hot peppers, eggplant, herbs, tomato sauce and black olives

Or

Osso Bucco

Centre cut veal shank simmered in a rich natural red wine broth, served with daily potatoes and mixed vegetables

Or

Roasted Chicken Supreme

Roasted free range chicken breast, with tarragon, capers, Dijon buerre blanc, daily potatoes and mixed vegetables

Or

Grilled Jail Island Atlantic Salmon

With a fresh mango and papaya salsa, risotto and mixed vegetables

Dessert

Tiramisu

Or

Chocolate Mousse Cake

\$50/Person

**Alcohol, Taxes, and 15% Gratuity Extra**

Trattoria Timone  
Preset Menu Option# 5

Starters  
Bruschetta

Appetizer

House Salad

With tender organic baby greens, spicy roasted pecans, fresh citrus fruit segments, and raspberry vinaigrette

Or

Caesar Salad

Crisp romaine hearts, croutons, crisp bacon, parmesan, and zesty garlic dressing

Or

Tomato Salad

Vine ripened tomato, baby arugula, roasted garlic, black olives, buffalo mozzarella, extra virgin olive oil, aged balsamic

Main

Whole Wheat Penne Prima Vera

A medley of fresh mixed vegetables, finished with fresh herb, garlic and extra virgin olive oil

Or

Veal Scallopini Marsala

Provimi scallopini, topped with mushroom marsala sauce, served with daily potatoes and mixed vegetables

Or

Grilled Black Angus N.Y. Strip Loin

With green peppercorn and brandy sauce, served with daily potatoes and mixed vegetables

Or

Grilled Jail Island Atlantic Salmon

With a fresh mango and papaya salsa, risotto and mixed vegetables

Dessert

Coconut Cream Pie

Or

New York Style Cheesecake topped with raspberry puree

\$52/Person

**Alcohol, Taxes, and 15% Gratuity Extra**

Trattoria Timone  
Preset Menu Option# 6

Starters  
Bruschetta

Appetizer

Pear and Blue Cheese Salad

Organic baby greens, with toasted walnuts, poached pears, danish blue cheese, balsamic vinaigrette

Or

Caesar Salad

Crisp romaine hearts, croutons, crisp bacon, parmesan, and zesty garlic dressing

Or

Smoked Salmon and Mango Salad

Baby greens, red onion, pine nuts, goat cheese, dilled crème fraiche and raspberry vinaigrette

Main

Linguine Vongole

Fresh clams, garlic, herbs, white wine, tomato concasse, extra virgin olive oil

Or

Grilled Chilean Sea Bass

Pan seared, with white wine, lemon, caper, buerre blanc, served with risotto and mixed vegetables

Or

Roasted Chicken Supreme

Roasted free range chicken breast, with tarragon, capers Dijon buerre blanc, daily potatoes and mixed vegetables

Or

Grilled Black Angus Beef Tenderloin

With wild mushrooms and Madeira wine sauce, served with daily potatoes and mixed vegetables

Dessert

Chocolate Mousse Cake

Or

New York Style Cheesecake topped with Caramel sauce

\$54/Person

**Alcohol, Taxes, and 15% Gratuity Extra**