

Trattoria Timone
Preset Lunch 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 Affumiciato

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

\$34/Person

Alcohol, Taxes, and 15% Gratuity Extra

Trattoria Timone
Preset Lunch 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

Soup of the day

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

\$34/Person

Alcohol, Taxes, and 15% Gratuity Extra

Trattoria Timone
Preset Lunch 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

Grilled Calamari

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

Steak Fritz

U.S.D.A. Prime Strip loin, sauteed mushrooms, with fresh cut fries, chipotle aioli

Dessert

Pecan Butter Tart

Or

New York Style Cheesecake topped with blueberry puree

\$35/Person

Alcohol, Taxes, and 15% Gratuity Extra

Trattoria Timone
Preset Lunch 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

Fresh Mango Salad

Julienne mango, tender roasted baby beets, walnuts, crumbled chevre, arugula, extra virgin olive oil, aged balsamic

Main

Penne Rustica

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

Or

Roasted Chicken Supreme

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

Or

Jail Island Ocean Trout

With saffron mango buerre blanc, risotto, and mixed vegetables

Dessert

Tiramisu

Or

Chocolate Mousse Cake

\$36/Person

Alcohol, Taxes, and 15% Gratuity Extra

Trattoria Timone
Preset Lunch 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 Saltimbocca

Provimi scallopini, topped with thinly sliced prosciutto and wild mushroom marsala sauce, served with daily potatoes and mixed vegetables

Or

Grilled Chicken Caesar

Free range chicken breast served on a bed of crisp romaine hearts and our zesty garlic dressing

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

\$36/Person

Alcohol, Taxes, and 15% Gratuity Extra

Trattoria Timone
Preset Lunch 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 Salad

With baby greens, dates, goat cheese, cucumber, pine nuts, red onion

Main

Linguine Vongole

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

Or

Grilled Pork Tenderloin

with black plum chutney, 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

Dessert

Chocolate Mousse Cake

Or

New York Style Cheesecake topped with Caramel sauce

\$36/Person

Alcohol, Taxes, and 15% Gratuity Extra