

Trattoria Timone
Preset Lunch Menu Option #1

STARTER

Bruschetta

APPETIZER

Pear and Blue Cheese Salad

**Baby greens, honey poached pear, blue cheese, roasted walnuts and
balsamic vinaigrette**

Or

Caesar Salad

Romaine hearts, croutons, bacon, parmesan and creamy garlic dressing

MAIN COURSE

Gourmet Butternut Squash Ravioli

Fresh sage butter and shaved parmesan

Or

Roasted Chicken Breast

With port wine veal jus, daily potato and mixed vegetables

Or

Grilled Atlantic Salmon

Fresh mango salsa, risotto and mixed vegetables

Or

Veal Marsala

**Tender slices of provimi veal, with mixed forest mushrooms, marsala wine
sauce, rosemary, daily potato and mixed vegetables**

DESSERT

Tiramisu

Ladyfingers, espresso, amaretto and creamy mascarpone mousse

Or

New York Style Cheesecake

Topped with raspberry sauce

\$42.00/person

(Price includes regular coffee, tea and fountain soft drinks)

ALCOHOL, TAXES AND 18% GRATUITY EXTRA

Trattoria Timone
Preset Lunch Menu Option #2

STARTER

Bruschetta

APPETIZER

House Salad

Baby greens, spicy roasted pecans, orange segments, house vinaigrette

Or

Caesar Salad

Romaine hearts, croutons, bacon, parmesan and creamy garlic dressing

Or

Soup of the Day

(Ask your server for soup selection)

MAIN COURSE

Penne Rustica

Slow braised tender Italian sausage, tomato sauce, roasted peppers and black olives

Or

Veal Picatta

Tender slices of Provimi veal sautéed with lemon, capers, white wine and parsley served with daily potato and mixed vegetables

Or

Roasted Chicken Breast

With a port wine, veal jus, daily potato and mixed vegetables

Or

Grilled Ocean Trout

Mango salsa, risotto and mixed vegetables

DESSERT

Tiramisu

Ladyfingers, espresso, amaretto and creamy mascarpone mousse

Or

Chocolate Mousse Cake

Crispy meringue, crushed hazelnuts, chocolate mousse

\$42.00/person

(Price includes regular coffee, tea and fountain soft drinks)

ALCOHOL, TAXES AND 18% GRATUITY EXTRA

Trattoria Timone
Preset Lunch Menu Option #3

STARTER

Bruschetta

APPETIZER

House Salad

Baby greens, spicy roasted pecans, orange segments, house vinaigrette

Or

Caesar Salad

Romaine hearts, croutons, bacon, parmesan and creamy garlic dressing

Or

Soup of the Day

(Ask your server for soup selection)

MAIN COURSE

Wild Mushroom Risotto

With asparagus, wild mushrooms, fresh peas, tomatoes parmesan

Or

Steak Fritz

**8 oz New York steak topped with sautéed mushrooms, served on a bed of
our home fries**

(steaks will be served medium unless specified)

Or

Roasted Chicken Breast

With a port wine, veal jus, daily potato and mixed vegetables

Or

Grilled Arctic Char

Mango salsa, risotto and mixed vegetables

DESSERT

Coconut Cream Pie

Topped with whipped cream, toasted coconut, raspberry coulis

Or

New York Style Cheesecake

Topped with raspberry sauce

\$44.00/person

(Price includes regular coffee, tea and fountain soft drinks)

ALCOHOL, TAXES AND 18% GRATUITY EXTRA

Trattoria Timone
Preset Lunch Menu Option #4

STARTER

Bruschetta

APPETIZER

House Salad

Baby greens, spicy roasted pecans, orange segments, house vinaigrette

Or

Caesar Salad

Romaine hearts, croutons, bacon, parmesan and creamy garlic dressing

Or

Soup of the Day

(Ask your server for soup selection)

MAIN COURSE

Penne Prima Vera

**Fresh sautéed mixed vegetables, with fresh herbs, garlic and extra virgin
olive oil**

Or

Veal Marsala

**Tender slices of Provimi veal, with marsala and wild mushroom sauce
served with daily potato and mixed vegetables**

Or

Roasted Chicken Breast

With a port wine, veal jus, daily potato and mixed vegetables

Or

Grilled Arctic Char

Mango salsa, risotto and mixed vegetables

DESSERT

Coconut Cream Pie

Topped with whipped cream, toasted coconut, raspberry coulis

Or

New York Style Cheesecake

Topped with raspberry sauce

\$44.00/person

(Price includes regular coffee, tea and fountain soft drinks)

ALCOHOL, TAXES AND 18% GRATUITY EXTRA

Trattoria Timone
Preset Lunch Menu Option #5

STARTER

Bruschetta

APPETIZER

Pear and Blue Cheese Salad

Baby greens, honey poached pear, blue cheese, roasted walnuts, balsamic vinaigrette

Or

Caesar Salad

Romaine hearts, croutons, bacon, parmesan and creamy garlic dressing

Or

Soup of the Day

(Ask your server for soup selection)

MAIN COURSE

Butternut Squash Ravioli

Fresh sage butter and shaved parmesan

Or

Grilled Atlantic Salmon

Fresh mango salsa, risotto and mixed vegetables

Or

Roasted Chicken Breast

With a port wine, veal jus, daily potato and mixed vegetables

Or

Cioppino

Fresh sautéed lobster, shrimp scallops, fish, mussels and clams in a herbed tomato, fennel, and white wine broth, served with crusty Calabrese bread

DESSERT

Chocolate Mousse Cake

Crispy meringue, chopped hazelnuts, chocolate mousse

Or

New York Style Cheesecake

Topped with raspberry sauce

\$46.00/person

(Price includes regular coffee, tea and fountain soft drinks)

ALCOHOL, TAXES AND 18% GRATUITY EXTRA