

Trattoria Timone
Preset Dinner Menu Option #1

STARTER

Bruschetta (Vegetarian)

APPETIZER

House Salad (Vegetarian, Vegan, GF)

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

Or

Caesar Salad

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

Or

Minestrone Soup (Vegetarian, Vegan, GF)

Classic Italian Minestrone, with mixed vegetables, in a savory vegetable broth

MAIN COURSE

Veal Piccata

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

Or

Gourmet Butternut Squash Ravioli (Vegetarian)

Fresh sage butter and shaved parmesan

Or

Roasted Chicken Breast (GF)

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

Or

Grilled Atlantic Salmon (GF)

Fresh mango salsa, risotto and mixed vegetables

DESSERT

Tiramisu

Ladyfingers, espresso, amaretto and creamy mascarpone mousse

Or

Chocolate Mousse Cake (GF)

Crispy meringues, crushed hazelnuts, chocolate mousse

\$50.00/person

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

ALCOHOL, TAXES AND 18% GRATUITY EXTRA

Please order this menu 7 days before your reservation

Please inform us ahead of time of any dietary restrictions or allergies

Trattoria Timone
Preset Dinner Menu Option #2

STARTER

Bruschetta (Vegetarian)

APPETIZER

House Salad (Vegetarian, Vegan, GF)

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

Or

Caesar Salad

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

Or

Minestrone Soup (Vegetarian, Vegan, GF)

Classic Italian Minestrone, with mixed vegetables, in a savory vegetable broth

MAIN COURSE

Braised Lamb Shank (GF)

Slowly cooked in red wine, tomato and rosemary veal jus, served with mashed potatoes and root vegetables

Or

Roasted Chicken Breast (GF)

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

Or

Grilled New York Steak (GF)

10 oz steak with a green peppercorn sauce, daily potato and mixed vegetables

Or

Grilled Curried Seafood (GF)

Grilled Lobster, Shrimp and Scallops, with a coconut mango curry sauce, served with creamy risotto and mixed vegetables

DESSERT

Ricotta and Pear Cake

Classic Amalfi hazelnut cake with creamy sweet ricotta mousse and poached pear pieces

Or

New York Style Cheesecake

Topped with fresh raspberry sauce

\$54.00/person

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

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Trattoria Timone
Preset Dinner Menu Option #3

STARTER

Bruschetta (Vegetarian)

APPETIZER

Pear and Blue Cheese Salad (Vegetarian, GF)

Organic baby greens with honey poached pear, blue cheese, roasted walnuts, balsamic vinaigrette

Or

Caesar Salad

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

Or

Minestrone Soup (Vegetarian, Vegan, GF)

Classic Italian Minestrone, with mixed vegetables, in a savory vegetable broth

MAIN COURSE

Penne Prima Vera (Vegetarian, Vegan) (GF option)

A medley of fresh vegetables, cooked with olive oil, garlic and fresh herbs

Or

Slow Roasted Prime Rib (GF)

12 oz portion of certified Black Angus beef with a natural red wine shallot jus, side of horseradish, served with daily potato and mixed vegetables

Or

Roasted Chicken Breast (GF)

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

Or

Grilled Atlantic Salmon (GF)

Fresh mango salsa, risotto and mixed vegetables

DESSERT

Tiramisu

Ladyfingers, espresso, amaretto and creamy mascarpone mousse

Or

Chocolate Mousse Cake (GF)

Crispy meringues, crushed hazelnuts, chocolate mousse

\$52.00/person

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

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Trattoria Timone
Preset Dinner Menu Option #4

STARTER

Bruschetta (Vegetarian)

APPETIZER

Roasted Beet, Kale and Feta (Vegetarian, GF)

Baby kale, arugula, avocado, sliced almonds, roasted beets, quinoa, Mediterranean feta, oranges segments, and honey mustard vinaigrette

Or

Caesar Salad

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

Or

Minestrone Soup (Vegetarian, Vegan, GF)

Classic Italian Minestrone, with mixed vegetables, in a savory vegetable broth

MAIN COURSE

Cioppino (GF)

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

Or

Veal Saltimbocca

Tender slices of provimi veal sautéed with fresh sage and marsala wine sauce, topped with prosciutto, served with daily potato and mixed vegetables

Or

Grilled New Zealand Sea Bass (GF)

With a lemon, white wine and caper butter sauce, risotto and mixed vegetables

Or

Grilled Beef Tenderloin (GF)

8 oz beef filet with a wild mushroom, marsala wine sauce, served with daily potato and mixed vegetables

DESSERT

New York Style Cheesecake

Topped with raspberry sauce

Or

Chocolate Mousse Cake (GF)

Crispy meringues, crushed hazelnuts, chocolate mousse

\$62.00/person

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

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Trattoria Timone
Preset Dinner Menu Option #5

STARTER

Bruschetta (Vegetarian)

APPETIZER

Roasted Butternut Squash Salad (Vegetarian, GF)

Organic baby greens, roasted pecans, goat cheese, dried cranberries, balsamic vinaigrette

Or

Caesar Salad

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

Or

Minestrone Soup (Vegetarian, Vegan, GF)

Classic Italian Minestrone, with mixed vegetables, in a savory vegetable broth

MAIN COURSE

Penne with Smoked Chicken (Vegetarian and GF optional)

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

Or

Grilled Alaskan Black Cod (GF)

With a lemon, white wine and caper butter sauce, risotto and mixed vegetables

Or

Osso Buco (GF)

Centre cut veal shank simmered in a rich natural red wine tomato veal sauce, served with daily potato and mixed vegetables

Or

Grilled New York Steak (GF)

**10oz steak with a peppercorn brandy sauce, daily potato and mixed vegetables
(all meats cooked medium)**

DESSERT

New York Style Cheesecake

Topped with raspberry sauce

Or

Chocolate Mousse Cake (GF)

Crispy meringues, crushed hazelnuts, chocolate mousse

\$62.00/person

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

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