

Trattoria Timone
2020 Preset Lunch Menu Option #1

STARTER

Bruschetta (Vegetarian)

APPETIZER

Pear and Blue Cheese Salad (Vegetarian, GF)

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 (Vegetarian)

Fresh sage butter and shaved parmesan

Or

Roasted Chicken Breast (GF)

With blueberry port wine jus, daily potato and mixed vegetables

Or

Grilled Atlantic Salmon (GF)

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

\$44.00/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 Lunch Menu Option #2

STARTER

Bruschetta (Vegetarian)

APPETIZER

House Salad (Vegetarian, Vegan, GF)

Baby greens, spicy roasted pecans, orange segments, 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

Penne Rustica (Vegan, Vegetarian, GF options)

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

Or

Braised Boneless Beef Short Ribs (GF)

In a rich natural jus with red wine, herbs, tomato, 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 Ocean Trout (GF)

Mango salsa, risotto and mixed vegetables

DESSERT

Tiramisu

Ladyfingers, espresso, amaretto and creamy mascarpone mousse

Or

Chocolate Mousse Cake (GF)

Crispy meringue, crushed hazelnuts, chocolate mousse

\$44.00/person

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

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Trattoria Timone
Preset Lunch Menu Option #3

STARTER

Bruschetta (Vegetarian)

APPETIZER

House Salad (Vegetarian, Vegan, GF)

Baby greens, spicy roasted pecans, orange segments, 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

Wild Mushroom Risotto (Vegetarian, Vegan, GF)

With wild mushrooms, fresh peas, tomatoes parmesan
Or

Steak Fritz (GF)

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 (GF)

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

Grilled Arctic Char (GF)

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

\$46.00/person

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

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Trattoria Timone
Preset Lunch Menu Option #4

STARTER

Bruschetta

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)

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 (GF)

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

Or

Grilled Arctic Char (GF)

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

\$46.00/person

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

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Trattoria Timone
Preset Lunch Menu Option #5

STARTER

Bruschetta

APPETIZER

Pear and Blue Cheese Salad (Vegetarian, (Vegan-Optional), GF)

Baby greens, 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

Lobster Ravioli

In a creamy vodka rose sauce

Or

Braised Lamb Shank (GF)

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

Or

Roasted Chicken Breast (GF)

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

Or

Cioppino (GF)

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

DESSERT

Ricotta and Pear Cake

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

Or

New York Style Cheesecake

Topped with raspberry sauce

\$48.00/person

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

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