

Trattoria Timone
Preset 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 dried blueberry and port wine veal 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)

ALCOHOL, TAXES AND 20% GRATUITY EXTRA

Please order this menu 7 days before your reservation

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

Remove our desserts and bring your own cake at no extra charge.

Dessert tables are not permitted at this time, until covid-19 restrictions are lifted

Add a pasta course (appetizer portions) add \$4.00/person

Add Antipasto Platters add \$7.00/person

Add Seafood Antipasto Platters add \$15.00/person

Trattoria Timone
Preset 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

Seared Ocean Trout (GF)

With a lemon, white wine, and caper beurre blanc, creamy risotto and mixed 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

Wild Mushroom and Leek Risotto (GF)

Fresh wild mushrooms, leeks, parmesan cheese, cherry tomatoes, peas, and fresh basil

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

\$55.00/person

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

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Trattoria Timone
Preset 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

Ossobuco

Slowly braised in a red wine, tomato and veal jus, served with daily potatoes and mixed vegetables

Or

Roasted Chicken Breast

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

Or

Grilled Atlantic Salmon

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

\$55.00/person

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

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Trattoria Timone
Preset Menu Option #4

STARTER

Bruschetta (Vegetarian)

APPETIZER

Grilled Mushroom Salad (Vegetarian, GF)

Grilled fresh oyster and shiitake mushrooms, micro greens, shaved parmesan, toasted pine nuts and 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

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

Blackened Halibut Fillet (GF)

With a sundried tomato creole 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 Menu Option #5

STARTER

Bruschetta (Vegetarian)

APPETIZER

Beet, Quinoa, and Squash Salad (Vegetarian, GF)

Baby Greens

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

Grilled Lamb Chops (GF)

Served with a red wine, rosemary jus, grilled tomato salsa, 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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