

Trattoria Timone  
**Preset Menu Option #1**

**STARTER**

*Bruschetta (Vegetarian)*

**APPETIZER**

*House Salad (Vegetarian, GF)*

**Baby greens, spiced pecans, roasted butternut squash, goat cheese, dried cranberries, honey-dijon 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 \$6.00/person**

**Add Antipasto Platters add \$10.00/person**

**Add Seafood Antipasto Platters add \$21.00/person**

Trattoria Timone  
**Preset Menu Option #2**

**STARTER**

*Bruschetta (Vegetarian)*

**APPETIZER**

*House Salad (Vegetarian, GF)*

**Baby greens, spiced pecans, roasted butternut squash, goat cheese, dried cranberries, honey-dijon 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**

*Searched 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**

*Tiramisu*

**Lady fingers, espresso, amaretto and creamy mascarpone mousse**

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)

**ALCOHOL, TAXES AND 20% GRATUITY EXTRA**

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**Add Seafood Antipasto Platters add \$21.00/person**

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**

*House Salad (Vegetarian, GF)*

**Baby greens, spiced pecans, roasted butternut squash, goat cheese, dried cranberries, honey-dijon vinaigrette**

Or

**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

*Blackened Halibut Fillet (GF)*

**With a sundried tomato creole 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)

**ALCOHOL, TAXES AND 20% GRATUITY EXTRA**

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