

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

Coconut Cream Pie

Topped with fresh whipped cream

\$60.00/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

Veal Piccata

Tender slices of provimi veal sautéed with lemon, capers, white wine parsley sauce, served with 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

Coconut Cream Pie

Topped with fresh whipped cream

\$60.00/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

\$62.00/person

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

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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 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 Halibut Fillet (GF)

(SEASONAL ITEM – ALLOW TIME TO CONFIRM AVAILABILITY)

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

Tiramisu

Lady fingers, espresso, amaretto, and creamy mascarpone mousse

\$70.00/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

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 Halibut Fillet (GF)

(SEASONAL ITEM – ALLOW TIME TO CONFIRM AVAILABILITY)

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

Coconut Cream Pie

Topped with fresh whipped cream

\$70.00/person

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

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Trattoria Timone
EXECUTIVE MENU #6

STARTER

Bruschetta (Vegetarian)

APPETIZER

Lobster Bisque

Creamy house made lobster soup, laced with brandy

Or

Burrata

Fresh creamy burrata cheese, thinly sliced prosciutto, tomatoes, olive oil, fig & caramelized onion jam

Or

Pate Fois Gras

House made pate with grilled brioche, orange-champagne sauce

MAIN COURSE

Chilean Sea Bass Filet

Pan seared, served with a lemon, caper beurre blanc, risotto and mixed vegetables

Or

Grilled Veal & King Crab

Organic veal & king crab with porcini mushrooms, white wine, tarragon cream sauce with daily potato and mixed vegetables

Or

Grilled Beef Tenderloin

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

Or

Tagliatelle with Whole Lobster

Tender East Coast Lobster served on a bed of ribbon pasta with natural brandy, lobster, cream sauce & basil pesto

DESSERT

Chocolate Molten Lava

With vanilla gelato and raspberry coulis

Sticky Toffee Bread Pudding

Served with warm caramel sauce & vanilla gelato

\$105.00/person

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

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Add Antipasto Platters add \$10.00/person

Add Seafood Antipasto Platters add \$21.00/person