

Trattoria Timone

Preset #1

STARTER

Bruschetta (1 pc per person)

APPETIZER

Pear & Blue Cheese Salad

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

MAIN COURSE

Roasted Butternut Squash Ravioli

Fresh sage, walnuts, maple butter sauce, shaved parmesan

Or

Braised Lamb Shank

Slow braised lamb shank in a tomato, red wine, herbed jus, served with daily potato and mixed vegetables

Or

Roasted Chicken Breast

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

Or

Grilled Atlantic Salmon

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

DESSERT

Tiramisu

Lady fingers, espresso, amaretto, and creamy mascarpone mousse

Or

Key Lime Pie

Topped with freshly whipped cream and raspberry coulis

\$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.

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 #2

STARTER

Bruschetta (1 pc per person)

APPETIZER

House Salad

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

Or

Caesar Salad

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

Or

Minestrone Soup

MAIN COURSE

Penne with Smoked Chicken

House smoked chicken with sautéed mushrooms, sun dried tomatoes, white wine, basil, and cream

Or

Braised Lamb Shank

Slow braised lamb shank in a tomato, red wine, herbed jus, served with daily potato and mixed vegetables

Or

Grilled Atlantic Salmon

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

Or

Duck Confit

Crispy roasted duck leg, with a dried cherry, port wine jus, daily potato, and mixed vegetables

DESSERT

Tiramisu

Or

New York Cheesecake

with raspberry sauce

\$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.

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 #3

STARTER

Bruschetta (1 pc per person)

APPETIZER

Pear & Blue Cheese Salad

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

Roasted Butternut Squash Soup

With creme fraiche and herbed croutons

MAIN COURSE

Gnocchi Poutine Ragù

House made gnocchi, slow braised beef short rib ragù, topped with mozzarella and baked

Or

Slow Roasted Prime Rib

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

Or

Pan Seared Halibut Fillet

Lemon, white wine, caper, beurre blanc, risotto and mixed vegetables

Or

Roasted Chicken Breast

With dried blueberry and port wine jus, daily potato, and grilled vegetables

DESSERT

Tiramisu

Or

Coconut Cream Pie

Topped with fresh whipped cream raspberry sauce

\$65.00/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.

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 #4

STARTER

Bruschetta (1 pc per person)

APPETIZER

Pear & Blue Cheese Salad

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

Roasted Butternut Squash Soup

With creme fraiche and herbed croutons

MAIN COURSE

Gnocchi Lobster Mac and Cheese

House made gnocchi Alfredo cream sauce with fresh lobster, peas, baby spinach, herbs, mozzarella and baked

Or

Prime Rib

Slow roasted 12 oz portion with natural red wine jus, side horseradish, daily potato, and mixed vegetables

Or

Veal Marsala

Tender slices of veal, sautéed with wild mushrooms and marsala sauce, served with daily potato and mixed vegetables

Or

Whole Branzino (Mediterranean Sea bass)

Served boneless with olive oil, lemon, parsley, risotto, and mixed vegetables

DESSERT

Crème Brulée

Grand Marnier custard, crispy candy crust

Or

Cheesecake

With raspberry sauce

\$65.00/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.

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 #5

STARTER

Bruschetta (1 pc per person)

APPETIZER

House Salad

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

Or

Caesar Salad

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

Or

French Onion Soup

Topped with crostini, mozzarella and baked

MAIN COURSE

Lobster Ravioli

Fresh pasta filled with Canadian lobster, in a light vodka rose sauce

Or

Osso Buco

In a tomato and red wine veal jus, with mashed potatoes and mixed vegetables

Or

Prime Rib

Slow roasted 12 oz portion with natural red wine jus, side horseradish, daily potato, and mixed vegetables

Or

Chilean Sea Bass

Fresh Chilean Sea Bass with a light lemon, white wine, caper beurre blanc, served with risotto and mixed vegetables

DESSERT

Tiramisu

Or

Crème Brulée

Grand Marnier infused custard with a crisp candy crust

\$70.00/person

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

ALCOHOL, TAXES AND 20% GRATUITY EXTRA

Menu must be ordered 48 hours prior to event

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.

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