

**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**

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**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 ragu, 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 **(FOR GROUPS OF 25 OR LESS)**

*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**