

**Trattoria Timone  
Preset #1**

**STARTER**

*Bruschetta (1 pc per person)*

**APPETIZER**

**Pear & Blue Cheese Salad**

*Organic baby greens with 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

**Veal Piccata**

*Sautéed veal scallopini, in a light lemon, white wine, herbed caper butter sauce, 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 fresh mango salsa, 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, spicy roasted pecans, fresh orange segments, goat cheese, raspberry vinaigrette*  
Or

**Caesar Salad**

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

**Minestrone Soup**

**MAIN COURSE**

**Orecchiette Alla Genovese**

*With fresh basil pesto, Italian sausage, eggplant, rapine, cherry tomatoes, cream*  
Or

**New York Steak**

*Grilled 8 oz New York Steak, with a green peppercorn, brandy sauce, served with daily potato and mixed vegetables*  
Or

**Grilled Atlantic Salmon**

*With a fresh mango salsa, 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)

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**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**

**Lobster Ravioli Alla Vodka**

*Fresh pasta filled with Canadian lobster, served in a vodka, basil rose sauce*

Or

**Veal Marsala**

*Thin sliced veal scaloppine, sautéed in a wild mushroom, marsala wine sauce, with daily potato and mixed vegetables*

Or

**Pan Seared Fresh Rainbow Trout 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

**Key Lime 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**

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**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

**Fresh Halibut Fillet**

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

**DESSERT**

**Crème Brûlée**

*Grand Marnier custard, crispy candy crust*

Or

**Warm Apple Crumble Tart**

*With vanilla gelato and caramel sauce*

**\$65.00/person**

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

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

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**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*

**(For parties of 25 or less)**

**MAIN COURSE**

**Lobster Ravioli**

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

Or

**Veal Saltimbocca**

*Tender veal scaloppine sautéed with mushrooms and marsala wine, topped with thinly sliced prosciutto, served with potatoes and mixed vegetables*

Or

**Beef Tenderloin**

*Grilled 8 oz beef filet, with a wild mushroom, marsala wine sauce, 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 Brûlée**

*Grand Marnier infused custard with a crisp candy crust*

**\$70.00/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**