

**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

Apple Crumble

Served warm with vanilla gelato

\$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 \$8.00/person

Add Seafood Antipasto Platters add \$18.00/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

Penne Rustica

Tender braised Italian sausage, tomato sauce, roasted peppers, and black olives

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

Veal Picatta

Veal scallopine sauteed with fresh lemon, white wine and caper butter sauce, served with 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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**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

Served with sundried tomato and white wine cream sauce, risotto, and mixed vegetables

Or

Roasted Chicken Breast

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

DESSERT

Tiramisu

Or

Bourbon Butter Pecan Tart

Served warm with vanilla gelato and lightly drizzled with warm caramel

\$65.00/person

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

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**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

Penne with Smoked Chicken

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

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

Chocolate Hazelnut Mousse Cake

Crispy meringue, Callebaut chocolate mousse, roasted hazelnuts, and raspberry coulis

Or

Warm Apple Crumble Tart

With vanilla gelato and caramel sauce

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**Trattoria Timone
Preset #5**

STARTER

Bruschetta (1 pc per person)

APPETIZER

Warm Butternut Squash Salad

With roasted butternut squash, baby greens, crumbled goat cheese, dried cranberries, pumpkins seeds, honey-mustard vinaigrette

Or

Caesar Salad

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

Or

French Onion Soup

Topped with crostini, mozzarella and baked

MAIN COURSE

Gnocchi Lobster Mac and Cheese

House made gnocchi, with fresh lobster, gorgonzola cream sauce, leeks, baby spinach, fresh herbs, mozzarella cheese baked on top

Or

Veal Chop Milanese

12 oz Veal chop tenderized and lightly breaded, sauteed in a white wine, sage butter sauce, topped with prosciutto and parmigiana and baked, served with daily potato and mixed vegetables.

Or

New York Steak

10 oz certified Black Angus New York steak, served with a peppercorn and red 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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Trattoria Timone

Preset #6

STARTER

Bruschetta (1 pc per person)

APPETIZER

Caprese Salad

Vine ripe tomato, arugula, mozzarella di bufala, fresh basil, virgin olive oil, and aged balsamic

Or

Warm Butternut Squash Salad

With roasted butternut squash, baby greens, crumbled goat cheese, dried cranberries, pumpkin seeds, honey-mustard vinaigrette

Or

Lobster Bisque

Made with Canadian east coast lobster, and cream

MAIN COURSE

Lobster Ravioli

Fresh pasta stuffed with minced Canadian lobster, served in a saffron Pernod cream sauce, topped with a half lobster tail

Or

Cioppino

Fresh sauteed lobster, shrimp, scallops, fish, mussels, and clams in a herbed tomato, fennel, white wine broth, served with grilled focaccia

Or

Beef Tenderloin

8 oz beef fillet served with a wild mushroom and 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

Bourbon Butter Pecan Tart

Served warm with vanilla gelato and lightly drizzled with warm caramel

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