

TRATTORIA TIMONE

R I S T O R A N T E I T A L I A N O

Preset #1

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

MAIN COURSE

Roasted Butternut Squash Ravioli

Fresh sage, walnuts, maple butter sauce, shaved parmesan

Or

Veal Piccata

Sautéed veal scaloppine, 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

Coconut Cream Pie

Served with fresh whipped cream and toasted coconut topping

\$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

Cake service fee \$4.00/person if you bring your own cake

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

Add a pasta course (appetizer portions) add \$8.00/person

Add Seafood Antipasto Platters add \$18.00/person

Add Grilled Calamari \$9.00/person

Add cappuccino, espresso, latte \$5.00/person

TRATTORIA TIMONE

R I S T O R A N T E I T A L I A N O

Preset #2

STARTER

Bruschetta (1 pc per person)

APPETIZER

Pear & Blue Cheese Salad

Organic baby greens with honey poached pears, 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 (Can be Vegetarian by leaving out the chicken)

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

Or

Veal Marsala

Thinly 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

New York Cheesecake

Served with raspberry puree on a graham cracker crust

Or

Fresh Gelato

Two scoops of our house made raspberry gelato

\$70.00/person

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

ALCOHOL, TAXES AND 20% GRATUITY EXTRA

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Cake service fee \$4.00/person if you bring your own cake

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

Add a pasta course (appetizer portions) add \$8.00/person

Add Seafood Antipasto Platters add \$18.00/person

Add Grilled Calamari \$9.00/person

Add cappuccino, espresso, latte \$5.00/person

TRATTORIA TIMONE

R I S T O R A N T E I T A L I A N O

Preset #3

STARTER

Bruschetta (1 pc per person)

APPETIZER

Pear & Blue Cheese Salad

Organic baby greens with honey poached pears, 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

Fresh pasta filled with Canadian Lobster, in a lobster basil cream sauce

Or

Prime Rib

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

Or

Veal Marsala

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

Or

Chilean Sea Bass

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

DESSERT

Tiramisu

Lady fingers, espresso, amaretto and creamy mascarpone mousse

Or

Dulce de Leche Cheesecake

Creamy caramel cheesecake, topped with fresh whipped cream and caramel sauce on a graham cracker crust

Or

Fresh Gelato

Two scoops of our house made raspberry gelato

\$90.00/person

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

ALCOHOL, TAXES AND 20% GRATUITY EXTRA

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Cake service fee \$4.00/person if you bring your own cake

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

Add a pasta course (appetizer portions) add \$8.00/person

Add Seafood Antipasto Platters add \$18.00/person

Add Grilled Calamari \$9.00/person

Add cappuccino, espresso, latte \$5.00/person

TRATTORIA TIMONE

R I S T O R A N T E I T A L I A N O

Preset #4

STARTER

Bruschetta (1 pc per person)
Antipasto Italiano

APPETIZER

Warm Butternut Squash Salad

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

Or

Caesar Salad

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

Or

Lobster Bisque

Made with Canadian east coast lobster, and cream

MAIN COURSE

Cioppino

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

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

Or

Fresh Gelato

Two scoops of our house made raspberry gelato

100.00/person

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

ALCOHOL, TAXES AND 20% GRATUITY EXTRA

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Cake service fee \$4.00/person if you bring your own cake

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

Add a pasta course (appetizer portions) add \$8.00/person

Add Seafood Antipasto Platters add \$18.00/person

Add Grilled Calamari \$9.00/person

Add cappuccino, espresso, latte \$5.00/person

TRATTORIA TIMONE

R I S T O R A N T E I T A L I A N O

Preset #5

STARTER

Bruschetta (1 pc per person)
Antipasto Italiano

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

Prime Rib

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

Cioppino

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

Or

Grilled Bison Tenderloin and Crispy Duck Confit

Served with a cherry and port wine jus, roasted sweet potatoes and seasonal vegetables

Or

Chilean Sea Bass and Grilled Shrimp

Served with a light lemon, white wine, caper beurre blanc, served with risotto and mixed vegetables

DESSERT

Tiramisu

Or

Dulce de Leche Cheesecake

Creamy caramel cheesecake, topped with fresh whipped cream and caramel sauce on a graham cracker crust

Or

Fresh Gelato

Two scoops of our house made raspberry gelato

\$110/person

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

ALCOHOL, TAXES AND 20% GRATUITY EXTRA

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Cake service fee \$4.00/person if you bring your own cake

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

Add a pasta course (appetizer portions) add \$8.00/person

Add Seafood Antipasto Platters add \$18.00/person

Add Grilled Calamari \$9.00/person

Add cappuccino, espresso, latte \$5.00/person

TRATTORIA TIMONE

R I S T O R A N T E I T A L I A N O

Children's Menu

\$23/Child 12 years and under

STARTER

Garlic Bread (1 pc/per)

MAIN COURSE

Individual pizza – 4 slices

*(Choice of Cheese **or** Pepperoni and Cheese)*

Or

Penne with Tomato Sauce

Or

Chicken Fingers and Fries

Or

Grilled Cheese Panini and Fries

DESSERT

Fresh House Made Gelato 1 scoop

Choice of Vanilla or Chocolate

Price includes

Soft drinks, and Juice

Cake service fee \$4.00/person if you bring your own cake
Remove our desserts and bring your own cake at no extra charge
Add Grilled Calamari \$9.00/person