

# 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 gelato*

*Choice of chocolate, raspberry, vanilla, or salted caramel*

**\$70.00/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 #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 gelato*

*Choice of chocolate, raspberry, vanilla, or salted caramel*

**\$90.00/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 #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 gelato  
Choice of chocolate, raspberry, vanilla, or salted caramel*

**100.00/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 #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 gelato*  
*Choice of chocolate, raspberry, vanilla, or salted caramel*

**\$110/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

## 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**