

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

Pear & Blue Cheese Salad

Organic baby greens with honey-poached pears, blue cheese, roasted walnuts, and balsamic vinaigrette

Or

Caesar Salad

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

Or

Cream of Wild Mushroom and Roasted Garlic Soup

With toasted seasoned croutons

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

Grilled Atlantic Salmon

With a fresh mango salsa, risotto, and mixed vegetables

Or

Roasted Chicken Breast

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

DESSERT

Tiramisu

Lady fingers, espresso, amaretto and creamy mascarpone mousse

Or

New York Cheesecake

Served with raspberry puree on a graham cracker crust

\$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 Italian Antipasto, 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, and balsamic vinaigrette

Or

Caesar Salad

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

Or

Minestrone

Traditional Italian vegetable soup with a tomato vegetable broth

MAIN COURSE

Penne & Grilled Shrimp

Julienne zucchini, cherry tomatoes, garlic, basil, and extra virgin olive oil

Or

Roasted Prime Rib

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

Or

Veal Marsala

Mushroom marsala sauce, daily potato, and mixed vegetables

Or

Grilled Whole Branzino Fillets

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

DESSERT

Tiramisu

Lady fingers, espresso, amaretto and creamy mascarpone mousse

Or

Coconut Cream Pie

Topped with whipped cream and toasted coconut

\$80.00/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 Italian Antipasto, 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

House Salad

Warm Shiitake mushrooms, roasted butternut squash, wine-soaked goat cheese, dried cranberries and crushed pistachios with 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

Lobster Mac and Cheese

Orecchiette, morsels of lobster, baby spinach, and leeks in a creamy four cheese sauce and baked for a crisp cheese crust

Or

Wild Mushroom and Duck Risotto

Fresh sauteed mushrooms, morsels of duck confit, cherry tomatoes, peas, leeks, spinach, olive oil and parmesan cheese

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

Alaskan Black Cod

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

DESSERT

Tiramisu

Lady fingers, espresso, amaretto and creamy mascarpone mousse

Or

Carrot Cake

Warmly spiced carrot cake with cream cheese frosting

95.00/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

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

Caesar Salad

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

House Salad

Warm Shiitake mushrooms, roasted butternut squash, wine-soaked goat cheese, dried cranberries and crushed pistachios with mustard vinaigrette
Or

Lobster Bisque

Made with Canadian East Coast lobster and cream

MAIN COURSE

Penne with Smoked Chicken

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

Cioppino

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

Grilled Beef Tenderloin

Served with a wild mushroom and marsala wine sauce, daily potatoes and seasonal vegetables
Or

Chilean Sea Bass

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

DESSERT

Tiramisu

Lady fingers, espresso, amaretto and creamy mascarpone mousse
Or

Chocolate Mousse Cake

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

\$105.00/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

Children's Menu

\$24/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