

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

Minestrone

Traditional Italian vegetable soup with a tomato vegetable broth

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 a black-cherry 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

\$80.00/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 \$12.00/person

Add Grilled Calamari \$10.00/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

Roasted Butternut Squash Salad

Baby arugula, grilled shiitake mushrooms, cranberries, spicy roasted pecans, goat cheese, 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

Rigatoni Carbonara

With double smoked bacon, egg yolk, peas, cream & Grana Padano

Or

Grilled Prime Rib Steak

12 oz Certified Angus Rib Eye, with natural red wine jus, side horseradish, daily potato & mixed vegetables

Or

Roasted Chicken Breast

With a black-cherry and port wine jus, daily potato, and mixed vegetables

Or

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

Baked Apple Crumble

Served warm, with crumble topping, and vanilla gelato

\$95.00/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 \$12.00/person

Add Grilled Calamari \$10.00/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

Caesar Salad

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

Or

Grilled Calamari

Char grilled sesame and herb marinated tender calamari with chive aioli

Or

Lobster Bisque

Made with Canadian East Coast lobster and cream

MAIN COURSE

Gnocchi with Braised Beef Short rib

Tender boneless braised beef ragu, in a natural red wine, veal and tomato sauce topped with creamy burrata

Or

Veal Chop Milanese

12 oz Veal Chop, tenderized, lightly breaded and sauteed in a white wine, lemon, sage butter sauce, served with daily potato & mixed vegetables

Or

New York Steak

10 oz Certified Angus Steak, with a green peppercorn and red wine sauce, with daily potato and mixed 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

Sticky Toffee Pudding

Served warm with a dark rum infused toffee sauce and vanilla gelato

\$110.00/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 \$12.00/person

Add Grilled Calamari \$10.00/person