

# 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 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**

# TRATTORIA TIMONE

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## 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

#### **Roasted Butternut Squash Soup**

*With seasoned breadcrumbs and crème fraiche*

### 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

#### **Roasted Chicken Breast**

*With dried blueberry 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

#### **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**

# TRATTORIA TIMONE

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## Preset #3

### STARTER

*Bruschetta (1 pc per person)*

### APPETIZER

#### **Candied Beet and Watermelon Salad**

*Baby arugula, roasted fig, cherry tomatoes, ricotta salata, toasted pistachios, raspberry 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 Ravioli al Limone**

*In a braised leek, Myer lemon cream sauce, with morsels of fresh lobster, cherry tomatoes, baby spinach*

Or

#### **Penne al Funghi e Tartufo**

*In a black truffle, wild mushroom, white wine butter sauce, grilled asparagus, corn, leeks, fresh shaved truffle and parmigiano*

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

#### **Grilled Halibut**

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

### DESSERT

#### **New York Cheesecake**

*Served with raspberry puree on a graham cracker crust*

Or

#### **Chocolate Brownie**

*Served with our house made 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 Seafood Antipasto Platters add \$18.00/person**

**Add Grilled Calamari \$9.00/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

#### Candied Beet and Watermelon Salad

*Baby arugula, roasted fig, cherry tomatoes, ricotta salata, toasted pistachios, raspberry vinaigrette*

Or

#### Lobster Bisque

*Made with Canadian East Coast lobster and cream*

### MAIN COURSE

#### Pesto Gnocchi

*In a light pesto cream sauce, cherry tomatoes, stracciatella, and toasted pine nuts*

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

#### Limone Gelato

*Prepared in house with freshly squeezed lemon*

**\$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**