

Trattoria Timone  
**Preset Dinner Menu Option #1**

**STARTER**

*Bruschetta*

**APPETIZER**

*House Salad*

**Baby greens, orange segments, spicy roasted pecans and house vinaigrette**

Or

*Caesar Salad*

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

Or

*Soup of The Day*

**Ask your Server for our Soup Options**

**MAIN COURSE**

*Veal Picatta*

**Tender slices of provimi veal sautéed with lemon, capers, white wine parsley sauce, served with daily potato and mixed vegetables**

Or

*Gourmet Butternut Squash Ravioli*

**Fresh sage butter and shaved parmesan**

Or

*Roasted Chicken Breast*

**With port wine veal jus, daily potato and mixed vegetables**

Or

*Grilled Atlantic Salmon*

**Fresh mango salsa, risotto and mixed vegetables**

**DESSERT**

*Tiramisu*

**Ladyfingers, espresso, amaretto and creamy mascarpone mousse**

Or

*Chocolate Mousse Cake*

**Crispy meringues, crushed hazelnuts, chocolate mousse**

**\$48.00/person**

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

**ALCOHOL, TAXES AND 18% GRATUITY EXTRA**

Trattoria Timone  
**Preset Dinner Menu Option #2**

**STARTER**

*Bruschetta*

**APPETIZER**

*House Salad*

**Baby greens, orange segments, spicy roasted pecans and house vinaigrette**

Or

*Caesar Salad*

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

Or

*Soup of The Day*

**Ask your Server for our Soup Options**

**MAIN COURSE**

*Penne Prima Vera*

**Sauteed Vegetables, fresh herbs, garlic, fresh tomato and olive oil**

Or

*Roasted Chicken Breast*

**With a port wine, herbed veal jus, daily potato and mixed vegetables**

Or

*Grilled New York Steak*

**10 oz steak with a green peppercorn sauce, daily potato and mixed vegetables**

Or

*Grilled Atlantic Salmon*

**Fresh mango salsa, risotto and mixed vegetables**

**DESSERT**

*Coconut Cream Pie*

**Served with whipped cream, toasted coconut and raspberry coulis**

Or

*New York Style Cheesecake*

**Topped with fresh raspberry sauce**

**\$52.00/person**

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

**ALCOHOL, TAXES AND 18% GRATUITY EXTRA**

Trattoria Timone  
**Preset Dinner Menu Option #3**

**STARTER**

*Bruschetta*

**APPETIZER**

*Pear and Blue Cheese Salad*

**Organic baby greens with honey poached pear, blue cheese, roasted walnuts, balsamic vinaigrette**

Or

*Caesar Salad*

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

Or

*Soup of The Day*

**Ask your Server for our Soup Options**

**MAIN COURSE**

*Penne with Smoked Chicken*

**Smoked chicken, wild mushrooms, sun dried tomatoes, white wine, basil, and cream**

Or

*Veal Picatta*

**Tender slices of Provimi veal sautéed with lemon, capers, white wine and parsley sauce, served with daily potato and mixed vegetables**

Or

*Roasted Chicken Breast*

**With port wine veal jus, daily potato and mixed vegetables**

Or

*Grilled Atlantic Salmon*

**Fresh mango salsa, risotto and mixed vegetables**

**DESSERT**

*Tiramisu*

**Ladyfingers, espresso, amaretto and creamy mascarpone mousse**

Or

*Chocolate Mousse Cake*

**Crispy meringues, crushed hazelnuts, chocolate mousse**

**\$48.00/person**

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

**ALCOHOL, TAXES AND 18% GRATUITY EXTRA**

Trattoria Timone  
**Preset Dinner Menu Option #4**

**STARTER**

*Bruschetta*

**APPETIZER**

*Pear and Blue Cheese Salad*

**Organic baby greens with honey poached pear, blue cheese, roasted walnuts**

Or

*Caesar Salad*

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

Or

*Soup of The Day*

**Ask your Server for our Soup Options**

**MAIN COURSE**

*Cioppino*

**Fresh sautéed lobster, shrimp, scallops, fish, mussels and clams in a herbed tomato, fennel and white wine broth, served with crusty calabrese flat bread**

Or

*Veal Saltimbocca*

**Tender slices of provimi veal sautéed with fresh sage and marsala wine sauce, topped with prosciutto, served with daily potato and mixed vegetables**

Or

*Grilled New Zealand Sea Bass*

**With a lemon, white wine and caper butter sauce, risotto and mixed vegetables**

Or

*Grilled Beef Tenderloin*

**8 oz beef filet with a wild mushroom, marsala wine sauce, served with daily potato and mixed vegetables**

**DESSERT**

*New York Style Cheesecake*

**Topped with raspberry sauce**

Or

*Chocolate Mousse Cake*

**Crispy meringues, crushed hazelnuts, chocolate mousse**

**\$62.00/person**

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

**ALCOHOL, TAXES AND 18% GRATUITY EXTRA**

Trattoria Timone  
**Preset Dinner Menu Option #5**

**STARTER**

*Bruschetta*

**APPETIZER**

*Roasted Butternut Squash Salad*

**Organic baby greens, roasted pecans, goat cheese, dried cranberries,  
balsamic vinaigrette**

Or

*Caesar Salad*

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

Or

*Soup of The Day*

**Ask your Server for our Soup Options**

**MAIN COURSE**

*Penne with Smoked Chicken*

**With smoked chicken, wild mushrooms, sun dried tomatoes, white wine,  
basil and cream**

Or

*Grilled Alaskan Black Cod*

**With a lemon, white wine and caper butter sauce, risotto and mixed  
vegetables**

Or

*Osso Buco*

**Centre cut veal shank simmered in a rich natural red wine tomato veal  
sauce, served with daily potato and mixed vegetables**

Or

*Grilled New York Steak*

**10oz steak with a peppercorn brandy sauce, daily potato and mixed  
vegetables**

(all meats cooked medium)

**DESSERT**

*New York Style Cheesecake*

**Topped with raspberry sauce**

Or

*Chocolate Mousse Cake*

**Crispy meringues, crushed hazelnuts, chocolate mousse**

**\$62.00/person**

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

**ALCOHOL, TAXES AND 18% GRATUITY EXTRA**