

TIMPANO®

HYDE PARK

TRC | TAVISTOCK RESTAURANT COLLECTION

Timpano Hyde Park is part of Tavistock Restaurant Collection.
Learn more by visiting TavistockRestaurantCollection.com.

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CONTACT OUR SALES TEAM

events@timpanohydepark.com

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TIMPANO®
HYDE PARK

PLATED BRUNCH

ANTIPASTI & INSALATA *host selection of two; served for the table*

Florida Tomato Panzanella tuscan bread, cucumber, red onion, basil

Giorgio's Meatballs family red sauce, ricotta, focaccia

Whipped Ricotta Crostini honey, lemon, fennel pollen, sicilian sea salt

Tuscan Kale Caesar parmesan, herb croutons

Burrata sicilian pistachio butter, tomato jam, tuscan bread

BRUNCH PIATTI *host selection of three; served individually*

Omelette di Oggi seasonal presentation

Timpano Benedict prosciutto cotto, soft eggs, hollandaise

Italian Cubano roasted pork, salami, pickles, smoked provolone, mustard aioli, fries

Molten Tiramisu French Toast espresso brioche, coffee cannoli cream, cocoa nibs

Rigatoni charred tomatoes, calabrian chilies, garlic

Cavatelli italian sausage, tuscan kale, pecorino, chilies

Bucatini al pesto

Mafaldine cacio e pepe

CONTORNI *host selection of two; served for the table*

Italian Sausage

Parmesan Truffle Fries

Applewood Smoked Bacon

Crispy Breakfast Potatoes

BEVERAGES **Coffee, Tea, Iced Tea, & Soft Drinks**

ENHANCEMENTS

2 mimosas per person

2-hour bottomless mimosas per person

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TIMPANO HYDE PARK

PLATED LUNCH 1

ANTIPASTI & INSALATA *host selection of two, served individually*

Giorgio's Meatballs
family red sauce, ricotta, focaccia

Bruschetta al Pomodoro
burrata, herbs, olive oil, focaccia

Whipped Ricotta Crostini
honey, lemon, fennel pollen, sicilian sea salt

PIATTI PRINCIPALI *host selection of two, served individually*

Tuscan Kale Caesar
parmesan, herb croutons,
choice of chicken or salmon

Grilled Vegetable Panini
portobello, tomatoes, red onions,
fontina, focaccia, fries

Italian Cubano
roasted pork, salami, pickles,
smoked provolone, mustard aioli, fries

Calabrian Sandwich
chicken cutlet, local mozzarella, arugula,
italian chilies, tomato aioli, fries

Rigatoni
charred tomatoes, garlic, calabrian chilies

Burger 8 oz butcher blend, fontina bechamel,
tomato jam, caramelized onions, bacon,
arugula, fries

CARNE ADDITION

Boneless Ribeye 14 oz prime

BEVERAGES **Coffee, Tea, Iced Tea, & Soft Drinks**

ENHANCEMENTS

SIDES

Whipped Potatoes
Herb-Roasted Mushrooms
Asparagus
Parmesan Truffle Fries
served for the table

DESSERT

Tableside Bomboloni
cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces
served for the table

Gelato
chef's selection
served for the table

PLATED LUNCH 2

ANTIPASTI & INSALATA *host selection of two, served for the table*

Florida Tomato Panzanella tuscan bread, cucumbers, red onion, basil

Giorgio's Meatballs family red sauce, ricotta, focaccia

Whipped Ricotta Crostini honey, lemon, fennel pollen, sicilian sea salt

Bruschetta al Pomodoro burrata, herbs, olive oil, focaccia

Semolina-Dusted Calamari family red sauce, cherry peppers, citrus aioli

Wagyu Beef Carpaccio fresh truffles, cured egg, parmesan, arugula

Burrata sicilian pistachio butter, tomato jam, tuscan bread

PIATTI PRINCIPALI *host selection of three, served individually*

Tuscan Kale Caesar parmesan, herb croutons, *choice of chicken or salmon*

Grilled Vegetable Panini portobello, tomatoes, red onions, fontina, focaccia, fries

Italian Cubano roasted pork, salami, pickles, smoked provolone, mustard aioli, fries

Chicken Parmesan bucatini pasta, family red sauce, mozzarella

Burger 8 oz butcher blend, fontina bechamel, tomato jam, caramelized onions, bacon, arugula, fries

Calabrian Sandwich chicken cutlet, local mozzarella, arugula, italian chilies, tomato aioli, fries

Rigatoni charred tomatoes, garlic, calabrian chilies

Scottish Salmon Burger arugula, shaved fennel, pickles, lemon pepper aioli, fries

Bucatini al pesto

CARNE ADDITION

Boneless Ribeye 14 oz prime

BEVERAGES **Coffee, Tea, Iced Tea, & Soft Drinks**

ENHANCEMENTS

SIDES

Whipped Potatoes
Herb-Roasted Mushrooms
Asparagus
Parmesan Truffle Fries

served for the table

DESSERT

Tableside Bomboloni
cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces
served for the table

Gelato
chef's selection
served for the table

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TIMPANO HYDE PARK

PLATED DINNER 1

ANTIPASTI & INSALATA

host selection of two, served for the table

Burrata sicilian pistachio butter, tomato jam, tuscan bread

Wagyu Beef Carpaccio fresh truffles, cured egg, parmesan, arugula

Whipped Ricotta Crostini honey, lemon, fennel pollen, sicilian sea salt

Giorgio's Meatballs family red sauce, ricotta, focaccia

INSALATA *host selection of one, served individually*

Iceberg Wedge marinated white beans, crispy prosciutto, gorgonzola, roasted garlic and tomato dressing

Florida Tomato Panzanella tuscan bread, cucumbers, red onion, basil

Tuscan Kale Caesar parmesan, herb croutons

PASTA, CARNE, & PESCE *host selection of three, served individually*

Rigatoni charred tomatoes, garlic, calabrian chilies

Scottish Salmon herb-crusted, charred lemon

Heritage Berkshire Pork Chop vinegar peppers & onions

Chilean Sea Bass Piccata lemon, white wine, capers, butter

Chicken Parmesan family red sauce, mozzarella

Boneless Ribeye 14 oz prime

Cavatelli italian sausage, tuscan kale, pecorino, chilies

CONTORNI *host selection of two, served for the table*

Asparagus olive oil, lemon, parmesan

Whipped Potatoes

Creamed Spinach crispy shallots

Herb-Roasted Mushrooms

Crispy Brussels Sprouts pancetta, pecorino, citrus, calabrian honey

DESSERT *served for the table*

Tableside Bomboloni cannoli cream-filled doughnuts, pistachio cream, warm chocolate & caramel sauces, *served for the table*

**Add chef's selection of Gelato*

BEVERAGES

Coffee, Tea, Iced Tea, & Soft Drinks

Add a welcome drink for seamless service

ENHANCEMENTS

WELCOME RECEPTION

host selection of three passed hors d'oeuvres from our reception menu served prior to dinner for thirty minutes

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TIMPANO HYDE PARK

PLATED DINNER 2

ANTIPASTI *host selection of two, served for the table*

Whipped Ricotta Crostini honey, lemon, fennel pollen, sicilian sea salt

Giorgio's Meatballs family red sauce, ricotta, focaccia

Semolina-Dusted Calamari cherry peppers, family red sauce, hot honey

Wagyu Beef Carpaccio
fresh truffles, cured egg, parmesan, arugula

Bruschetta al Pomodoro
burrata, herbs, olive oil, focaccia

INSALATA *host selection of one, served individually*

Iceberg Wedge marinated white beans, crispy prosciutto, gorgonzola, roasted garlic and tomato dressing

Tuscan Kale Caesar parmesan, herb croutons

PASTA, CARNE, & PESCE *host selection of three, served individually*

Rigatoni charred tomatoes, garlic, calabrian chilies

Cavatelli italian sausage, tuscan kale, pecorino, chilies

Radiatore pancetta, asparagus, roasted mushrooms, truffle mornay

Scottish Salmon herb-crusted, charred lemon

Chilean Sea Bass Piccata lemon, white wine, capers, butter

Chicken Parmesan family red sauce, mozzarella

Boneless Ribeye 14 oz prime

Filet Mignon 8 oz

CONTORNI *host selection of two, served for the table*

Creamed Spinach crispy shallots

Asparagus olive oil, lemon, parmesan

Whipped Potatoes

Herb-Roasted Mushrooms

DESSERT *host selection of one*

Tiramisu *served individually*

layers of mascarpone cream & espresso-soaked ladyfingers, espresso chocolate chip gelato

Tableside Bomboloni *served for the table*

cannoli cream filled italian doughnuts, warm chocolate & caramel sauces, pistachio cream

**Add chef's selection of Gelato*

BEVERAGES

Coffee, Tea, Iced Tea, & Soft Drinks *Add a welcome drink for seamless service*

ENHANCEMENTS

Please see Plated Dinner 1

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TIMPANO
HYDE PARK

COCKTAIL RECEPTION

Our cocktail reception menu is offered for 25 guests or more.
The offerings are prepared on the full guest guarantee.

PASSED HORS D'OEUVRES

HOT

Giorgio's Meatballs family red sauce

Stuffed Mushrooms fennel sausage

Steak Crostini filet mignon, horseradish

Chicken Parm Croquette tomato fondue & mozzarella

Roasted Prosciutto Wrapped Asparagus

Vegetable-Stuffed Mushrooms caprese crumbs

COLD

Tomato Gazpacho

Whipped Ricotta Crostini honey, lemon, fennel pollen, sicilian sea salt

Seared Tuna Crostini peperonata

Shrimp Cocktail Skewer

Smoked Salmon & Cucumber crème fraîche & dill

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30 MINUTES PASSED

Host selection of three
Host selection of five
Host selection of six

60 MINUTES PASSED

Host selection of three
Host selection of five
Host selection of six

**Additional 30 minutes*

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BEVERAGE SERVICE

OPEN BAR

Open bar service is a per-person priced bar with limited types of beverages offered.
The per-person price will be determined based on the package & time selected.
(Maximum of 4 hours of service & shot service is not included in any bar packages)

WELCOME DRINK

Prosecco
Champagne
Signature Cocktail
Mocktail

BAR PACKAGES

BEER & WINE PACKAGE *two-hour service*

Featured Red & White Wines, Domestic & Imported Beers, Soft Drinks, Coffee, & Tea

CALL-LEVEL PACKAGE *two-hour service*

Call-Level Liquors, Featured Red & White Wines, Domestic & Imported Beers, Soft Drinks, Coffee, & Tea

PREMIUM-LEVEL PACKAGE *two-hour service*

Premium-Level Liquors, Featured Red & White Wines, Domestic & Imported Beers, Soft Drinks, Coffee, & Tea

CALL-LEVEL LIQUORS

Vodka | **Wheatley Vodka**
Rum | **Bacardi Silver**
Gin | **Tanqueray**
Scotch | **Dewars**
Whiskey | **Jameson**
Tequila | **Corazón Blanco**
Bourbon | **Makers Mark**

PREMIUM-LEVEL LIQUORS

Vodka | **Wheatley, Tito's, Ketel One, Grey Goose**
Rum | **Bacardi, Captain Morgan, Coconut Cartel, Ron Zacapa**
Gin | **Plymouth, Tanqueray, Bombay Sapphire, Hendricks**
Scotch | **Dewars, Johnny Walker Black**
Whiskey | **Crown Royal, Jameson, Redbreast 12 yr**
Tequila | **Corazón Blanco & Repo, Casamigos Blanco & Repo**
Bourbon | **Bulleit Bourbon & Rye, Makers Mark, Rye Rittenhouse**

CONSUMPTION BAR

Consumption bar service allows your guests to order beverages of their choice.
Each beverage ordered will be added to the host's bill at the end of the event.

**All beverages must be purchased from Timpano Hyde Park. Open bar packages & wine service do not include gratuity, tax, & administrative fee. Per-person pricing does not include gratuity, tax, & administrative fee. Liquors are subject to change without notice.*

WINE PAIRINGS

Our curated wine pairings can be served with our plated menu offerings.

CLASSIC 3-oz pour

A focus on classic grape varieties from the most widely recognized areas of wine production. This selection will provide a guided tour through the classics: France, Italy, Spain, & United States. A partnership between the old world & new world.

TAVISTOCK RESERVE COLLECTION 3-oz pour

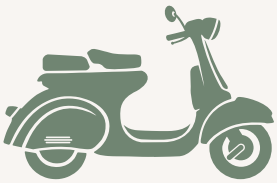
Our tour through the Tavistock Reserve. Timpano Hyde Park is proud to offer our own exclusive private wine label, the Tavistock Reserve Collection. Our proprietary series of exclusive, reserve wines is created in direct partnership with select vineyards & winemakers to create unique & exceptional wines.

TIMELESS 3-oz pour

Vintage, age-worthy, & wines known for longevity. A tasting of years from years of note, from elevated producers. Every selection is considered among the most cherished, exclusive, & highly allocated from the Timpano reserve collection. Enjoy perfection.

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CONTACT



READY TO BOOK?

Contact our Sales Team today.

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