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

- **Thick-Cut Neuske’s Bacon**
  dolcelatte blue cheese, citrus marmalade

- **Cured Salmon Crostini**
  boursin cheese, bottarga, beet sprouts

- **Avocado Crostini**
  pickled radish, arugula, chili oil, aged balsamic

- **Funghi Crostini**
  fontina, white balsamic, roasted pearl onions

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

- **Grain Bowl**
  quinoa & farro, shaved vegetables, pickled peaches, cherries

- **Tuscan Kale Caesar**
  parmesan, herb croutons

- **Avocado Crostini**
  pickled radish, arugula, chili oil, aged balsamic

**BRUNCH PIATTI**  
*host selection of three, served individually*

- **Omelette del Giorno**
  served with tuscan bread

- **Carbonara Benedict**
  guanciale, crispy pasta, soft eggs, parmesan hollandaise

- **Baked Lemon Ricotta Cakes**
  strawberry compote, orange mascarpone

- **Florentine Benedict**
  spinach, confit tomato, soft eggs, pesto hollandaise

- **Rigatoni**
  charred tomatoes, calabrian chilies, garlic

- **Timpano Benedict**
  prosciutto cotto, soft eggs, hollandaise

- **Nona’s Baked Eggs**
  white beans, kale, escarole, tomatoes, fregola, parmesan cream

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

- **Mafaldine**
  cacio e pepe

**CARNE ADDITIONS**

- **Steak & Eggs**
  10 oz new york strip, two eggs, pepperonata  
  *15 per person*

- **CONTORINI**  
*host selection of two, served for the table*

- **Italian Sausage**

- **Truffle Fries**

- **Creamy Polenta**

**BEVERAGES**

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

**65 PER PERSON**

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

**ENHANCEMENTS**

**DESSERT**

- **Country Style Burnt Cheesecake,**
  Tiramisu
  *15 per person; served individually*

- **Tableside Bomboloni**
  cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces
  *8 per person; served for the table*
All courses are served for the table

**ANTIPASTI & INSALATA** host selection of three
- **Prosciutto di Parma** caciocavallo cheese, tuscan bread, pickled vegetables
- **Tuscan Kale Caesar** parmesan, herb croutons
- **Florida Tomato Panzanella** tuscan bread, cucumber, red onion, basil
- **Georgio’s Meatballs** family red sauce, ricotta, focaccia
- **Burrata** sicilian pistachio butter, tomato jam, tuscan bread
- **Semolina-Dusted Calamari** cherry peppers, family red sauce, citrus aioli
- **Avocado Crostini** pickled radish, arugula, chili oil, aged balsamic
- **Cured Salmon Crostini** boursin cheese, beet sprouts, bottarga
- **Funghi Crostini** fontina, white balsamic, roasted pearl onions

**BRUNCH PIATTI** host selection of three
- **Rigatoni** charred tomatoes, garlic, calabrian chilies
- **Mafaldine** cacio e pepe
- **Shrimp & Grits** cheesy polenta, soft eggs, blackened shrimp, ‘nduja
- **Molten Tiramisu French Toast** cocoa nibs, espresso brioche, coffee cannoli cream
- **Nona’s Baked Eggs** white bean, kale, escarole, tomatoes, fregola, parmesan cream

**CARNE ADDITIONS**
- **Steak & Eggs** 10 oz new york strip, two eggs, pepperonata 15 per person

**CONTORINI** host selection of two
- **Italian Sausage** | **Truffle Fries**
- **Creamy Polenta** | **Nueske’s Bacon**
- **Crispy Breakfast Potatoes**

**LET’S GET FIZZICAL**
- two mimosas per guest, host selection of two juices
- blood orange | strawberry + mango | white peach
- pink grapefruit | orange

*Add additional juices for 3 per person

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

**100 PER PERSON**
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

**DESSERT**
- **Country Style Burnt Cheesecake, Tiramisu** 15 per person; served individually
- **Tablesider Bomboloni** cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces 8 per person; served for the table
- **Gelato** chef’s selection 7 per person; served for the table

< BACK TO INDEX
**ANTIPASTI & INSALATA**
*host selection of two, served individually*

- **Bouquet of Baby Greens**
  cucumber & tomato

- **Georgio’s Meatballs Housemade**
  focaccia, family red sauce, ricotta

- **Whipped Ricotta Crostini**
  honey, lemon, fennel pollen

- **Truffle Arancini**
  caciocavallo cheese, charred tomato sauce

**PIATTI PRINCIPALI**
*host selection of two, served individually*

- **Grain Bowl**
  quinoa & farro, shaved vegetables, pickled peaches, cherries

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

- **Grilled Vegetable Panini**
  portobello, rapini, tomatoes, red onion, fontina, focaccia, fries

- **Bucatini**
  al pesto

- **Calabrian Sandwich**
  chicken cutlet, arugula, fresh mozzarella, chili & tomato aioli, fries

- **Rigatoni**
  charred tomatoes, garlic, calabrian chilies

- **Italian Cubano**
  roasted pork, salami, rapini, smoked provolone, mustard aioli, fries

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**CARNE ADDITIONS**

- **New York Strip**
  14 oz 15 per person

**BEVERAGES**

- Coffee, Tea, Iced Tea, & Soft Drinks

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**40 PER PERSON**

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

**ENHANCEMENTS**

**BREAD SERVICE**

- **Truffle Brioche**
  artisan butter
  5 per person

**SIDES**

- **Smoked Whipped Potatoes,**
  **King Oyster Mushrooms,**
  **Asparagus, Creamed Spinach**
  8 per person (per item); served for the table

**DESSERT**

- **Country Style Burnt Cheesecake, Tiramisu**
  15 per person; served individually

- **Tablesde Bomboloni**
  cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces
  8 per person; served for the table

- **Gelato**
  chef’s selection
  7 per person; served for the table
ANTIPASTI & INSALATA  host selection of two, served for the table

Florida Tomato Panzanella  tuscan bread, cucumbers, red onion, basil
Georgio’s Meatballs  housemade focaccia, family red sauce, ricotta
Prosciutto di Parma  caciocavallo cheese, pickled vegetables, tuscan bread
Whipped Ricotta Crostini  honey, lemon, fennel pollen

Mediterranean Tuna Tartare  castelvetrano olives, tomato, capers, bottarga
Wagyu Beef Carpaccio  fresh truffles, cured egg, parmesan, arugula
Burrata  sicilian pistachio butter, tomato jam, tuscan bread
Truffle Arancini  caciocavallo cheese, charred tomato sauce

PIATTI PRINCIPALI  host selection of three, served individually

Sicilian Tuna  olive oil-poached, egg, beans, marinated potatoes, castelvetrano olives, arugula, radicchio, tomatoes
Chicken Sull’osso  marsala style, foraged mushroom
Grain Bowl  quinoa & farro, shaved vegetables, pickled peaches, cherries
Tuscan Kale Caesar  parmesan, herb croutons, choice of chicken & salmon
Grilled Vegetable Panini  portobello, rapini, tomatoes, red onion, fontina, focaccia, fries

Scottish Salmon  herb-crusted, grilled rapini
Italian Cubano  roasted pork, salami, rapini, smoked provolone, mustard aioli
Burger  8 oz butcher blend, fontina béchamel, caramelized onion, nueske’s bacon, arugula tomato jam
Calabrian Sandwich  chicken cutlet, arugula, fresh mozzarella, chili & tomato aioli
Rigatoni  charred tomatoes, garlic, calabrian chilies

BREAD SERVICE
Truffle Brioche  artisan butter

SIDES
Smoked Whipped Potatoes,
King Oyster Mushrooms,
Asparagus, Creamed Spinach

DESSERT
Country Style Burnt Cheesecake,
Tiramisu

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

Gelato  chef’s selection

60 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

Beverages
Coffee, Tea, Iced Tea, & Soft Drinks

ENNHAEMENTS

CARNE ADDITIONS
New York Strip  14 oz  15 per person

ENHANCEMENTS

BREAD SERVICE
Truffle Brioche  artisan butter

SIDES
Smoked Whipped Potatoes,
King Oyster Mushrooms,
Asparagus, Creamed Spinach

DESSERT
Country Style Burnt Cheesecake,
Tiramisu

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

Gelato  chef’s selection

< BACK TO INDEX
ANTIPASTI & INSALATA  served for the table
Prosciutto di Parma  caciocavallo cheese, pickled vegetables, tuscan bread
Tuscan Kale Caesar  parmesan, herb croutons
Truffle Arancini  caciocavallo cheese, charred tomato sauce

PASTA, CARNE, & PESCE  host selection of three, served individually
Rigatoni  charred tomatoes, garlic, calabrian chilies
Bucatini  al pesto
Roasted Chicken  salsa verde
Rock Shrimp Risotto  charred corn, tomato confit, scampi butter
New York Strip  14 oz, boneless
Scottish Salmon  herb-crusted

CONTORNI  host selection of two, served for the table
Asparagus  olive oil, lemon, parmesan
Rapini  fried garlic, pickled chili, pine nuts
Smoked Whipped Potatoes
Creamed Spinach  crispy shallots

DESSERT  served for the table
Tableside Bomboloni  cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces
*Add chef’s selection of Gelato for 7 per person

BEVERAGES
Coffee, Tea, Iced Tea, & Soft Drinks

105 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

ENHANCEMENTS

BREAD SERVICE
Truffle Brioche  artisan butter
5 per person

KAVIARI CAVIAR
Kristal  truffle tots & crème fraîche
110 per ounce

WELCOME RECEPTION
host selection of three passed hors d’oeuvres from our reception menu served prior to dinner for thirty minutes
32 per person
## PASTA, CARNE, & PESCE

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rigatoni</td>
<td>charred tomatoes, garlic, calabrian chilies</td>
</tr>
<tr>
<td>Cavatelli</td>
<td>Italian sausage, rapini, pecorino, chilies</td>
</tr>
<tr>
<td>Radiatore</td>
<td>fresh black truffle, white miso, king oyster mushroom</td>
</tr>
<tr>
<td>Scottish Salmon</td>
<td>herb-crusted, grilled rapini</td>
</tr>
<tr>
<td>Rock Shrimp Risotto</td>
<td>charred corn, tomato confit, scampi butter</td>
</tr>
<tr>
<td>Snapper Piccata</td>
<td>lemon, white wine, capers, butter, herbs</td>
</tr>
<tr>
<td>Berkshire Pork Chop</td>
<td>vinegar peppers &amp; onions</td>
</tr>
<tr>
<td>Roasted Chicken</td>
<td>salsa verde</td>
</tr>
<tr>
<td>New York Strip</td>
<td>14 oz</td>
</tr>
<tr>
<td>Westholme Wagyu Hanger Steak</td>
<td>8 oz, marsala style, foraged mushroom</td>
</tr>
<tr>
<td>Filet Mignon</td>
<td>8 oz</td>
</tr>
</tbody>
</table>

## CONTORNI

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Endive</td>
<td>sicilian pistachio</td>
</tr>
<tr>
<td>Rapini</td>
<td>fried garlic, pickled chili, pine nuts</td>
</tr>
<tr>
<td>Creamed Spinach</td>
<td>crispy shallots</td>
</tr>
<tr>
<td>Asparagus</td>
<td>olive oil, lemon, parmesan</td>
</tr>
<tr>
<td>Thick-Cut Nueske's Bacon</td>
<td></td>
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<tr>
<td>Gorgonzola Gnocchi</td>
<td></td>
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<tr>
<td>Smoked Whipped Potatoes</td>
<td></td>
</tr>
<tr>
<td>King Oyster Mushrooms</td>
<td></td>
</tr>
</tbody>
</table>

## DESSERT

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tiramisu</td>
<td>layers of mascarpone mousse &amp; espresso-soaked ladyfingers, roasted white chocolate cream</td>
</tr>
<tr>
<td>Country Style Burnt Cheesecake</td>
<td>yuzu curd &amp; fresh berries</td>
</tr>
<tr>
<td>Tableside Bomboloni</td>
<td>cannoli cream-filled doughnuts, pistachio cream, warm chocolate &amp; caramel sauces, served for the table</td>
</tr>
</tbody>
</table>

*Add chef’s selection of Gelato for 7 per person*

## BEVERAGES

Coffee, Tea, Iced Tea, & Soft Drinks

## 130 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

## ENHANCEMENTS

Please see Plated Dinner 1
All courses are served for the table

**ANITPASTI & INSALATA**

**Italian Cured Meats & Cheeses** prosciutto, soppressata, capocollo, parmesan, caciocavallo, burrata, marinated peppers, olive oil-poached tomatoes, pickled vegetables, olives, tuscan bread

**Bouquet of Baby Greens** cucumber & tomato

**PASTA** *host selection of two*

- **Rigatoni** charred tomatoes, garlic, calabrian chilies
- **Cavatelli** italian sausage, rapini, chilies, pecorino
- **Bucatini** al pesto

**CARNE & PESCE** *host selection of two*

- **Rock Shrimp Risotto** charred corn, tomato confit, scampi butter
- **Roasted Chicken** salsa verde
- **New York Strip** 14 oz
- **Filet Mignon** 8 oz
- **Berkshire Pork Chop** vinegar peppers & onions

*Add a third entrée selection for 35 per person

**CARNE ADDITIONS** served with roasted garlic, fennel pollen, charred lemon, & rosemary

- **Tomahawk** 32 oz 155 per steak
- **Porterhouse** 48 oz 175 per steak

**CONTOINI** *host selection of two*

- **Braised Endive** sicilian pistachio
- **Rapini** fried garlic, pickled chili, pine nuts
- **Creamed Spinach** crispy shallots
- **Asparagus** olive oil, lemon, parmesan

**DESSERT** *host selection of one*

- **Bomboloni** cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces
- **Tiramisu** layers of mascarpone mousse & espresso-soaked ladyfingers, roasted white chocolate cream

*Add chef’s selection of Gelato for 7 per person

**DESSERT**

- **Thick-Cut Nueske’s Bacon**
- **Gorgonzola Gnocchi**
- **Smoked Whipped Potatoes**
- **King Oyster Mushrooms**

**Country Style Burnt Cheesecake**

yuzu curd & fresh berries

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

**150 PER PERSON**

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.
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**
- **Meatball Slider**  family red sauce & parmesan
- **Georgio’s Meatballs**  family red sauce
- **Stuffed Mushroom**  fennel sausage
- **Steak Crostini**  filet mignon, horseradish
- **Truffled Arancini**  caciocavallo cheese, charred tomato sauce
- **Steak Crostini**  family red sauce
- **Roasted Prosciutto Wrapped Asparagus**
- **Crispy Polenta Cake**  tomato jam, basil
- **Vegetable-Stuffed Mushroom**  caprese crumbs

**COLD**
- **Mediterranean Tuna Tartare**  castelvetrano olives, tomato, capers, bottarga
- **Shrimp Roll**  citrus remoulade, fennel pollen
- **Tomato Gazpacho**
- **Whipped Ricotta Crostini**  honey, lemon, fennel pollen, sicilian sea salt
- **Muffuletta**  italian cured meats, provolone, spicy olive tapenade
- **Seared Tuna Crostini**  peperonata
- **Smoked Salmon & Cucumber**  crème fraîche & dill
- **Eggplant Caponata Crostini**  whipped ricotta

**30 MINUTES PASSED**
Host selection of three  $32 per person
Host selection of five  $38 per person
Host selection of six  $41 per person

**60 MINUTES PASSED**
Host selection of three  $38 per person
Host selection of five  $44 per person
Host selection of six  $47 per person

*Additional 30 minutes for 15 per person
STATIONS & DISPLAYS

Our stationed items are offered for 25 guests or more with a minimum selection of four items. The selected stations are based on a 1.5 hour serving time & pricing is based per person. Stations are prepared on the full guest guarantee.

ANTIPASTI

*Italian Cured Meats & Cheeses*  18 per person
*Dal Mare*  oysters, mostro shrimp, salmon marinato, insalata de calarmari  55 per person

INSALATA

*Florida Tomato Panzanella*  tuscan bread, cucumber, red onion, basil, iceberg, marinated white beans  12 per person
*Tuscan Kale Caesar*  parmesan, herb croutons  10 per person

CARNE

*Berkshire Pork Loin*  vinegar peppers & onions  22 per person
*Roasted Sirloin*  32 per person
*Boneless Ribeye*  fennel pollen, charred lemon  32 per person
*New York Strip*  32 per person

CARNE ADDITIONS

served with roasted garlic, fennel pollen, charred lemon, & rosemary

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomahawk</td>
<td>32 oz 155 each</td>
</tr>
<tr>
<td>Porterhouse</td>
<td>48 oz 175 each</td>
</tr>
</tbody>
</table>

CONTOJNI  8 per person (per item)

*Rapini*  fried garlic, pickled chili, pine nuts
*Creamed Spinach*  crispy shallots
*Asparagus*  olive oil, lemon, parmesan

PESCE

*Scottish Salmon*  herb-crusted  20 per person
*Snapper Piccata*  lemon, white wine, capers, butter, herbs  28 per person
*Shrimp Scampi*  32 per person
*Tuna Saltimbocca*  prosciutto, sage, balsamic brown butter  28 per person

PASTA

*Rigatoni*  charred tomatoes, calabrian chilies, garlic  18 per person
*Radiatore*  fresh black truffle, white miso, king oyster mushroom  22 per person
*Bucatini Al Pesto*  fresh basil, shaved parmesan  18 per person
*Cavatelli*  italian sausage, rapini, chilies, pecorino  20 per person
*Linguini*  cedar key clams, garlic, chilies, white wine  25 per person

PARM TO TABLE EXPERIENCE

*Uni Alfredo*  fettucine, pecorino romano, butter of parma, uni  40 per person

DESSERT  host selection of two; 15 per person

*Bomboloni*  cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces
*Tiramisu*  layers of mascarpone mousse & espresso-soaked ladyfingers, roasted white chocolate cream
*Country Style Burnt Cheesecake*  bergamot curd & fresh berries

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.
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)

BAR PACKAGES

BEER & WINE PACKAGE  two-hour service
Featured Red & White Wines, Domestic & Imported Beers, Soft Drinks, Coffee, & Tea
40 per person, + 10 per additional hour

CALL-LEVEL PACKAGE  two-hour service
Call-Level Liquors, Featured Red & White Wines, Domestic & Imported Beers, Soft Drinks, Coffee, & Tea
50 per person, + 12 per additional hour

PREMIUM-LEVEL PACKAGE  two-hour service
Premium-Level Liquors, Featured Red & White Wines, Domestic & Imported Beers, Soft Drinks, Coffee, & Tea
60 per person, + 15 per additional hour

CALL-LEVEL LIQUORS
Vodka | Wheatley Vodka
Rum | Bacardi Silver
Gin | Tanqueray
Scotch | Dewars
Whiskey | Jameson
Tequila | Corazón Blanco
Bourbon | Markers Mark

PREMIUM-LEVEL LIQUORS
Vodka | Wheatley, Tito’s, Kettle 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, Red Breast 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 Las Olas. Open bar packages & wine service do not include gratuity, tax, & administrative fee. Per-person pricing does not include gratuity, tax, & administrative fee.
Our curated wine pairings can be served with our plated menu offerings.

**CLASSIC** 3 oz pour
90 per person
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
150 per person
Our tour through the Tavistock Reserve. Timpano Las Olas 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
150 per person
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.

*All beverages must be purchased from Timpano Las Olas. Open bar packages, & wine service do not include gratuity, tax, & administrative fee. Per-person pricing does not include gratuity, tax, & administrative fee.
READY TO BOOK?

Contact our Sales Team today.

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sales@timpanolasolas.com

PHONE & FAX
(954) 462-9119

WEBSITE
timpanolasolas.com

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