

TIMPANO[®]

LAS OLAS

PHARMACEUTICAL MENU 1: *\$100 per person*

All dinners include Housemade Focaccia

INSALATA: *served individually*

Caesar Salad

romaine hearts, parmesan, herb croutons

PASTA, CARNE, & PESCE: *guest selection of one; served individually*

Chicken Parmigiano

family red sauce, fresh mozzarella, parmigiano, basil

Herb-Crusted Salmon

wilted spinach, garlic cream

Spicy Rigatoni

charred tomato, garlic, calabrian chilies

CONTORNI: *served sharing style*

Grilled Asparagus & Whipped Potatoes

DESSERT: *served sharing style*

Tablesides Bomboloni

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

COFFEE, ICED TEA AND SOFT DRINKS

Chef to accommodate Vegetarians upon request.

\$100 per person inclusive of the menu, 20% gratuity, 7% tax and 5% admin fee. Liquor, beer, wine, & sparkling waters are not included. If an alternate gratuity percentage is designated by the host, the menu estimate above will change accordingly.

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PHARMACEUTICAL MENU 2: *\$125 per person*

All dinners include Housemade Focaccia

ANTIPASTI & INSALATA: *served sharing style*

Prosciutto di Parma

artisanal cheese, tuscan bread, pickled vegetables

Caesar Salad

romaine hearts, parmesan, herb croutons

PASTA, CARNE, & PESCE: *guest selection of one; served individually*

New York Strip

served medium, 14oz, boneless

Chicken Marsala

porcini & cremini mushrooms, rosemary potatoes

Herb-Crusted Salmon

wilted spinach, garlic cream

Spicy Rigatoni

charred tomato, garlic, calabrian chilies

CONTORNI: *served sharing style*

Grilled Asparagus & Whipped Potatoes

DESSERT: *served sharing style*

Tablesides Bomboloni

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

COFFEE, ICED TEA AND SOFT DRINKS

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PHARMACEUTICAL MENU 3: *\$150 per person*

All dinners include Housemade Focaccia

ANTIPASTI & INSALATA: *served sharing style*

Semolina Dusted Calamari

cherry peppers, family red sauce, citrus aioli

Prosciutto di Parma

artisanal cheese, tuscan bread, pickled vegetables

Butter Lettuce Salad

crispy prosciutto, gorgonzola, pickled peppers, beets, chickpeas, roasted tomato dressing

PASTA, CARNE, & PESCE: *guest selection of one; served individually*

Filet Mignon

served medium, 8oz

Pork Chop Milanese

heirloom tomato, fennel, arugula, ricotta salata

Halibut Picatta

rosemary potatoes, capers, white wine, lemon

Bucatini Bolognese

ground beef short rib, prosciutto

CONTORNI: *served sharing style*

Grilled Asparagus, Whipped Potatoes, and Creamed Spinach

DESSERT: *served individually*

Tiramisu

layers of mascarpone mousse & espresso-soaked ladyfingers, roasted white chocolate cream

COFFEE, ICED TEA AND SOFT DRINKS

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