

TAPAS

mixed **bar olives** **V GF** 4-

sriracha shrimp* sautéed bell peppers & onions 12.5-

wood fired wings, tamarind glaze, mango agave sauce **GF** 9-

citrus scallop ceviche, tomato, bell pepper, onion, cilantro, jalapeno, avocado, sweet wonton strips 13.5-

smoked salmon*, corn cakes, crème fraîche, fresh dill 7.5-

BREADS & BOARDS

wood oven Timo bread, pesto, honey citrus butter **V** 4-

cheesy corn bread, pesto, honey citrus butter **V** 4-

artisan cheese board **V** 15-

artichoke & spinach dip **V** 12-

oven-roasted veggie platter, broccolini, brussels sprouts, asparagus, roasted tomato, portabello, burrata, pesto, crostini **V** 13.5—

bruschetta board 12.95-

choose 3:

- roasted tomato**, olives, triple cream brie **V**-
- spicy coppa**, burrata cheese, pesto-
- sautéed mushroom**, brie, balsamic reduction **V**-
- classic**, mozzarella, basil, roma tomato **V**-
- smoked salmon**, crème fraîche, fresh dill-
- ricotta**, honey, lemon zest, basil **V**-
- prosciutto**, mozzarella, arugula, truffle oil-
- apple fig jam**, triple cream brie **V**-
- goat cheese spread**, fresh strawberries, mint, balsamic reduction-
- cubano**, coppa, provolone, pineapple, cilantro, mustard, pickle-

ENTREES

crab cake benedict*, poached egg, tomato, asparagus, hollandaise sauce, wildthyme potatoes 17.95-

oven-roasted **eggplant ricotta lasagna** **V** 11.95-
(add sausage 4-)

cedar plank **wild king salmon***, agave glaze, sautéed kale, mushroom cous cous 14.95-

TIMO

wood oven ● wine bar

SOUPS

butternut squash soup, crème fraîche, pancetta **GF** 7-

sausage kale soup, andouille sausage, garbanzo beans, parmesan croutons 6-

GREENS 9.95-

salads add chicken 4- add smoked salmon 6-

house salad, arugula, spinach, cherry tomato, red onion, shaved manchego, balsamic vinaigrette **V GF** half 6-

beef salad, arugula, red onions, goat cheese, candied pecans, balsamic reduction **V GF** half 6-

brussels sprouts salad, pancetta, toasted nuts, mustard vinaigrette **GF** half 6-

caprese salad, tomato, mozzarella, basil **V** half 6-

crispy kale caesar, baked Tuscan kale, caesar dressing, shaved manchego, croutons half 6-

roasted **butternut squash salad**, quinoa, ricotta, arugula, red onions, dried cherry, mint, pumpkin seeds **GF** half 6-

SPECIALTY SALADS 13.95-

oven-roasted **chicken salad**, super greens, avocado, corn, cherry tomato, honey mustard vinaigrette **GF**

smoked salmon & quinoa salad*, arugula, cherry tomato, red onion, pale vinaigrette **GF**

SOUP & ANY 1/2 GREENS 9.95-

TIMO TRIO 10.95-
DAILY SANDWICH, SOUP OF YOUR CHOICE,
HOUSE SALAD

WOOD FIRED PIZZAS 11.95-

margherita
tomato sauce, fresh mozzarella, fresh basil **V**
add sausage 4-

short rib
beef short rib, sweet potato, provolone, banana peppers, truffle oil, green onions

roasted veggie
garlic, roasted tomato, broccolini, asparagus, spinach, burrata, ricotta, red onion **V**

loaded Italian
Italian sausage, tomato sauce, ricotta, banana peppers, onions, mushrooms

pizza bianca
peppered salami, fresh garlic, fresh oregano, kalamata olives, roasted tomato, broccolini, feta

mediterranean thin crust (add chicken 3-)
spinach and artichoke cream, feta, oven-roasted tomatoes, provolone, roasted garlic, pesto **V**

prosciutto thin crust
caramelized onions, truffle oil, crushed red peppers, arugula

SANDWICHES 10.95-

served on fresh baked Timo bread with kettle chips, sub small house salad 2-

-**burrata cheese**, roasted tomato, pesto, fresh basil, balsamic **V**-

-**prosciutto**, coppa, triple cream brie, fig jam, roasted tomato, arugula-

-**chicken pesto BLT**, burrata cheese, arugula, pesto, balsamic reduction, olive oil-

-**braised short ribs**, arugula, caramelized onion, cambazola, tomato, chipotle aioli

FOCACCIA SANDWICHES 9.95-

served on roasted tomato focaccia with kettle chips, sub small house salad 2-

-**spicy salami**, arugula, chipotle mayo, provolone, roasted tomato-

-**portobello**, red onion, spinach, artichoke hearts, burrata, pesto **V**-

-**chicken calabrese**, prosciutto, burrata, pesto, fresh basil-

LUNCH 11AM-4PM

*these items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.