APPETIZERS

MUSSELS* 15
Prince Edward Island mussels sautéed in chardonnay cream sauce with fresh herbs and vine ripened tomato. Served with Asiago and a garlic toast point.

SEAFOOD STUFFED MUSHROOMS 10
Mushroom caps filled with house made crab seafood stuffing and blanketed with melted Swiss cheese.

CALAMARI 10
Hand battered crispy calamari served with marinara sauce.

BRUSCHETTA 9
Vine ripened tomatoes, red onion, crispy prosciutto, garlic & herbs served over our garlic infused sliced French bread. Topped with balsamic drizzle.

CHICKEN TENDERS 9
Hand breaded chicken breast served with choice of homemade sauces.

TRIO OF MEATBALLS 9
House made meatballs topped with marinara sauce, shredded cheese and crowned with pesto.

CHICKEN WINGS
Half Dozen 8  Dozen 13
Served House style or Buffalo with celery & blue cheese. Available in Mild, Hot or Wow.

POTATO CHIPS* 8
Hand cut russet chips served with a bacon ranch aioli.

MOZZARELLA STICKS 8
Served with marinara sauce.

BREAD 4
Freshly made basket of bread.

GARLIC BREAD 3.50  Add Cheese 4.50
Italian bread topped with butter and fresh garlic.

SOUPS

SIGNATURE FRENCH ONION 6.50
Made with Vidalia onions and served with crostini, topped with provolone and mozzarella.

GUMBO
Spicy gumbo with peppers, onions, mushrooms and okra.
Seafood  Cup 5.50  Bowl 7
Chicken  Cup 4.50  Bowl 6.50

SOUP DU JOUR  Cup 3  Bowl 4.50

* DENOTES CHEF’S CHOICE
Please notify your server of any food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
A $5 charge for plate sharing.
A $1 charge will be added to all to-go orders to offset the increased cost of environmentally friendly takeout containers.
For larger parties of 6 or more, an 18% gratuity will be added to your check. (No separate checks)
CLASSIC ITALIAN DISHES  Served with bread. Add a cup of soup du jour or a side salad for $3.

PARMESAN*  
Veal 20  Chicken 19  Eggplant 18  
Lightly breaded with house marinara sauce and cheese. Served with vegetable of the day and choice of pasta or mashed potatoes.

PICCATA  Veal 21  Chicken 20  
Pan seared with capers and served with a delicate white wine lemon butter sauce. Served with vegetable of the day and choice of pasta or mashed potatoes.

MARSALA  Veal 21  Chicken 20  
Pan seared with mushrooms and a Marsala wine reduction. Served with vegetable of the day and choice of pasta or mashed potatoes.

TIMOTHY’S SIGNATURE LASAGNA  19  
Four meats, three cheeses baked to perfection.

EGGPLANT ROLLATINI*  18  
Breaded eggplant stuffed with sautéed spinach, feta topped with house marinara and cheese.

SHRIMP SCAMPI  23  
Shrimp sautéed in butter and garlic, finished with lemon, white wine, served over your choice of pasta.

SHRIMP & ARTICHOKE SCAMPI*  21  
Shrimp, black olives, tomatoes and artichoke hearts sautéed in olive oil and then finished with lemon, white wine & butter, served over your choice of pasta.

MEDITERRANEAN PENNE  18  
Sun dried tomatoes, fresh spinach, black olives, artichoke hearts & garlic sautéed in our vegetable stock and olive oil, tossed with penne & Parmesan cheese. Topped with feta.

PASTAS  Served with bread. Add a cup of soup du jour or a side salad for $3.

SHRIMP TUSCANY  20  
Grilled chicken, shrimp, prosciutto and penne pasta tossed in a cream sauce encrusted with Parmesan cheese, baked golden brown.

PENNE TUSCANY  20  
Grilled chicken, shrimp, prosciutto and penne pasta tossed in a cream sauce encrusted with Parmesan cheese, baked golden brown.

FETTUCCINE ALFREDO  17  
Add Chicken & Broccoli  19  
Classic Italian Parmesan cream sauce served over choice of pasta.

PASTA & MARINARA SAUCE  14  
Add Meatballs  16  
Your choice of pasta topped with Timothy’s signature marinara sauce.

CREATE YOUR OWN PASTA

CHOOSE YOUR PASTA, SAUCE & TOPPINGS  18  
GLUTEN FREE  20
Add Bacon 1  Add Chicken 4.50  Add three Shrimp or three Scallops 7

CHOICE OF PASTA  
Angel hair, spaghetti, fettuccine, penne, gluten free

CHOICE OF SAUCE  
Alfredo, scampi sauce, marinara, vegetable stock, basil pesto, garlic cream, basil pesto cream, chicken stock

TOPPINGS (Choose three)  
Broccoli, spinach, mushrooms, grape tomatoes, green peppers, red onions, capers, artichoke hearts, feta cheese, fresh chopped garlic, fresh basil, black olives

Additional Toppings  1 each
SEAFOOD DINNERS
Served with bread, vegetable of the day and your choice of pasta or mashed potatoes. Add a cup of soup du jour or a side salad for $3.

SEAFOOD CASSEROLE 22
Tender sea scallops, shrimp and cod baked in lemon & wine topped with our homemade seafood stuffing.

PAN SEARED SCALLOP 23
Fresh sea scallops seared to perfection, served with a lemon twist and your choice of side.

BAKED COD 18
Add Baby Spinach 19
Fresh North Atlantic cod baked in lemon & white wine, topped with our homemade seafood stuffing.

BAKED STUFFED SHRIMP 21
Butterflied tiger shrimp baked with our house made crab stuffing.

FRIED SEAFOOD PLATTERS
Served with bread, French fries and tartar sauce. Add a cup of soup du jour or a side salad for $3.

ULTIMATE FISHERMAN’S PLATTER 24
Lightly battered North Atlantic cod, golden fried shrimp, tender sea scallops, calamari & clam strips.

FRESH FISH AND CHIPS PLATTER 16
Lightly battered North Atlantic cod, fried to a golden brown.

BURGERS
Served on brioche roll with French fries or a 12” sub roll without French fries.

Add Cheese (American, Cheddar, Swiss, Provolone) .50    Add Mushrooms .50    Add Bacon 1

SOUTHERN BERKSHIRE BURGER 14
1/2 lb. seasoned Black Angus sirloin, mixed with chipotle peppers and topped with jalapeños, sautéed onions, fresh sliced tomato, bacon, cheddar cheese, finished with chipotle mayo.

8oz BLACK ANGUS SIRLOIN BURGER 12
Topped with lettuce, fresh sliced tomato and onion.

BLACK BEAN BURGER 10
Topped with sautéed mushrooms, lettuce, tomato and onion.

SUBS & SANDWICHES
Served on a 12” sub roll or brioche roll with French fries.

MEATBALL 11

CHEESE 11

EGGPLANT PARMESAN 11

VEAL PARMESAN 11

BUFFALO CHICKEN 11

CHICKEN PARMESAN 11

For chicken, please specify grilled or breaded.

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KIDS’ MENU

CHICKEN TENDERS 8
Served with French fries.

FRESH FISH & CHIPS 10

CLAM STRIPS 8
Served with French fries.

PASTA WITH HOMEMADE MARINARA SAUCE 8
Add one meatball 9
Replace marinara with Alfredo sauce 2

SIDE ORDERS

BROCCOLI 3.50

FRENCH FRIES 4

PARMESAN FRENCH FRIES 4.25

BEVERAGES

ICED TEA 2.75

PINK LEMONADE 2.75

HOT COFFEE / TEA 2.50

MILK / CHOCOLATE MILK 3

SODA 2.75
Coke, Diet Coke, Sprite, Ginger Ale

JUICE 3
Apple, Cranberry, Orange, Pineapple, V8

PELLEGRINO 3.25
PIZZAS & TOPPINGS  All of our pizzas are made fresh to order. Please allow at least 30 minutes.

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TRY OUR NEW THIN CRUST PIZZA  17 (MEDIUM ONLY, ANY THREE TOPPINGS)
Excludes Gourmet Toppings

TOPPINGS

Pepperoni   Imported Ham   Peppers   Garlic   Jalapeños
Sausage     Pineapple      Onions    Sliced Tomatoes Anchovies
Ground Beef  Mushrooms     Black Olives Eggplant   Bacon

SPECIALTY GOURMET PIZZAS  All of our gourmet pizzas are topped with cheddar and mozzarella cheese.

Small (10") 13     Medium (14") 19     Large (16") 25

#1  Chicken Parmesan: pasta sauce breaded chicken & cheese
#2  Prosciutto ham, tomatoes, fresh basil, fresh garlic & olive oil
#3  Cajun chicken, sliced tomatoes, ricotta, fresh garlic & olive oil
#4  Fresh spinach, sliced tomatoes, black olives, ricotta, garlic & olive oil
#5  Feta, sliced tomatoes, black olives, green peppers & tomato sauce
#6  Broccoli, fresh spinach, eggplant & tomato sauce
#7  Artichokes, sliced tomatoes, fresh garlic & olive oil
#8  Grilled chicken breast with hot wing sauce
#9  Garlic, olive oil, Cajun chicken, eggplant, sliced tomatoes, peppers

CREATE YOUR OWN GOURMET PIZZA  Please specify olive oil or homemade pizza sauce.

Small (10") 9     Medium (14") 13     Large (16") 17

TOPPINGS

Pesto     Artichokes   Cajun Chicken
Ricotta   Shrimp       Meatball
Feta      Prosciutto   Garlic Chicken
Spinach   Fresh Basil
Broccoli  Sun Dried Tomatoes

Add Per Topping  Small 2  Medium 3  Large 4

TRY OUR NEW THIN CRUST PIZZA  19 (MEDIUM ONLY, ANY THREE GOURMET TOPPINGS)
TIMOTHY’S PARTY PACKS  Half Tray feeds 5–7 people / Full Tray feeds 10–14 people

MEAT LASAGNA  Half Tray  75  Full Tray  135
Includes salad and bread.

CHICKEN PICCATA OR MARSALA  Half Tray  90  Full Tray  160
Your choice of rice, mashed potato, pasta. Includes salad and bread.

VEAL PICCATA OR MARSALA  Half Tray  115  Full Tray  210
Your choice of rice, mashed potato, pasta. Includes salad and bread.

CHICKEN PARMESAN  Half Tray  80  Full Tray  150
Your choice of rice, mashed potato, pasta. Includes salad and bread.

VEAL PARMESAN  Half Tray  115  Full Tray  200
Your choice of rice, mashed potato, pasta. Includes salad and bread.

SHRIMP AND ARTICHOKE SCAMPI  Half Tray (6-8 people)  125  Full Tray (12-16 people)  220
Choice of pasta. Includes salad and bread.

EGGPLANT ROLLATINI  Half Tray  85  Full Tray  150
Choice of pasta. Includes salad and bread.

Most items are available in party packs. If you see something you might want, please inquire about pricing.