

Timothy's

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.

SALADS

GRILLED SHRIMP SALAD 21

Six char grilled tiger shrimp house seasoned and served over fresh Greek salad.

CHICKEN SOUVLAKI SALAD 16

Double Meat 18

Marinated chicken breasts, grilled to perfection and served with your choice of tossed or Greek salad.

FRESH SPINACH SALAD Small 9 Large 15

Fresh baby spinach, cucumbers, tomatoes, mushrooms, walnuts & blue cheese crumbles.

GREEK SALAD Small 8 Large 14

Lettuce, tomatoes, pepperoncini, cucumbers, onions, kalamata olives & feta cheese.

TOSSED SALAD Small 7 Large 13

Lettuce, tomatoes, pepperoncini, cucumbers, onions & kalamata olives.

DRESSINGS House Vinaigrette, Oil & Red Wine Vinegar, Parmesan Peppercorn, Balsamic Vinegar, Ranch, Blue Cheese (additional .50).

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.

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

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.

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.

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

BUFFALO CHICKEN 11

CHEESE 11

CHICKEN PARMESAN 11

EGGPLANT PARMESAN 11

For chicken, please specify grilled or breaded.

VEAL PARMESAN 11

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shellfish or eggs may increase risk of foodborne illness.

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.

	Small (10")	Medium (14")	Large (16")
CHEESE PIZZA	9	13	16
1 TOPPING	10	14	18
2 – 3 TOPPINGS	11	16	20
4 – 6 TOPPINGS	12	18	22
EXTRA CHEESE	1	2	3
ADDITIONAL TOPPINGS	1	2	3

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.

Timothy's

EXECUTIVE CHEF
Lawrence Kaveney

OWNER
Timothy Spence