



DINE

F O R T L A U D E R D A L E

TIMPANO LAS OLAS | MARCH 20, 2025

M E N U

W E L C O M E D R I N K

We Ride at Dawn | Los Magos Sotol, red wine reduction, cabernet, lime & grapefruit soda

F I R S T C O U R S E

House-Made Mozzarella Caprese | Marinated grilled plums, heirloom tomato, mint & basil

WINE PAIRING: *Sauvignon Blanc, Tinpot Hut New Zealand 2022*

S E C O N D C O U R S E

Tuna Tartare | Stracciatella, pumpkin seed pesto, capers, roasted tomato & crisp lavash

WINE PAIRING: *Coda di Volpe DOP, Il Poggio Sannio, Italy 2022*

T H I R D C O U R S E

Spaghetti Al Limon | Florida rock shrimp, basil & parsley

WINE PAIRING: *Sancerre, Les Heres Loire Valley 2022*

F O U R T H C O U R S E

Pork Chop Fiorentina

WINE PAIRING: *Rosso di Montalcino DOC, Cipresso Italy 2020*

F I F T H C O U R S E

Timpano Cheesecake | Warm chocolate, caramel sauce & fresh berries

WINE PAIRING: *Moscato Sparkling, Sol Fa Soul Mendoza*

TIMPANO
LAS OLAS

FORT
LAUDERDALE
RESTAURANT

Holman
MOTORCARS

GoWine
IMPORTER & DISTRIBUTOR
EST. 2018