



DINE

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

TIMPANO LAS OLAS

APRIL 11, 2024

M E N U

FIRST COURSE

Toasted Pistachio & Pea Arancini
with Charred Tomato Aioli

WINE PAIRING: *Terramore Organic Nero d'Avola*

SECOND COURSE

Crispy Artichoke

with chickpeas, Florida Orange, Fennel, Fresh Herbs, Eggplant Puree

WINE PAIRING: *Winzer Krems Gruner Veltliner*

THIRD COURSE

Grilled Octopus

with roasted Tomato Vinaigrette

WINE PAIRING: *Valserrano Rioja Crianza*

FOURTH COURSE

Fiore de Carciofi

with mascarpone, Parmesan Broth, Peas, Fennel Sausage

WINE PAIRING: *The One Armed Man Red Blend DCV*

FIFTH COURSE

Timpano Cheesecake

with Yuzu Curd & Fresh Berries

WINE PAIRING: *Dubourdieu Liaison Sauternes*

TIMPANO
LAS OLAS

FORT
LAUDERDALE
RESTAURANT

Holman
MOTORCARS