



# 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**

**Holman**  
MOTORCARS

**Total Wine**  
& MORE