

# Timpone's

710 S Goodwin Ave 61801-3742 · +12173447619 · Updated: Jan 14, 2026

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## BEGINNINGS 8

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### Gorgonzola And Pear Salad

with baby field greens, toasted walnuts, dried currants, balsamic vinaigrette

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### Bistro Salad

with applewood smoked bacon, belgium endive, potato, grilled asparagus, poached egg, mustard-sherry vinaigrette

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### Bruschetta

with roasted bell peppers, grape tomatoes, fresh basil, pecorino romano, balsamic drizzle

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### Tuscan Panzanella Salad

with fresh mozzarella, grape tomatoes, kalmata olives, capers, fresh basil

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### Tuna Nicoise Salad

with fingerling potatoes, grape tomatoes, black olives, hard-cooked egg

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### Hearts Of Romaine Caesar Salad

garlic croutons, pecorino romano, lemon-anchovy dressing

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### Warm Goat Cheese And Arugula Salad

with belgium endive, spicy tomato vinaigrette, garlic toast

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### "fritto Misto" With Shrimp

scallops, calamari, zucchini, bermuda onion, spicy marinara, garlic aioli

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## PIZZA 6

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### Chicken Caesar Pizza

with chicken breast, mozzarella, bermuda onion, garlic, topped with caesar salad

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### Prosciutto Pizza

with basil infused ricotta cheese, pepperonata, fresh mozzarella

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### Timpone's Original Camustown Pizza

with any one ingredient

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### Spinach Pizza

with artichoke hearts, bell peppers, black olives, goat cheese, sun-dried tomato

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### Wild Mushroom Pizza

with italian sausage, caramelized onions, gorgonzola, oregano

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## **Pizza Margherita**

with fresh tomatoes, mozzarella, fontina, provolone, romano, garlic, basil

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## **PASTA 6**

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### **Bucatini**

with italian sausage ragu, mushrooms, pancetta, onions, san marzano tomatoes, romano

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### **Angel Hair**

with spicy gulf shrimp, san marzano tomatoes, bell peppers, black olives, onions, capers

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### **Pappardelle**

with classic bolognese sauce- veal, pork, and beef, san marzano tomatoes, garlic, pecorino

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### **Penne And Pesto**

with chicken breast, fingerling potato, green beans, toasted pine nuts

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### **Spinach Tagliatelle**

with chicken breast, mushrooms, asparagus, prosciutto, marsala-sage cream sauce, romano

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### **Seafood Risotto**

with gulf shrimp, scallops, tomato, broccoli, bell pepper, fresh basil

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## **VEGETARIAN 5**

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### **Farfalle**

with asparagus, mushrooms, sweet peas, bell pepper, scallions, fresh basil, romano

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### **Angel Hair**

with summer tomatoes, fresh basil, braised garlic, shaved parmegiana

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### **Fresh Oregon Chanterelles**

with handcrafted potato gnocchi, aromatic vegetables, asparagus, white truffle oil, romano

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### **Ravioli Caprese**

with summer tomatoes, basil, fresh mozzarella

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### **Butternut Squash Ravioli**

with fresh sage, brown butter sauce, romano, toasted walnuts

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## **SPECIALS 7**

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### **Grilled Mahi-mahi**

with rock shrimp, asiago polenta, saffron-tomato-leek broth, ceci beans, crostini, garlic aioli

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### **Grilled Beef Tenderloin**

with garlic mashed potatoes, brandy-peppercorn demi-glace, vegetable medley

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### **Pan Seared Rare Black Sesame Seed-crusting Ahi Tuna**

with wasabi-infused english pea puree, avocado, roasted red and yellow bell pepper sauces

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### **Roast Duck Breast**

with blackberry port glaze and dried fruit couscous, baby green beans

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### **Roast Amish Free Range Chicken Breast**

with goat cheese mashed potatoes, wild mushroom ragout, grilled asparagus

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### **Grilled Chilean Sea Bass**

with rice pilaf, pineapple salsa, ginger-orange beurre blanc

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### **Boneless Chianti Braised Beef Short Ribs**

with hand-rolled gnocchi, aromatic vegetables, mushrooms, fresh herbs

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