
TEMPO RAT PACK

PRICES INCLUDE ENTRÉE & CHOICE OF SOUP OR SALAD

– APPETIZERS – (NOT INCLUDED)

ITALIAN IMPORT FOR 2

Assorted imported Italian meats and cheeses, olives, stuffed hot peppers, pepperoncini, & artichoke hearts. \$12.95

CALAMARI & SCUNGUILLI

Served cold, tossed in olive oil and white wine with red onions, tomatoes, and olives. \$10.95

MOZZARELLA CAPRESE

Fresh mozzarella, sliced tomatoes and roasted peppers, dressed with fresh garlic, basil and olive oil \$7.95

BRUSHCETTA

Sliced crostini, topped with diced tomatoes, basil and garlic. Drizzled with olive oil. \$5.95

FRIED CALAMARI

Breaded and fried, served with a spicy red sauce \$8.95

CALAMARI DELORENZO

Sautéed or fried with hot peppers, garlic, and capers in a light lemon wine sauce \$9.95

EGGPLANT ROLLANTINI

Thinly sliced and breaded eggplant rolled and stuffed with our ricotta cheese mixture. \$7.95

MOZZARELLA CORROZZA

Fresh mozzarella dipped in egg batter and deep-fried. topped with ricotta caper sauce and served with sauce \$7.95

FRIED RAVIOLI

Served with marinara \$7.95

NEW ZEALAND MUSSELS

choice of red, fra Diablo, or white sauce \$8.95

– \$25 ENTREES –

EGGPLANT PARMIGIANA

Served with pasta.

HOMEMADE MANICOTTI

Crepes rolled with ricotta, baked and topped with sauce.

CHICKEN PENNE VODKA

Sautéed with shallots and prosciutto in a pink sauce topped with chicken

HOMEMADE CHEESE RAVIOLI

Choice of meatball or sausage

RIGATONI BOLOGNESE

Veal and beef ragu sautéed with onions, carrots, plum tomatoes, celery and fresh herbs with a touch of cream

CHICKEN PARMIGIANA

Served with pasta

LINGUINI & CLAM SAUCE

Served white or red

CHICKEN ALFREDO

Fettuccine tossed with Alfredo and topped with chicken.

CAVATELLI & BROCCOLI RABE

Broccoli rabe sautéed in extra virgin olive oil and garlic tossed with cavetelli

– \$30 ENTRÉES –

CHICKEN SORRENTINO

Sautéed chicken topped with breaded eggplant, spinach and fresh mozzarella, in a light spicy marinara sauce with pasta

VEAL MARSALA

Sautéed with mushrooms in a Marsala wine sauce with pasta

SHRIMP PALERMO

Jumbo shrimp and sausage sautéed with toasted sesame seeds and fresh tomatoes. Finished in a tomato, oregano white wine sauce with pastas

CALAMARI SCUNGUILLI FRA DIABLO

Sautéed in a spicy red sauce and served over linguini.

–\$35 ENTREES –

STEAK PIZZAIOLA

Sirloin steak grilled and topped with sautéed with onions, bell peppers, mushrooms and tomatoes, served over pasta

BRACIOLE ERNESTO

Seasoned flank steak stuffed with herbs and pancetta, slow cooked, sliced and placed over our rigatoni Bolognese.

ZUPPA DI PESCE

Shrimp, clams, calamari, mussels and scallops simmered in a tomato broth served over pasta.

SHRIMP & TILAPIA GABRIELLA

Pan seared served with spinach and finish in a light lemon butter sauce over pasta.