
TEMPO RAT PACK

– APPETIZERS –

(NOT INCLUDED)

ITALIAN IMPORT

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

CALAMARI & SCUNGILLI SALAD

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

GRILLED PIZZA

Thin crust topped with sopressato, parmesan, mozzarella cheese, fresh herbs and a yellow pepper sauce \$8.95

– \$25 PER PERSON –

CHOICE OF SOUP OR SALAD

EGGPLANT PARMIGIANA

Served with pasta.

HOMEMADE MANICOTTI BOLOGNESE

Crepes rolled with fresh ricotta mixture, baked and topped with our homemade Bolognese sauce.

TRADITIONAL SPAGHETTI & MEATBALLS

Choice of meatballs, sausage or both

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

BAKED PENNE

Baked with ricotta and mozzarella cheese and sauce

CAVATELLI & BROCCOLI RABE WITH SAUSAGE

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

– \$30 ENTRÉES –

CHOICE OF SOUP OR SALAD

CHICKEN CARA MIA

Sauteed with shallots and baby spinach topped with prosciutto and fresh mozzarella served in a white wine lemon sauce. Served over linguini.

VEAL MARSALA

Sautéed with mushrooms in a Marsala wine sauce with pasta

TILAPIA MARECHIARA

Sautéed with onions, black olives, plum tomatoes, celery, fresh rosemary, finished in a white wine sauce. Served over linguini.

– \$35 ENTREES –

CHOICE OF SOUP OR SALAD

STEAK PIZZAIOLA

Sirloin steak grilled and topped with a garlic herbed butter. Served with spaghetti aglio olio.

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.