

TEMPO MENU

APPETIZERS

Tuscan Farro Salad 6.⁹⁵
with roasted beets, sugar snap peas, red onions, banyuls vinegar, caciocavallo cheese

Wild Greens with Warm Goat Cheese Roulade 7.⁹⁵
grape tomatoes, fines herbes, soy/truffle vinaigrette

Shepherds Salad 6.⁹⁵
chopped romaine, cucumbers, tomatoes, radishes, chick peas, mint, parsley,
pita chips and feta, sumac vinaigrette

Steamed Mussels Cataplana 9.⁹⁵
chorizo sausage, sweet peppers, garlic, saffron and white wine

Sweet Pea Soup 5.⁹⁵
mint foam

Duck Pastilla Rolls 6.⁹⁵
crisp feuille du bric pastry, almonds, raisins, moroccan barbeque glaze

Polenta Funghi Misti 7.⁹⁵
ragu of wild mushrooms, fontina cheese, white truffle oil

Homemade Porchetta with Insalata Carciofini 8.⁹⁵
stuffed suckling pig thinly-sliced and served with shaved baby artichoke salad, lemon, chives and
olive oil

PASTA

(half orders available as appetizers only)

Bucatini with Sicilian Pistachio Nut Pesto 16.⁹⁵
thick hollow spaghetti with green beans, toasted breadcrumbs and pecorino cheese

Sardinian Fregola with Spicy Calamari 16.⁹⁵
pearls of toasted semolina, tomato, red currants, pignoli nuts, garlic, calamata olives, chiles

Rigatoni with Escarole and Borlotti Beans 15.⁹⁵
large ribbed tubes, pignoli nuts and grana padano

Tagliatelle with Spring Chicken Ragu 16.⁹⁵
hand-made ribbons, english peas, pearl onions, mushrooms, soft herbs, white wine, grana padano

Orechiette with Favas and Asparagus 15.⁹⁵
“tiny ears” grana padano

Ricotta Cavatelli with Pork Tomato Ragu 16.⁹⁵
hand-rolled ricotta dumplings, black pepper, ricotta and pecorino

Potato Gnocchi with Ragu of Spring Lamb 17.⁹⁵
hand-made potato dumplings, white wine, mint and pecorino

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MAIN COURSES

Piri-Piri Glazed Salmon 19.⁹⁵
sweet spice crust, shaved green apple and fennel salad, juniper berry vinaigrette, chive puree

Crispy Skate Wing 19.⁹⁵
raisin and caper emulsion, browned butter croutons, satin cauliflower puree with nutmeg

Sauteed Tilefish 23.⁹⁵
parsley broth with manilla clams, white wine, piquillo peppers and fingerling potatoes

Mediterranean Orata (Sea Bream) 25.⁹⁵
sauteed filets with burst cherry tomato sauce and rapini

Roasted Breast of Duck 23.⁹⁵
with bacon-roasted pears, collard greens, membrillo jus

Pan-Roasted Chicken 19.⁹⁵
green olives, preserved lemon, ginger, saffron, coriander, chickpea panisse

Grilled Pork Chop 23.⁹⁵
savory bread pudding, golden apricot chutney, pork jus

HOUSE SPECIALITIES

Salt-Roasted Fish of the Day P.A.
roasted whole, on-the-bone in a sea salt crust, served with salsa verde
served with sauteed rapini in garlic, pepperoncini and olive oil

Grilled Black Angus Rib Eye Steak for two 35 per person
sliced tableside and served with roasted cipollini onions and Tempo's own steak sauce

SIDES & ACCESSORIES 5.⁹⁵ each

Sauteed Escarole
with golden raisins and pignoli

Pimenton-Dusted Fries
with garlic aioli with e.v.o.o.

Chick Pea Panisse
green olive aioli

Sauteed Rapini
with garlic and chili flakes

Caramelized Fiddleheads
with e.v.o.o.

Slow-Roasted Parsnips
with e.v.o.o.

Kindly note that a 20% service charge will be added to parties of six or more

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DESSERTS 6.⁹⁵

Sticky Date and Toffee Pudding
with warm rum toffee sauce and whipped clotted cream

Hot French Market Beignets
with cinnamon sugar and cafe du monde gelato

Limoncello Tiramisu
with macerated raspberries

Saffron Panna Cotta
with candied kumquats and crushed pistachios

Warm Molten Chocolate Cake 7.⁹⁵
house-made caramel pecan crunch gelato, chocolate and caramel sauces

House-Made Gelati:
caramel pecan crunch ■ pistachio ■ cinnamon ■ chocolate ■ almond ■ orange cardamom

House-Made Sorbetti:
coconut/raspberry ■ mango ■ green apple

Gelato Affogato
toasted almond gelato 'drowned' in sweet, chilled espresso, pignoli nut brittle, almond biscotto

FINE WHOLE LEAF TEAS & INFUSIONS

Earl Grey (Sri Lanka - black) single estate Ceylon orange pekoe flavored with pure bergamot oil 2.⁹⁵

Assam (India - black) from the Nahorhabi estate, young gold-tipped leaves, bold, malty flavor 2.⁹⁵

Jasmine Pearls (China - green) hand-rolled pearls of southern China green, dried amidst jasmine blossoms 3.⁹⁵

Nantou Oolong (Taiwan - oolong) from Mr. Wu's farm in Nantou, light and fragrant 3.⁹⁵

Chamomile (Egypt – herbal) organic whole Egyptian chamomile flowers, heady honey-like aromas 2.⁹⁵

Lavender-Mint (French lavender, Armenian wild mint - herbal) lavender adds a sweet perfumed aroma

2.⁹⁵