



TEMPERS®

LUNCH & PRE-THEATRE



LUNCH & PRE-THEATRE

ONE MAIN COURSE £7

STARTER & ONE MAIN COURSE ONLY £10.50

KIDS EAT FOR ONLY £2*

LUNCH: MON-FRI 12PM - 2.30PM

PRE-THEATRE: MON-THU 5PM - 6.30PM

starters

(GF) Gluten Free on request

SOUP OF THE DAY (DF) (V)

Chef's soup of the day.

MINISTRONE (DF) (V)

Our family recipe of vegetable soup.

FOCACCIA RUCOLA & PARMIGIANO

Focaccia topped with Rocket, Parmisan & Balsamic Vinegar Glaze.

FOCACCIA AGLIO & ROSMARINO

Focaccia Garlic Butter & Rosemary.

ANTIPASTO VINTAGE (GF)

Selection of Italian cured meat and cheeses.

CAPRESE MOZZARELLA & POMODORO (GF) (V)

Mozzarella, Tomato drizzled with home made basil pesto & balsamic vinegar reduction.

CALAMARI DORATI (DF)

Deep fried squid served with a basil mayonnaise dip & slice of lemon.

BRUSCHETTA CLASSICA (GF) (V)

Toasted bread, diced tomatoes, basil & garlic.

BRUSCHETTA AGLIO & BURRO (GF)

Toasted Bread, Garlic Butter and evoo.

BRUSCHETTA N'DUYA (GF)

Toasted bread, Grated mozzarella, Nduja and evoo.

SAUTE' DI COZZE (DF) (GF)

Scottish mussels in a white wine sauce with a toasted Bread.

POLPETTE DEL TEMPO PERSO (DF)

Our Grandma's old recipe. Homemade meatballs served in classic Italian tomato sauce and a slice of garlic bread.

FORMAGGI MISTI (V)

Gourmet selection of the finest Italian cheeses served with Italian mustard & slice of bread.

mains

(GF) Gluten Free on request

MEZZIRIGATONI

ARRABBIATA (GF) (V)

Half rigatoni, Tomato sauce, Garlic, extra virgin olive oil & chilly

FRESH PAPPARDELLE

AL RAGU (GF)

Handmade Fresh pasta, tossed with rich Scottish mixed meat and passata ragu sauce.

SPAGHETTI AGLIO E OLIO (GF) (V) (H)

Spaghetti, Garlic, parsley, extra virgin olive oil & chilly.

SPAGHETTI POMODORINO (GF) (V)

Spaghetti in a cherry tomato sauce. Simple and clean.

PAPPERDELLE FUNGHI & PICCANTE (GF) (V)

Fresh Egg pasta, wild mushrooms, tomato with a touch of chilly.

RISOTTO FUNGHI

& SCAMORZA (GF)

Risotto with Italian Smoked fresh cheese, Spinach & Mushrooms.

LASAGNA DI MAMMA

Authentic Tempo Perso handmade lasagne, old fashioned slice of Italian passion.

SPAGHETTI CARBONARA (GF)

Spaghetti, pancetta (Bacon) in a creamy sauce, finished with egg yolk and parmesan.

MEZZIRIGATONI DELLA ZIA (GF)

Half Rigatoni, Italian Sausage, Mushroom, Tomato & Touch of Cream.

SEABASS POMODORO

& OLIVE (GF) (DF)

Fillet of seabass in a tomato sauce, capers, olives. Roast Potatoes on the side.

MEZZIRIGATONI N'DUYA (GF) (H)

Shorted rigatoni pasta, tomato sauce, Italian sausage, spinach and N'duya (Spicy & spicy hot salami).

POLLO MILANESE

Chicken breast coated in breadcrumbs served with spaghetti in tomato sauce.

POLLO PICCANTE (DF) (H)

Chicken breast cooked in a spicy 'nduja, fresh chilli, olive and tomato sauce. Roast Potatoes on the side.

PANINO BALSAMICO

Parmesan, Rocket, Parma Ham, Balsamic Glaze.

PANINO MEDITERRANEO (V)

Mozzarella, Sundried Tomato, Olives & Basil.

KEY: (V) Vegetarian (GF) Gluten Free on request (DF) Dairy Free (H) Spicy (EVOO) Extra Virgin Olive Oil

#mytempoperso

