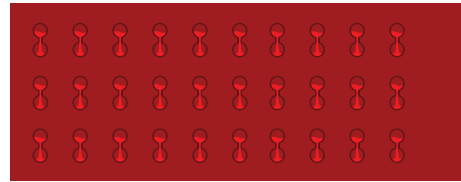


T E M P P
P E R S O[®]



sharing boards

BOARD TEMPO PERSO

The original board of the Italian osteria. Chef's selection of Italian cheeses, cured meats & hot Tempo Perso starters.
For 2 people **£19.9** / For 3 people **£24.9**

ANTIPASTO VINTAGE (GF)

Selection of cured meats and cheeses.
For 1 person **£9.5** / For 2 people **£14.9**

starters

(GF) Gluten Free on request

PANE RUSTICO & OLIVE (V) (GF)

Italian bread and marinated mixed olives **£4.9** (If you would prefer only olives or only bread **£2.9**)

ZUPPA DEL GIORNO (V) (GF) (DF)

Chef's soup of the day **£4.5**

MINISTRONE SOUP (V) (GF) (DF)

Our family recipe vegetable soup **£4.5**

FORMAGGI MISTI (V) (GF)

Gourmet selection of the finest Italian cheeses served with Italian mustard. **Small £4.9 / Medium £6.9 / Large £8.9**

PARMIGIANA DI MELANZANE (V)

Aubergine layered with a cheese and tomato sauce. The oil has been carefully drained to ensure a lighter, healthier dish. **£6.9**

POLPETTA DEL TEMPO PERSO

Our famous handmade meatballs served in a classic tomato sauce and a side of garlic bread. **£6.5**

CAPRESE DI MOZZARELLA (V) (GF)

Mozzarella and tomato drizzled with homemade basil pesto and a sweet balsamic reduction. **£6.5**

CALAMARI DORATI (DF)

Deep fried squid served with a basil mayo and a wedge of lemon. **£6.9**

GAMBERONI SU CREMA DI CECI (GF) (DF)

King prawns on a chickpea cream topped with fresh red onion. **£6.9**

BURRATINA MEDITERRANEA (V) (GF)

Fresh Burratina, tomato capers, toasted bread and evoo **£7.5**

IMPEPATA DI COZZE (DF) (GF)

Scottish Mussels in a white wine and black pepper sauce. **£6.9**

MEZZA PASTA

Half pasta of your choice **£6.9**

focaccia

FOCACCIA GARLIC & ROSEMARY (V)

Sml (2 pieces) **£3.9** | Med (4 pieces) **£4.9** | Lge (6 pieces) **£5.9**

FOCACCIA HOT PEPPER & OIL (V) (DF) (H)

Sml (2 pieces) **£3.9** | Med (4 pieces) **£4.9** | Lge (6 pieces) **£5.9**

bruschette

(GF) Gluten Free on request

BRUSCHETTA AGLIO E BURRO (V) (GF)

(Garlic bread) - Bread and garlic butter **£3.9**

BRUSCHETTA CLASSICA (V) (GF)

Diced marinated tomatoes, basil and evoo **£4.9**

BRUSCHETTA SCIU SCIA (GF)

Anchovies, diced marinated tomatoes and olives **£5.9**

BRUSCHETTA TRICOLORE (V) (GF)

Fresh mozzarella, tomato, basil and evoo **£5.9**

BRUSCHETTA NDUJA (GF) (H)

Grated mozzarella, nduja and evoo **£5.5**

pasta

(GF) Gluten Free on request

LASAGNA DI MAMMA **FRESH PASTA**

Authentic meat lasagna made with fresh pasta and prime scottish beef ragù (Gluten free not available) **£10.9**

SPAGHETTI AMATRICIANA (DF) (H)

Spaghetti, pancetta (bacon), onion, tomato and a touch of chilli. **£9.9**

GARGANELLI AL RAGU' (GF) (DF)

Fresh pasta, tomato and prime Scottish beef ragù. Family bolognese recipe. **£9.9** **FRESH PASTA**

SPAGHETTI AI POMODORINI PACHINO (V) (GF) (DF)

Spaghetti served in a fantastic cherry tomato sauce and fresh basil. **£9.9**

PAPPARDELLE FUNGHI E PICCANTE (SPICY) (V) (GF) (DF) (H)

Fresh flat pasta, cherry tomato, mixed mushrooms, evoo and a touch of chilli. **£10.9**

MEZZI RIGATONI N'DUJA (GF) (DF) (H)

Mezze maniche (short rigatoni) served with tomato sauce, Italian sausage, spinach and N'duja (Soft & spicy hot salami from Calabria). **£11.9**

SPAGHETTI AGLIO & OLIO CON GAMBERI (GF) (DF) (H)

Spaghetti, garlic, EVOO, King Prawns, lemon zest and a touch of chilli. **£12.9**

ravioli

RAVIOLONI AL BURRO (V) **FRESH PASTA**

Delicate ravioli filled with spinach and ricotta cheese served in a traditional butter and sage sauce. Gluten free not available. **£11.9**

RAVIOLI CACIO E PEPE, PORCINI & NOCI **FRESH PASTA**

Ravioli stuffed with cacio (pecorino cheese) & black peppers in porcini mushroom & walnut sauce. **£12.9**

GIGANTI ASPARAGI & RICOTTA

Big Tortellini stuffed with asparagus & ricotta in a italian sausage and creamy saffron sauce. **£13.9** **FRESH PASTA**

PANCIOTTI CAPESANTE & GAMBERI **FRESH PASTA**

Ravioli stuffed with scallops & prawns, with sundried tomato, in a courgette sauce. Gluten free not available **£14.9**

risotto

(GF) Gluten Free on request

RISOTTO FUNGHI & PROVOLA (V) (GF)

Risotto with Italian smoked cheese, spinach and mixed mushrooms. **£12.9**

RISOTTO BEETROOT, GORGONZOLA & SALSICCIA (GF)

Risotto gorgonzola (Italian blue cheese), Italian sausage and beetroot cream. **£13.9**

RISOTTO ALLO SCOGLIO (GF)

Risotto tossed with chefs selection of fresh seafood and shellfish in a light tomato sauce. (If you would like to choose spaghetti or a different shape of paste please ask your server). **£14.9**

chicken

(GF) Gluten Free on request
All dishes served with roasted potatoes

ITALY MEETS SCOTLAND

Chicken stuffed with haggis, in a creamy paprika sauce rolled in a Parma ham **£14.9**

POLLO FUNGHI E ROSMARINO (THE ITALIAN WAY) (GF) (DF)

Chicken breast in a white wine, mushroom & rosemary sauce **£13.9**

POLLO N'DUJA (DF) (GF) (H)

Chicken breast cooked in a spicy n'duja, fresh chilli olive and tomato sauce **£13.9**

ROLLE' DI POLLO ALL ERBE (DF) (GF)

Chicken breast stuffed with aromatic herbs, rolled in pancetta. Served with garlic, rosemary, parsley & lemon dipping sauce. **£14.9**

beef, veal AND pork

Our Premium Scottish Beef is matured for a minimum of 28 days

BISTECCA DI MANZO SIRLOIN STEAK (12 OZ.)

Our steaks are served with fresh gourmet fries and salad. **£23.9**
Choose from the following sauces: Peppercorn **£2.9**,
Mushroom **£2.9**, Gorgonzola **£2.9**

VEAL PARMIGIANA

Veal Milanese served with a side of our homemade parmigiana and salad. **£18.9**

TAGLIATA DI MANZO TRICOLORE

Sliced Sirloin Steak (12 Oz.) served with Tempo Perso special dressing on the side and Tricolore salad of rocket, Parmesan cheese and tomato. **£24.5**

SALSICCIA E PROVOLA AFFUMICATA

Italian sausage from 'Avellino' (Campania) and provola affumicata (Italian smoked cheese) and served with fresh chunky fries. **£15.9**

SALTIMBOCCA ALLA ROMANA

Veal escalopes, parma ham & sage, cooked in a dry white wine sauce. Served with roasted potatoes. **£17.5**

fish

(GF) Gluten Free on request

CATCH OF THE DAY

Please check our specials menu or ask your server.



Tempo perso burger

PAPPARDELLE POLPETTE

Bun = Pappardelle (Fresh flat pasta) **FRESH PASTA**
Burger = Meat Balls
Ketchup = Tomato ragu
Green Salad = Fresh Basil
Cheese = Add a big portion of grated Parmigiano. **£11.9**

We have been making Meatballs for centuries and we want the best for our customers. Burgers are not part of the Italian culture but Polpette is.

contorni

Dishes for on the side. Always fresh, made to order. **£3.9**

INSALATA MISTA

Mixed salad

PATATINE FRITTE

Chunky fries

PATATE ARROSTO

Roasted potatoes

RUCOLA & PARMIGIANO

Rocket salad and parmesan cheese

BEETROOT, ALMONDS & ROCKET

Fresh, crunchy side salad

INSALATA VERDE

Green salad

POMODORO, CIPOLLE E OLIVE

Tomatoes, onions & olives

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

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.

#mytemperso



dolci del tempo

Handmade and freshly baked Italian desserts

PANNA COTTA TEMPO PERSO (GF)
Traditional Italian dessert served with fresh fruit coulis **£5.9** **HANDMADE**

TIRAMISU' DELLA MAMMA **HANDMADE**
Mama's pick me up and is one of Italy's most popular desserts. Tiramisu is a rich treat, blending the bold flavours of cocoa and espresso with creamy mascarpone cheese. **£5.9**

TEMPO PERSO CHEESECAKE **HANDMADE**
Our new recipe. Ask your server for today's flavour **£5.9**

CROSTATATA DI CREMA E AMARETTO
Italian warm tart with amaretto biscuits and custard. **£6.5** **HANDMADE**

CROSTATINA DI MELE **HANDMADE**
Special dessert made with apples in a soft handmade pastry. **£6.5**

SBRICCIOLATA CREMA & CIOCCOLATO **HANDMADE**
Crushed puff pastry with chantilly custard and dark chocolate. **£5.9**

ADD A SCOOP OF ICE CREAM **£1.5**

ice cream

Coppe Gelato

COPPA VANILLA
Nardini's famous double cream vanilla ice-cream served with freshly whipped cream. **£5.9**

COPPA CIOCCOLATO
Nardini's Belgian Chocolate ice-cream served with freshly whipped cream. **£5.9**

COPPA FRAGOLA
Nardini's famous strawberry ice-cream served with freshly whipped cream. **£5.9**

COPPA BANANA SPLIT
Banana, vanilla ice cream, chocolate topping, whipped cream **£6.9**

ICE CREAM BY THE SCOOP

Vanilla, Belgian Chocolate and strawberry.
1 scoops **£2.9** / 2 scoops **£3.9** / 3 scoops **£4.9**

Affogato

AFFOGATO ALLA VANIGLIA
Cold vanilla ice cream drizzled in a hot espresso shot. **£5.9**
Why not try an extra shot of Amaretto **£3.5** | Baileys **£3.5**

cheese selection

(GF) Gluten Free on request

SELEZIONE DI FORMAGGI MISTI
Gourmet selection of the finest Italian cheeses served with Italian mustard. Small **£4.9** / Medium **£6.9** / Large **£8.9**

TEMPERS



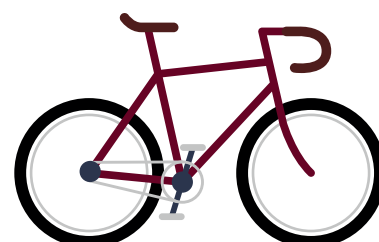
In April 2014 the people of Edinburgh were invited to taste and embrace a true Italian dining experience. A concept that was first born in Italy in 2003. Osteria del Tempo Perso was created with love by the Iacobelli family 15 years ago in Casavieri. As well as importing artisan ingredients from their home farm in Italy, the family have enhanced their menu with the finest produce from Scotland's larder. It's this perfect mix of Italy and Scotland that makes Tempo Perso, Edinburgh.

Tempo Perso is an independent Italian eatery and wine bar owned by the Iacobelli family. Marco Iacobelli now calls Edinburgh home - he is deeply invested in sharing and promoting the true essence of Italian food and hospitality. He is passionate about celebrating the fresh food and fine wine he grew up enjoying in Italy. Remaining true to his roots, means keeping it simple but eternally pleasing. As such, the ethos of Tempo Perso was born. Simple is Beautiful.

In Italy, an Osteria is a cosy haven where you pass the time with friends and family. It traditionally serves wine and simple food. At Tempo Perso we take inspiration from this style of dining. Simple but quality ingredients, transformed using century-old recipes, into fantastic plates of food.

The Iacobelli family take food very seriously and this passion is reflected in the evolution of the Tempo Perso menu. The popular daily specials menu, further emphasises the focus on fresh, culinary delights. So whether you'd like to sample Scotland's most impressive (and largest) Italian wine list alongside a delicious antipasti sharing board or tuck in to a beautiful handmade pasta dish - your palate will be seduced within this charming space. Great food, great wine, great times.

vintage bicycle for sale



Tempo Perso's bike... it's a symbol to represent that no matter where we are we always have the same passion and love **£1200**