

Tempo Perso

DAL ——— 2014

ANTIPASTI

FOCACCIA	£9.5
·rosemary & sea Salt VG ·garlic, butter & parmesan V	
OLIVES VG GF	£4.5
POLPETTE	£10
three homemade beef meatballs in our tomato sauce.	
PARMIGIANA	£12
aubergine, tomato, mozzarella, parmesan. V	
BRUSCHETTA	£9.5
toasted bread, cherry tomatoes, garlic & extra virgin olive oil. VG GF	
CROSTINO	£9.5
warm & toasted bread topped with: mushrooms, garlic & mozzarella V GF	
ARANCINO	£9.5
one large piece, fried rice ball filled with: ·spinach & mozzarella cheese V ·slow cooked beef ragu, green peas & mozzarella cheese	
CALAMARI	£10
fried squid rings, dusted w/ flour	
BURRATA & POMO	£10
burrata , tomato, olives, capers, garlic, extra virgin olive oil & basil. V GF ·Burrata ·Smoked Burrata	
TAGLIERE VINTAGE	£22
a selection of cured Italian meats and cheeses, served with mixed pickled vegetables, marinated olives, and slices of warm focaccia. Perfect to share. GF	
IMPEPATA COZZE	
STARTER £13.5 MAINS £20 fresh Scottish mussels cooked in white wine, garlic, and cracked black pepper. Served with garlic bread. GF	

PRIMI

PASTA AGLIO, OLIO & PEPERONCINO	£15
bold, garlicky, & spicy. An Italian classic with a rock'n'roll soul. VG GF	
PASTA ARRABBIATA	£15
classic Roman-style pasta with garlic, tomato, & a gentle chilli kick. VG GF	
TAGLIATELLE RAGU	£18
fresh eggs pasta, properly slow cooked Scottish beef ragu. GF add / nduja soft Italian salami £2 add / mascarpone cheese, Bologna style £2	
PASTA LIMONE & GAMBERI	£22.5
king prawns, garlic, fresh chilli, extra virgin olive oil & lemon zest with fresh pasta. GF DF	
PASTA MISTO MARE	£25
fresh pasta swimming in a spicy tomato wave, with market fish, prawns, mussels & clams doing the backstroke GF DF	
PASTA POLPETTE	£18.5
homemade beef meatballs in tomato sauce with fresh pasta.	
LASAGNA	£19.5
layered with slow-cooked beef ragù, fresh egg pasta, mozzarella, & parmesan	
RAVIOLI CARBONARA	£19
ravioli stuffed with Guanciale, egg yolk, cacio (pecorino cheese) & pepe (black pepper) served in a creamy Parmigiano sauce.	
RAVIOLI RICOTTA & SPINACI	£18
ravioli stuffed with ricotta cheese & spinach served in a creamy tomato sauce. V	

SOMETHING SPECIAL

GNOCCHI TARTUFO	£22.5
soft potato gnocchi tossed in a rich, Italian black truffle sauce, delicately finished with a fine & rare black truffle dust. V	
PASTA ASSASSINA & BURRATA	£20
Spaghetti pan-fried until crispy, with spicy tomato sauce and fresh burrata. V	

VG = Vegan | V = Vegetarian | DF = Dairy Free | GF = Gluten-Free
Gluten-free pasta and bread are available upon request.

Please note: while we offer gluten-free options, we are not a gluten-free kitchen.

Some dishes may contain nuts or nut derivatives. Fish dishes may contain small bones. Olives may contain stones. If you have a food allergy, intolerance, or coeliac disease, please speak to a member of our team about the ingredients in your food and drink before placing your order.

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CLASSICI

- POLLO TEMPO PERSO** £24
oven baked chicken Milanese, parmesan besciamella, Italian cooked ham, smoked provola & a splash of tomato sauce served with chips.
- PARMIGIANA** £24
aubergine, tomato, mozzarella, parmesan with toasted bread. V
- MILANESE & PASTA SPAGHETTI** £24
Italian classic. Breaded chicken Milanese & simple chilli tomato spaghetti pasta.
- POLLO MARSALA & FUNGHI** £24
chicken breast & mushrooms in a rich marsala sauce. Served with roast potatoes. GF

PESCE

Our fish is supplied by George Hughes in 197 Bruntsfield Place

- SPIGOLA MUGNIAIA** £25
pan-fried sea bass fillets in a creamy butter lemon sauce with mash potatoes on the side.
- SPIGOLA MANDORLE** £25
oven-baked sea bass fillets crowned with toasted almond flakes, delicately crisped to perfection, accompanied by golden roasted potatoes.
- CARTOCCIO** £25
oven baked in foil sea bass fillets, prawns, capers, olives & cherry tomatoes w/ broccoli GF DF

CARNE ROSSA

Our meat is supplied by Taste Tradition - Farmers & Butchers

8oz. SirLoin Steak & Medium cook

- TAGLIATA** £28
grilled & Sliced sirloin steak with rocket salad, garlic cherry tomatoes & shaves of parmigiano cheese.
- BISTECCA** £28
grilled sirloin steak with green pepper creamy sauce & chips.

PINSA

- PINSA MARINARA** £14
tomato sauce, garlic, oregano, and extra virgin olive oil.VG
- PINSA 1** £15
tomato, fior di latte & basil. V
- PINSA 2** £16
tomato, fior di latte, mushrooms, artichokes & olives. V
- PINSA 3** £16
fior di latte, italian cured bacon, roast potatoes & provola (smoked cheese).
- PINSA 4** £18
tomato, fior di latte, rocket salad dry-cured Parma ham & balsamic glaze.
- PINSA 5** £16
tomato, fior di latte, 'nduja soft spicy salami & spianata spicy salami.
- PINSA 6** £16
fior di latte, double cream, Italian cooked ham & mushrooms.
- PINSA 7** £18
tomato, fior di latte, meatballs & shaved parmesan.
fior di latte = mozzarella
- PINSA EXTRA**
- burrata £4
 - smoked burrata £4.5
 - G-SAUCE Hot chilly sauce. MUST-TRY! £2

CONTORNI

ALL £5.5

- Mix salad** VG GF DF
- Rocket & Cherry Tomato Salad** VG GF DF
- Roast Potatoes** VG GF DF
- Chips** V
- Broccoli** VG GF DF
- French Beans** VG GF DF
- Mash Potatoes** V

PANE

ALL £4.5

- Garlic bread** V
- Garlic bread & Mozzarella** V
- Toasted Bread** VG DF

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