

## "GOOD MORNING MELBOURNE"

### FRESHLY BAKED CORNETTOS

#### /CROISSANTS/

PLAIN CORNETTO.....	\$5
SUPER CHOCOLATEY.....	\$6
CORNETTO AL PISTACCHIO.....	\$6
PASTICCERIA OF ALMOND.....	\$6
SPINACH AND RICOTTAHAM AND CHEESE.....	\$6

### EGGS...OUR WAY!

EGGS AND BACON CORNETTO.....	\$13,5
/runny panfried egg & bacon in a butter croissant	
FIorentina AI FUNGHI.....	\$14,5
/2 soft poached eggs, sauteed spinach, mushroom trifolata and garlic soldiers/	
SALMONE E STRAPAZZATA.....	\$15,5
/tasmanian smoked salmon and creamy scrambled eggs on olive oil grilled crostoni/	
UOVA AL TEGAMINO.....	\$15,5
/ham, tomato, mozzarella and 2 fried eggs, layered and baked with rustic herbs/	
EGGS AND BEANS...YOUR WAY:).....	\$15,5
/2 eggs your way, butter beans salad and grilled crostoni. Add crispy bacon: 3.5/	
FRUIT TOAST.....	\$8
/served hot with jam & butter/	

## "AFTER 12PM....."

### PICCOLOS SALADS

/OUR SELECTION OF ANTIPASTO STYLE DISHES AND FRESH GARDEN SALADS/

INSALATA CAPRESE.....	\$16
/fresh tomatoes & mozzarella salad, basil & balsamic dressing/	
ZUPPA DI ZUCCA.....	\$10
/creamed pumpkin soup, toasted pumpkin seeds served with chunky garlic crostoni /	
INSALATA DI CALAMARI.....	\$16,5
/barbequed calamari served on a zesty orange, rocket & mix salad /	
INSALATA SALMONE E CECI.....	\$17,5
/garden salad served with tasmanian smoked salmon & chick peas /	
INSALATA DI POLLO.....	\$17,5
/grilled chicken tenderloin salad, served with fresh cucumber & olives /	

### PASTA E BASTA!

/DURUM WHEAT PASTAS, MATECATED IN OUR-HOME MADE TRADITIONAL SAUCES/

LINGUINE ALLA GENOVESE.....	\$19
/linguini mantecated in our home made basil & pinenuts pesto, potatoes & parmesan/	
PENNE AL POLLO.....	\$19
/baby penne in a chicken breast & creamy pumpkin sauce with red capsicum strips /	
SPAGHETTI CON POLPETTE.....	\$19
/Aussie angus beef meatballs in a rich yummy tomato&garlic sauce/	

RIGATONI ALLA CALABRESE.....	\$19
/large maccaroni tossed in a spicy tomato & garlic sauce, chilli salami and black olives*/	
LASAGNA.....	\$19

### PANE E BRUSCHETTA

/A CLASSIC: GRILLED BREAD, TOPPED WITH FRESH GOODNESS AND OLIVE OIL/

POMODORINO FRESCO.....	\$12,5
/the classic italian; grilled sourdough bread, garlic, fresh tomatoes & a drizzle of olive oil /	
CAPRA E ASPARAGI.....	\$12,5
/goat's cheese bruschetta, rocket salad & warm grilled asparagus/	
SALMONE E FRITTATINA.....	\$13,5
/tasmanian smoked salmon served on zucchini frittata & baby capers/	
PANE AGIO ED ERBE.....	\$7,5
/sourdough grilled bread served with garlic and herbs butter/	
PANE AL PEPERONCINO.....	\$7,5
/the spicy version of our grilled sourdough bread/	

### FOCACCIA

/FLAT OVEN BAKED ITALIAN BREAD, STUFFED WITH FRESH FILLINGS AND TOASTED/

SALMONE AND AVOCADO.....	\$11
/smoked salmon layered on crushed avocado, baby capers & rocket leaves/	
COTTO E MOZZARELLA.....	\$10
/cooked ham served on fresh tomatoes & grilled mozzarella /	
MELANZANE E ZUCCHINE.....	\$10
/grilled eggplant & zucchini, sundried tomatoes & creamy camembert /	

MARINATED BLACK AND GREEN OLIVES..	\$7
/black and green olives in our house made marinade of rosemary, garlic, extravirgin olive oil and chilli/	
TAGLIERE DI FORMAGGI (FOR 2).....	\$21
/our selection of fresh pecorino, 24 months aged parmesan, creamy camembert, young provolone and gorgonzola cheese...served with grissini, crackers and honey/	



## "OUR LITTLE ONES..."

### PICCOLOS SALADS

/OUR SELECTION OF ANTIPASTO STYLE DISHES AND FRESH GARDEN SALADS/

**POLENTA E GORGONZOLA** .....\$17,5  
/baked polenta served with creamed gorgonzola & mushroom sauce/

**GAMBERI IN SALSA ROSSA** .....\$18  
/king prawns tossed in a rich chilli and garlic tomato sauce/

**POLLO WINGS AI PORCINI** .....\$18  
/rosemary scented chicken wings tossed in a spicy porcini sauce & crispy garlic /

**POLPETTE IN SUGO** .....\$16,5  
/minced angus beef meatballs in tomato sugo and parmesan foam/

**INSALATA CAPRESE**.....\$16  
/fresh tomatoes & mozzarella salad, basil & balsamic dressing/

**ZUPPA DI ZUCCA**.....\$10  
/creamed pumpkin soup , toasted pumpkin seeds served with chunky garlic crostoni /

**TAGLIERE DI FORMAGGI (FOR 2)**.....\$21  
/our selection of fresh pecorino, 24 months aged parmesan, creamy camembert, young provolone and gorgonzola cheese...served with grissini, crackers and honey/

**MARINATED BLACK AND GREEN OLIVES**.....\$7  
/black and green olives in our house made marinade of rosemary, garlic, extra virgin olive oil and chilli/

### PANE E BRUSCHETTA

/A CLASSIC: GRILLED BREAD, TOPPED WITH FRESH GOODNESS AND OLIVE OIL/

**POMODORINO FRESCO**.....\$12,5  
/the classic italian; grilled sourdough bread, garlic, fresh tomatoes & a drizzle of olive oil /

**CAPRA E ASPARAGI**.....\$13,5  
/goat's cheese bruschetta, rocket salad & warm grilled asparagus/

**SALMONE E FRITTATINA**.....\$15  
/tasmanian smoked salmon served on zucchini frittata & baby capers/

**PANE AGLIO ED ERBE**.....\$7,5  
/sourdough grilled bread served with garlic and herbs butter/

**PANE AL PEPERONCINO**.....\$7,5  
/the spicy version of our grilled sourdough bread/

## "THE FOOD WE LOVE..."

### PASTA E BASTA!

/DURUM WHEAT PASTAS, MATECATED IN OUR-HOME MADE TRADITIONAL SAUCES/

**LINGUINE ALLA GENOVESE** .....\$24  
/linguini mantecated in our home made basil & pine nuts pesto, potatoes & parmesan/

**TAGLIATELLE E RAGU D'AGNELLO** .....\$25,5  
/egg tagliatelle mantecated in house-made lamb ragu & parmesan shavings/

**SPAGHETTI AI FRUTTI DI MARE** .....\$25,5  
/prawns, scallops, calamari & mussels spaghetti in a chilli & fresh tomato soffritto\*/

**PENNE AL POLLO** .....\$24  
/penne pasta in a creamy pumpkin sauce with chicken breast pieces and red capsicum strips/

**SPAGHETTI CON POLPETTE**.....\$24  
/the classic Aussie angus beef meatballs in a rich yummy napoli sauce /

**RIGATONI ALLA CALABRESE**.....\$23,5  
/large maccaroni tossed in a spicy tomato & chilli sauce, salami, black olives and capers\*/

**RISOTTO CALAMARI E GAMBERI**.....\$25  
/carnaroli rice, calamari, prawns, asparagus tomatoes & baby capers mantecated in oil/

**RISOTTO ALL'ANATRA**.....\$24,5  
/double cooked duck breast & mushroom risotto mantecated in butter & gorgonzola/

**LASAGNA DI MAMMA**.....\$24  
/the chefs mother's recipe!..angus beef bolognese, mozzarella, bechamel sauce/

**SPECIAL PASTA**.....\$25,5  
/Everyday our Chef sources fresh seasonal.../





# "THE FOOD WE LOVE..."

## ALTRE PIETANZE | MAINS

PANZEROTTO DI VERDURE .....\$21,5  
/savory pastries filled with seasonal vegetables and a fresh tomato pesto/

POLLO LIMONE E SALVIA.....\$29,5  
/chicken breast low temperature cooked, mash potatoes, browned sage butter, greens/

BISTECCA DI MANZO.....\$29,5  
/250g porterhouse steak served with mustard and mushroom sauce/

COSTOLETTA VESTITA.....\$29,5  
300g ribeye on the bone, wrapped in ham and sage served with fennel & orange salad

STINCO D'AGNELLO.....\$28,5  
/honey, garlic and rosemary lamb shank cooked for 12 hours, port jus and sweet potato/

FISH OF THE DAY.....\$29,5  
/Everyday our Chef sources fresh seasonal/

YUMMY ACCESSORIES.....\$9,5  
/fresh green salad, roast potatoes, grilled vegetables.../

## OUR SWEET TREATS

TIRAMISU ALL'AMERETTO.....\$12,5  
/our take on the classic italian pick me up dessert! Mascarpone and fresh egg mix with amaretto biscuits /

CRÈME BRÛLÉE.....\$12,5  
/our homemade crème brûlée with the classic sugar crust/

CHOCOLATE SALAME.....\$10  
/rich chocolate ganache, crushed nuts and biscuits... in the shape of a salami!!! served with whipped cream/

TORTA DEL GIORNO.....\$12,5  
/our daily choice of cake...ask the staff for more!/

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## WHISKY

JOHNNY WALKER RED.....	SCOTCH	\$9
JOHNNY WALKER BLACK 12.....	SCOTCH	\$11
CHIVAS REGAL 12.....	SCOTCH	\$11
LAPHROAIG 10.....	SCOTCH	\$12,5
GLENLIVET 12.....	SCOTCH	\$12,5
GLENFIDDICH 12.....	SCOTCH	\$13
JAMESON.....	IRISH	\$10
JIM BEAM.....	KENTUCKY	\$9
MAKER'S MARK.....	KENTUCKY	\$10
SOUTHERN COMFORT.....	NEW ORLEANS	\$10
JACK DANIELS.....	TENNESSEE	\$9

## GRAPPA

GRAPPA CARPENÈ MALVOLTI.....	ITALY	\$11,5
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## VODKA

STOLICHNAYA.....	RUSSIA	\$9
BELVEDERE.....	POLAND	\$12
ŻUBRÓWKA, Bison Grass Vodka.....	POLAND	\$14

## GIN

TANQUERAY LONDON.....	UK	\$9
BOMBAY SAPPHIRE.....	UK	\$11
HENDRICK'S.....	UK	\$14

## TEQUILA

JOSE CUERVO.....	MEXICO	\$9
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## RUM

BACARDI SUPERIOR.....	CUBA	\$10
BUNDEBERG.....	AUSTRALIA	\$9

## SPIRITS

LIMONCELLO.....	\$11	FRANGELICO.....	\$9
COINTREAU.....	\$11	BAILEYS/AMARULA.....	\$10
GRAND MARNIER.....	\$11	KALHÚA.....	\$9
MARTINI BIANCO.....	\$10	AMARO AVERNA.....	\$10
MARTINI ROSSO.....	\$10	AMARO MONTENEGRO.....	\$10
APEROL.....	\$9	AMARETTO DI SARONNO..	\$10
CAMPARI.....	\$9	SAMBUCA.....	\$10

## BEERS

COOPERS.....	\$8,5	MENABREA.....	\$9,5
CORONA.....	\$8,5	ICHNUSA.....	\$8
BOAGS.....	\$8,5	CASCADE LIGHT.....	\$7
FORST.....	\$8	HOEGAARDEN.....	\$8,5
CASTELLO.....	\$8		
PERONI.....	\$8		

## COCKTAILS

SPRITZ.....	\$16,5
/aperol, prosecco, soda water/	
MIMOSA.....	\$16,5
/orange juice, prosecco, grand marnier/	
NEGRONI.....	\$16,5
/vermouth rosso, campari, gin/	
MARTINI CLASSICO.....	\$16,5
/gin or vodka, martini extra dry/	
SEX ON ST KILDA BEACH.....	\$16,5
/vodka, peach schnapps, orange juice, cranberry juice/	
COSMOPOLITAN.....	\$16,5
/vodka, cointreau, cranberry juice, lime juice/	
TOM COLLINS.....	\$16,5
/gin, lemon juice, soda water, sugar syrup/	
LONG ISLAND ICED TEA.....	\$16,5
/vodka, tequila, gin, rum, lemon juice, coke/	
ITALIAN SOUR.....	\$16,5
/Amaretto, lemon juice, eggwhite, sugar syrup/	
IL TEMPO.....	\$16,5
/amarula, dark rum, creme de menthe, cream/	
ESPRESSO MARTINI.....	\$16,5
/vodka, kahlua, vanilla syrup, espresso/	

## CIDERS

DIRTY GRANNY.....	\$9,5
REKORDERLIG WILD BERRIES.....	\$12,5



# WINES

## SPARKLING

YERINGA RIDGE.....	\$9,5	\$4,5
/Brut Cuvee' Yeringa Estate/ NSW		
MOSCATO.....	\$9,5	\$4,5
/Taylor ferguson/ NSW		
PROSECCO SUPERIORE.....		\$7,5
/Carpene Malvolti/ Veneto, Italia		
PROSECCO.....		\$8,5
/Le vigne di Alice/ Veneto, Italia		

## WHITE

SEMILLON/CHARDONNAY.....	\$7	\$26*
/Echidna/ SA		
SEMILLON SAUVIGNON BLANC.....	\$7	\$26*
/Echidna/ SA		
RIESLING.....	\$9	\$4,3
/Half Island, Andrew Barr WIne/ VIC		
PINOT GRIS.....	\$10	\$4,8
/Hoddle Creek/ VIC		
PINOT GRIGIO.....		\$4,6
/Gran Sasso/ Abruzzo, Italia		
CHARDONNAY.....	\$9	\$4,4
/Wickhams/ VIC		
SAUVIGNON BLANC.....	\$10	\$4,8
/West Wood/ NZ		
GRECO/FIANO.....		\$4,8
/Pipoli/ Basilicata, Italia		

## ROSÉ

ROSATO.....	\$11	\$4,9
/Pipoli/ Basilicata, Italia		

## RED

SHIRAZ/MERLOT.....	\$7	\$26*
/Yering Estate/ NSW		
CABERNET SAUVIGNON.....	\$9	\$4,4
/Taylor ferguson/ NSW		
NERO D'AVOLA.....		\$4,6
/Vigneti di Zabu/ Sicilia, Italia		
NERELLO MASCALESE.....		\$4,6
/Vigneti di Zabu/ Sicilia, Italia		
SANGIOVESE.....	\$10	\$4,8
/Parri/ Toscana, Italia		
CHIANTI.....		\$4,8
/Parri/ Toscana, Italia		
PRIMITIVO.....		\$4,6
/Lucarelli/ Puglia, Italia		
SHIRAZ.....	\$10	\$4,8
/Wickhams/ VIC		
PINOT NERO.....	\$10	\$4,8
/Bolla/ Veneto, Italia		

\*carafe

## FORTIFIED WINE

MARSALA FINO .....	\$11	
/Pellegrino/ Sicilia, Italia		
PORT GALWAY PIPE .....	\$10	
/VIC/		

ORANGE JUICE.....	\$4
APPLE JUICE.....	\$4
PINEAPPLE JUICE.....	\$4

SAN PELLEGRINO 500 ml.....	\$6
SAN PELLEGRINO 750 ml.....	\$8
SAN PELLEGRINO CHINOTTO.....	\$4
SAN PELLEGRINO ARANCIATA.....	\$4
SAN PELLEGRINO LIMONATA.....	\$4



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