

ANTI PASTI



PIATTO DI SALUMI

ITALIAN CURED MEATS

SMALL \$35

LARGE \$59

BURRATA **V, GF**

MOZZARELLA, CHERRY TOMATOES, BASIL

\$25

CALAMARI FRITTI

DEEP FRIED CALAMARI, NDUJA MAYO

\$29

BRUSCHETTA **VG, DF**

HOME-MADE FOCACCIA, GARLIC,
CHERRY TOMATOES, BASIL

\$15

PANZEROTTI

DEEP FRIED MINI CALZONE,
POMODORO, HAM, MOZZARELLA

\$12 EACH

CONTORNI



FOCACCIA \$10 **VG, DF**

+ OLIVES \$6

+ PROSCIUTTO CRUDO \$8

GARLIC BREAD \$12 **VG, DF**

+ CHEESE \$3

POLENTA FRITTA **V, GF**

FRIED POLENTA STICKS, PARMIGIANO,
CHOICE OF MAYO

\$12

PATATINE FRITTE **V, GF**

FRENCH FRIES, PARMIGIANO,
CHOICE OF MAYO

\$12

ROCKET & PEAR SALAD **V, GF**

WALNUTS, PARMIGIANO,
BALSAMIC VINEGAR, OLIVE OIL

\$14

PRIMI



LASAGNA

PORK & BEEF BOLOGNESE, MOZZARELLA,
BECHAMEL SAUCE, PARMIGIANO

\$29

LINGUINE AL NERO DI SEPPIA

BLACK SQUID INK LINGUINE, POMODORO,
MUSSELS, CLAMS, PRAWNS, LEMON ZEST

\$35

RAVIOLI WAGYU

WAGYU BEEF, BUTTER, ROSEMARY, PARMIGIANO

\$39

SPAGHETTI CARBONARA

GUANCIALE, EGG, PARMIGIANO, PEPPER

\$27

SPAGHETTI BOLOGNESE

SLOW-COOKED BEEF & PORK BOLOGNESE, PARMIGIANO

\$29

GNOCCHI ALLA SORRENTINA

HOMEMADE GNOCCHI, POMODORO,
STRACCIATELLA CHEESE, BASIL **V**

\$28

PAPPARDELLE FUNGHI SALSICCIA E TARTUFO

MUSHROOMS, SAUSAGE, TRUFFLE,
PARMIGIANO, SAGE, ROSEMARY

\$35

FAGOTTINI RICOTTA & SPINACH

FILLED PASTA, RICOTTA CHEESE,
SPINACH, PARMIGIANO CREAM **V**

\$31

LA SPECIALE

ASK OUR STAFF FOR THE CHEF'S SPECIAL PASTA

\$35

GLUTEN-FREE PASTA AND GNOCCHI AVAILABLE +\$5

SECONDI



FILETTO DI SALMONE

SEARED SALMON FILLET, SESAME SEEDS,
AVOCADO SAUCE, CARROT SAUCE, LEMON

\$42

FILETTO DI BLACK ANGUS

BLACK ANGUS FILLET, OVEN BAKED VEGETABLES,
GREEN PEPPER SAUCE

\$49

MAYOS - NDUJA MAYO, TRUFFLE MAYO, GARLIC MAYO

PIZZE



MARGHERITA **V**

POMODORO, MOZZARELLA, BASIL

\$21

+ BUFFALO MOZZARELLA \$5

DIAVOLA

POMODORO, MOZZARELLA, HOT SALAME

\$23

+ NDUJA \$5

PROSCIUTTO

POMODORO, MOZZARELLA, PROSCIUTTO SAN DANIELE,
PARMIGIANO, ROCKET, CHERRY TOMATOES

\$27

+ BUFFALO MOZZARELLA \$5

CAPRICCIOSA

POMODORO, MOZZARELLA, HAM, MUSHROOMS,
ARTICHOKES, BLACK OLIVES

\$25

ORTOLANA **V, DF**

POMODORO, ZUCCHINI, EGGPLANT,
MUSHROOM, CAPSICUM, BLACK OLIVES

\$25

+ FIOR DI LATTE \$2

DOLCI



AFFOGATO **V**

VANILLA GELATO, FRANGELICO, ESPRESSO

\$16

TIRAMISU **V**

ITALIAN TIRAMISU, ESPRESSO

\$16

TORTINO AL CIOCCOLATO **V**

DARK CHOCOLATE FONDANT, FRESH FRUIT,
ORANGE COINTREAU REDUCTION

\$16

CHEESECAKE AL LIMONE **V**

LEMON CHEESECAKE, BISCUIT, LEMON ZEST

\$16

SALUMI

POMODORO, MOZZARELLA, PORK SAUSAGE,
ITALIAN CURED MEATS

\$26

AMERICANA

POMODORO, MOZZARELLA, ONION,
CAPSICUM, OLIVES, HOT SALAME

\$25

IL TEMPO

MOZZARELLA, PORK SAUSAGE, TRUFFLE,
ROSEMARY, PORCINI

\$29

BUFALINA **V**

POMODORO, CHERRY TOMATOES, BASIL,
FRESH MOZZARELLA DI BUFALA

\$25

+ PROSCIUTTO CRUDO \$5

PARMIGIANA **V**

POMODORO, STRACCIATELLA CHEESE, EGGPLANT,
SUNDRIED TOMATOES, PARMIGIANO, BASIL

\$26

FANTASIA

CHEF'S SIGNATURE SELECTION

\$27

GLUTEN-FREE PIZZA BASE AVAILABLE +\$5

WHILE IL TEMPO DOES ITS BEST TO OFFER
GLUTEN-FREE OPTIONS, TRACES OF GLUTEN MAY
BE PRESENT DUE TO CROSS-CONTAMINATION.
AS SUCH, WE DO NOT GUARANTEE THAT ANY OF
OUR FOOD IS 100% GLUTEN-FREE.

IF YOU HAVE ANY ALLERGIES OR FOOD
INTOLERANCE, PLEASE LET US KNOW WHEN
ORDERING.

AN ITEMISED 15% SURCHARGE APPLIES ON
SUNDAYS & PUBLIC HOLIDAYS

GF GLUTEN-FREE
V VEGETARIAN

VG VEGAN
DF DAIRY-FREE

