

TEMPO

ITALIAN KITCHEN AND BAR

Executive Chef
Joshua Cunningham



LAZIO
APPETIZERS

From Roman traditions to classic antipasti, Lazio celebrates sharing food with family and friends.

*GREENS & BEANS

Italian white beans and escarole finished with chili flakes, toasted herb breadcrumbs, and Parmesan cheese | 18 with sausage | 20

ARTICHOKE FRENCH

Lightly battered artichokes sauteed in sherry French sauce, finished with fresh parsley and Parmesan cheese | 18

TOMATO & BURRATA

Beef-steak tomatoes, fresh burrata, pesto, pine nuts, house-made white balsamic dressing. Served with crostini | 18

*LAMB LOLLIPOPS

Five marinated, grilled lamb chops, finished with red wine reduction | 28

THE WISEGUY MEATBALLS

Four house-made meatballs, smooth marinara, topped with mozzarella, ricotta, and Parmesan cheese | 19

*TEMPO OVEN-ROASTED WINGS

Chipotle-blueberry BBQ sauce, topped with crumbly blue cheese and scallions | 18

Rosemary garlic Parmesan sauce | 18

CLAMS CASINO

Six baked clams, bacon, sausage, peppadew peppers, parmesan, lemon, crispy breadcrumbs | 20

CRISPY CALAMARI

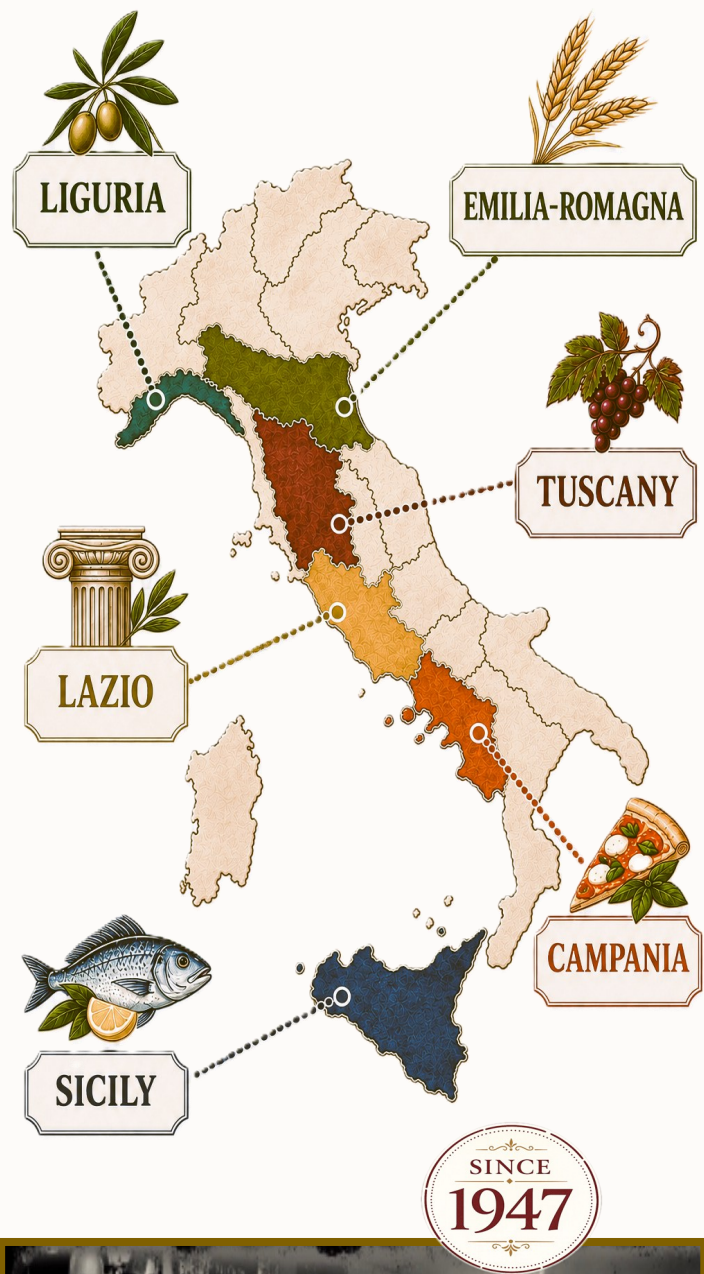
Fresh, lightly fried calamari with banana peppers, parmesan and lemon, served with smooth marinara | 19

ARANCINI

(3) Golden-fried risotto balls with a rotating weekly filling and chef-selected sauce | 16

TEMPO means “time” in Italian.

Every meal is a celebration of the moments we share with family and friends. As you explore our menu, discover the regions of Italy that inspired our dishes, each with its own unique flavors, ingredients, and history.



In 1947, brothers Sam and Tony introduced a pizza recipe that became a Rochester tradition. Today, that same dough, sauce, and passion live on at Tempo, honoring generations of family while introducing new Italian-inspired creations.

CAMPANIA
PIZZA



The birthplace of pizza. Naples gave the world pizza, where simple ingredients created one of Italy’s most beloved dishes.

All Pies • 14" • 8 Slices

CLASSIC MARGHERITA

Original red sauce topped with fresh mozzarella, basil and extra-virgin olive oil, finished with a balsamic glaze and Parmesan cheese | 20

Perfect Pairing– Pinot Noir

WHITE ITALIANO

House-made garlic white sauce topped with spinach, mozzarella, ricotta, Parmesan cheese, and your choice of artichokes or roasted red peppers | 23

Perfect Pairing– Sauvignon Blanc

THE LIL HOTTIE

Original red sauce and cup-n-char pepperoni, finished with a drizzle of Mike’s Hot Honey and Parmesan cheese | 23

Perfect Pairing– Zinfandel

THE PARM

Original red sauce topped with tender chicken cutlets and mozzarella, finished with Parmesan cheese and basil | 23

Perfect Pairing– Chianti

THE CLASSIC

Original red sauce, mozzarella, cup-n-char pepperoni, and banana peppers, finished with Parmesan cheese | 24

Perfect Pairing– Cabernet

THE BOMB

Original red sauce, mozzarella, ricotta, house-made meatballs, finished with Parmesan cheese | 22

Perfect Pairing– Montepulciano

BUILD YOUR OWN

Original red or white garlic sauce topped with mozzarella and your choice of toppings | 17

Each additional topping | 4

Cup-n-char pepperoni, meatballs, sausage mushrooms, spinach, artichokes, roasted red peppers, banana peppers



EMILIA-ROMAGNA PASTA & CHICKEN

ALL PASTA & CHICKEN DISHES ARE SERVED WITH A
SIDE HOUSE SALAD OR CUP OF SOUP

TEMPO PASTA

Penne or linguine tossed in Tempo’s signature house-made red sauce and finished with Parmesan cheese | 25

Sauce Options: Vodka 26 | Alfredo 28

Add: Meatball 4 | Grilled Chicken 8 | Chicken Cutlet 10 | Salmon 15

RAVIOLI (6)

Six jumbo ricotta-filled ravioli served with our signature red sauce and finished with Parmesan cheese | 28

GNOCCHI

Fresh-made gnocchi tossed in Tempo’s signature red sauce and finished with Parmesan cheese 26

Sauce Options: Vodka 28 | Alfredo 30

EGGPLANT NAPOLEON

Crispy, breaded eggplant layered with rich marinara sauce, melted mozzarella, and basil ricotta, finished with Parmesan cheese. Served with linguine or penne | 29

THE PAULIE CHICKEN PARMESAN

Crispy breaded chicken cutlets topped with rich marinara and melted mozzarella. Served with linguine or penne | 33.
With vodka sauce | 35

CHICKEN FRENCH

Lightly battered chicken sauteed in a lemon-sherry French sauce. Served over escarole and linguine | 33

CHICKEN MARSALA

Tender sauteed chicken and mushrooms in a rich Marsala wine sauce, finished with Parmesan cheese. Served over mashed potatoes or choice of pasta | 33



TUSCANY BEEF & PORK

ALL BEEF & PORK DISHES ARE SERVED WITH A SIDE
HOUSE SALAD OR CUP OF SOUP

*DOUBLE-CUT BONE-IN PORK CHOP

Grilled, double-cut, bone-in pork chop served with creamy mashed potatoes and roasted seasonal vegetables, and finished with rosemary herb butter | 45

*12 OZ. NEW YORK STRIP STEAK

Flavorful, marbled strip steak served with creamy mashed potatoes and seasonal vegetables, finished with garlic herb butter | Market price

20 OZ. COWBOY RIBEYE

Served with garlic steak frites and seasonal vegetables, finished with rosemary herb butter | Market price



SICILY SEAFOOD

ALL SEAFOOD DISHES ARE SERVED WITH A SIDE
HOUSE SALAD OR CUP OF SOUP

*GRILLED SALMON

Grilled salmon topped with bagnet verd. Served with seasonal vegetables and creamy mashed potatoes | 35

HADDOCK FRENCH

Lightly battered haddock sauteed in sherry French sauce, served over escarole and linguine | 33



LIGURIA SALADS

The home of basil pesto, olive groves, and fresh garden vegetables.

HOUSE SALAD

Tomatoes, cucumbers, carrots, garbanzo beans, and red onions with house-made white balsamic | 15
Add: Crumbled blue cheese | 3

THE WEDGE

Baby iceberg lettuce, bacon, cherry tomatoes, red onions, crumbled blue cheese and balsamic reduction with blue cheese dressing | 18

CAESAR SALAD

Romaine, toasted garlic-Parmesan croutons, house-made Caesar dressing, and shaved Parmesan | 20
Add: Grilled chicken 8 | Chicken Cutlet 10

CHICKEN MILANESE SALAD

Crispy breaded chicken cutlets with shaved Parmesan, pickled shallots, marinated cherry tomatoes, and charred lemon. Served with citrus vinaigrette | 28

SIDES

SEASONAL VEGETABLES | 9

CHOICE OF PASTA | 10 (PENNE OR LINGUINE)

ESCAROLE | 9

SIDE HOUSE | 7

SIDE CAESAR | 8

MASHED POTATOES | 9

GARLIC STEAK FRITES | 9

SIDE OF SOUP | 8

(*) Indicates menu items prepared without gluten-containing ingredients. Please note that our kitchen is not a nut-free facility. If you have a food allergy or dietary restriction, please inform your server before placing your order. A 20% gratuity will be added to parties of 6 or more. A 4% price adjustment is applied to all credit card transactions. \$15.00 Corkage Fee. Two-hour time limit from the time you are seated.