

TEMPO

ITALIAN KITCHEN AND BAR

EXECUTIVE CHEF — ANDREW KOHLER
SOUS CHEF — JOSH CUNNINGHAM

LAZIO
APPETIZERS

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

*GREENS & BEANS

ITALIAN WHITE BEANS & ESCAROLE
FINISHED WITH A TOUCH OF CHILI FLAKES,
TOASTED HERB BREAD CRUMBS, AND
PARMESAN CHEESE | 15 |

WITH SAUSAGE | 19

ARTICHOKE FRENCH

LIGHTLY BATTERED ARTICHOKEs, SHERRY
FRENCH SAUCE, FINISHED WITH FRESH
PARSLEY AND PARMESAN CHEESE | 16

*TOMATO & BURRATA

THICK-SLICED TOMATOES, FRESH
BURRATA, PESTO, PINE NUTS, HOUSE-MADE
DRESSING | 17

*LAMB LOLLIPOPS

FIVE GRILLED LAMB LOLLIPOPS FINISHED
WITH GARLIC, ROSEMARY, AND RED WINE
REDUCTION | 28

THE WISEGUY MEATBALLS

FOUR HOUSE-MADE MEATBALLS, SMOOTH
MARINARA, TOPPED WITH MOZZARELLA,
RICOTTA, AND PARMESAN CHEESE | 17

*TEMPO OVEN-ROASTED WINGS
CHIPOTLE-BLUEBERRY BBQ SAUCE,
CRUMBLY BLUE, SCALLIONS | 17

CLAMS CASINO

SIX BAKED CLAMS, PANCETTA, ROASTED
PEPPERS, HERB BUTTER, LEMON, CRISPY
BREADCRUMBS | 18

*CRISPY CALAMARI

FRESH, LIGHTLY FRIED CALAMARI,
BANANA PEPPERS, LEMON, SMOOTH
MARINARA | 19

SHRIMP COCKTAIL

CHILLED JUMBO SHRIMP, COCKTAIL SAUCE,
LEMON | (4) SHRIMP 12 | (6) SHRIMP | 18

*STEAMED MUSSELS

FRESH, TENDER MUSSELS STEAMED IN
GARLIC WHITE WINE BROTH, BUTTER,
HERBS, AND FINISHED WITH A TOUCH OF
CITRUS | 18

ARANCINI OF THE WEEK

(3) GOLDEN-FRIED RISOTTO BALLS
WITH A ROTATING WEEKLY FILLING
AND CHEF-SELECTED SAUCE. ASK YOUR
SERVER ABOUT THIS WEEK’S
FEATURE | 13

TEMPO means “time” in Italian.

Every meal is a celebration of the moments we share with family and friends, featuring beloved recipes alongside the pizza that has been enjoyed for over 80 years.

As you explore our menu, you’ll also discover the regions of Italy that inspired each dish, each rich in its own 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 continue at Tempo, honoring generations of family while introducing new Italian-inspired creations.

LIGURIA
SALADS

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

HOUSE SALAD

TOMATO, CUCUMBER, CARROT, GARBANZO, RED ONION,
HOUSE-MADE ITALIAN DRESSING | 14

ADD CRUMBLY BLUE CHEESE | 3

THE WEDGE

ICEBERG LETTUCE, BACON, CHERRY TOMATOES, RED
ONION, CRUMBLY BLUE, BALSAMIC REDUCTION, BLUE
CHEESE DRESSING | 15

CAESAR SALAD

ROMAINE, TOASTED GARLIC PARMESAN CROUTONS,
HOUSE-MADE CAESAR DRESSING, SHAVED PARMESAN
| 18

ADD: CHICKEN | 8 SHRIMP (3) | 12

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, EXTRA VIRGIN OIL,
DRIZZLED WITH BALSAMIC GLAZE, AND
PARMESAN CHEESE | 20

Perfect Pairing — Pinot Noir

WHITE ITALIANO

HOUSE-MADE GARLIC WHITE SAUCE TOPPED
WITH YOUR CHOICE OF EITHER ARTICHOKEs
OR ROASTED RED PEPPERS, SPINACH,
MOZZARELLA, RICOTTA, AND PARMESAN
CHEESE | 23

Perfect Pairing — Sauvignon Blanc

THE LIL HOTTIE

ORIGINAL RED SAUCE, 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, MOZZARELLA,
FINISHED WITH PARMESAN CHEESE AND
BASIL | 23

Perfect Pairing — Chianti

THE CLASSIC

ORIGINAL RED SAUCE, MOZZARELLA,
CUP-N-CHAR PEPPERONI, BANANA PEPPERS, A
HINT OF GARLIC POWDER, 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 CHEESE AND
CUSTOMIZED WITH YOUR CHOICE OF
TOPPINGS | 17

EACH ADDITIONAL TOPPING | 4

ORIGINAL PEPPERONI, CUP-N-CHAR
PEPPERONI, SAUSAGE, MEATBALL,
MUSHROOM, ONION, SPINACH, ARTICHOKE,
ROASTED RED PEPPERS, SWEET PEPPERS,
BANANA PEPPERS, BLACK OLIVES



EMILIA ROMAGNA PASTA & CHICKEN

Italy's culinary capital, known for fresh pasta, rich sauces, Parmigiano-Reggiano, and recipes perfected over generations.

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

PENNE AL VODKA

PENNE TOSSED IN VODKA SAUCE WITH PANCETTA AND SWEET PEAS, FINISHED WITH PARMESAN CHEESE | 26

ADD: CHICKEN 8 | (5) SHRIMP 15

PENNE AL PESTO

HOUSE-MADE BASIL PESTO, GARLIC, TOASTED PINE NUTS, EXTRA VIRGIN OLIVE OIL, AND FINISHED WITH PARMESAN CHEESE | 26

ADD: CHICKEN 8 | (5) SHRIMP 15

RAVIOLI (8)

RICOTTA CHEESE-FILLED, SMOOTH RED SAUCE FINISHED WITH PARMESAN CHEESE | 26

TORTELLINI ALLA VODKA

CHEESE TORTELLINI TOSSED IN VODKA SAUCE WITH PANCETTA AND SWEET PEAS, FINISHED WITH PARMESAN CHEESE | 28

ADD: CHICKEN 8 | (5) SHRIMP | 15

GNOCCHI

FRESH MADE GNOCCHI, FINISHED WITH PARMESAN CHEESE

MARINARA | 26 • VODKA | 26 • PESTO | 28 • ALFREDO | 28

EGGPLANT NAPOLEON

CRISPY, BAKED, BREADED EGGPLANT LAYERED WITH RICH MARINARA SAUCE, MELTED MOZZARELLA, BASIL RICOTTA, AND FINISHED WITH PARMESAN CHEESE, SERVED WITH SPAGHETTI | 28

THE PAULIE CHICKEN PARMESAN

CRISPY BREADED CUTLETS, RICH MARINARA, MELTED MOZZARELLA, BASIL RICOTTA, SERVED WITH SPAGHETTI | 32

CHICKEN FRENCH

LIGHTLY BATTERED CHICKEN, SAUTEED IN A LEMON SHERRY FRENCH SAUCE SERVED OVER ESCAROLE AND SPAGHETTI | 32

CHICKEN MARSALA

TENDER SAUTEED CHICKEN, RICH MARSALA WINE SAUCE, MUSHROOMS, FINISHED WITH PARMESAN CHEESE SERVED OVER MASHED POTATOES OR SPAGHETTI | 32

CHICKEN MILANESE

CRISPY BREADED CUTLETS SERVED WITH LEMON VINAIGRETTE SALAD | 30



TUSCANY BEEF & PORK

Rustic cooking, grilled meats, herbs, and simple ingredients define the heart of Tuscan cuisine.

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

BRAISED SHORT RIBS

SERVED OVER MARBLED BUTTERNUT MASHED POTATOES, SEASONAL VEGETABLES, FINISHED WITH DEMI-GLACE, AND FRIED SHALLOTS | 42

*DOUBLE-CUT BONE-IN PORK CHOP

GRILLED DOUBLE-CUT BONE-IN PORK CHOP, SERVED WITH CREAMY MASHED POTATOES, ROASTED SEASONAL VEGETABLES, AND FINISHED WITH ROSEMARY HERB BUTTER | 44

*12 OZ. NEW YORK STRIP STEAK

FLAVORFUL MARBLED STRIP STEAK, SERVED WITH CREAMY MASHED POTATOES, SEASONAL VEGETABLES, AND FINISHED WITH GARLIC HERB BUTTER | MARKET PRICE

20 OZ. COWBOY RIBEYE

SERVED WITH GARLIC STEAK FRITES, ROASTED BRUSSELS SPROUTS, FINISHED WITH A ROSEMARY HERB BUTTER | MARKET PRICE



SICILY SEAFOOD

Surrounded by the Mediterranean, Sicily's cuisine celebrates fresh seafood, olive oil, and vibrant flavors.

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

BROILED HADDOCK

LIGHTLY SEASONED AND PANKO-ENCRUSTED, THEN BROILED UNTIL TENDER AND FLAKY. SERVED WITH YOUR CHOICE OF SIDE | 31

HADDOCK FRENCH | SHRIMP FRENCH

LIGHTLY BATTERED HADDOCK OR SAUTEED SHRIMP WITH SHERRY FRENCH SAUCE SERVED OVER ESCAROLE AND SPAGHETTI 32 | 34

SHRIMP SCAMPI

GARLIC, BUTTER, WHITE WINE, LEMON, HERBS, SERVED OVER SPAGHETTI, FINISHED WITH TOASTED HERB BREADCRUMBS | 34

SEAFOOD FRA DIAVOLO

FRESH MIX OF SHRIMP, MUSSELS, LITTLENECK CLAMS, AND CALAMARI, SIMMERED IN A SPICY GARLIC TOMATO SAUCE, SERVED WITH SPAGHETTI | 40

BURGERS

ALL BURGERS SERVED WITH GARLIC STEAK FRITES OR SIDE HOUSE SALAD OR CUP OF SOUP

*TEMPO (NO BUN) PROTEIN BURGER

PROTEIN-PACKED WITH BACON, AVOCADO, MELTED CHEESE, SAUTEED ONIONS, TOMATO, SERVED WITH OUR HOUSE-MADE “FANCY SAUCE” ON THE SIDE | 21 | ADD FRIED EGG 3

CLASSIC CHEESEBURGER

CHOICE OF CHEESE, LETTUCE, TOMATO, ONION, AND BASIL AIOLI | 19

SIDES

MASHED POTATOES | 9

ESCAROLE | 9

GARLIC STEAK FRITES | 9

SIDE HOUSE | 7

SEASONAL VEGETABLES | 9

SIDE CAESAR | 8

ROASTED BRUSSELS SPROUTS | 9 CHOICE OF PASTA | 5

(PENNE OR SPAGHETTI)

(*) INDICATES MENU ITEMS MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS | PLEASE NOTE 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

22% GRATUITTY WILL BE ADDED TO PARTIES OF 6 OR MORE| TO ACCOMMODATE ALL GUESTS, DINING IS LIMITED TO 2 HOURS| NO SEPARATE CHECKS

A \$2 PER-PERSON FEE APPLIES TO CUTTING & SERVING OUTSIDE DESSERTS