



98 Kercheval, Suite A
Grosse Pointe Farms, Michigan 48236
(313) 308-3120 Fax (313) 308-3122

When Grandpa Edoardo Barbieri sailed to America after World War II, he carried with him two things: a dream, and his family's favorite recipes. He opened a restaurant, La Lanterna in downtown Detroit, serving dishes infused with the tradition and taste of the old country. Several decades and three generations later, you can still enjoy Grandpa Barbieri's passion for flavor and food.

Bon Appetito!

Visit our other locations:

DaEdoardo Grosse Pointe

19676 Mack Avenue

Grosse Pointe Woods, Michigan 48236

DaEdoardo Foxtown Grille

2203 Woodward Ave.

Detroit, Michigan 48201

DaEdoardo Grand Blanc

8185 Holly Road

Grand Blanc, Michigan 48439

La Lanterna

1224 Griswold St.

Detroit, Michigan 48226

Antipasti

Bruschetta 6.95 (v)
with shrimp 14.95
Eggplant Stack 12.95 (v)
Crispy Zucchini 7.95 (v)
Sausage, Peppers & Onions 12

Cocktail Di Gamberi 16.95
Cozze Alla Marinara 12.95
steamed mussels in a
fresh tomato sauce
Escargot Bourguignonne 12.95
Meatballs della Nonna 7.95
served with dollop of ricotta

Soup and Insalate (Salads)

Minestrone di Verdure, Da Edoardo 5.95

Insalata alla Milanese
w/ Chicken 15.95, w/ veal 26.95
lightly breaded and sautéed, served under a bed of
mixed greens tossed in a lemon vinaigrette

*Insalata alla Cesare 9.95
w/ Salmon (8 oz.) 16.95, w/ Chicken 15.95,
w/ Grilled Shrimp (3) 19.95

Hearts of Romaine with Creamy Maytag Blue & Bacon 10.95

Insalata Mista 5.95
Salad of mixed greens

Caprese Salad 12.95 (v)

Vegetables

Sautéed Spinach 4.95

Sautéed Broccoli 4.95

Sautéed Mushrooms 4.95

(v) vegetarian/vegetarian option available

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

*Can be cooked to order.

Not responsible for lost or stolen articles. All foods prepared for Carry Out.

-Catering Available-

Filled Pasta

Lasagne alla Bolognese 22.95

Oven Baked Lasagne

Ravioli Di Zucca, alla Matovana 20.95 (V)

Butternut Squash Ravioli with Sage Butter, Light Cream, Nutmeg and Parmigiano Reggiano

Ravioli Di Vitello 22.95

Ravioli filled with veal served with Bolognese or Napoletana Sauce

Tortellini "Romagnolo" 22.95

Tortellini filled with Chicken & veal, tomato, spinach and light cream

Tortellini "Marcella Hazan" 22.95

Tortellini filled with Chicken & veal tossed with light cream, prosciutto and peas

Pasta

Spaghetti (Napoletana, Bolognese or Oil & Garlic) 17.95

Add Sausage 7.00

Fettuccine Verde alla Bolognese 19.95

Spinach Fettuccine with Meat Sauce

Fettuccine alla Carbonara 19.95

Fettuccine tossed in Butter, Finely Chopped Onion, Touch of Garlic, Prosciutto, Egg Yolk and Parmigiano Reggiano Cheese

Spaghetti con Frutti Di Mare alla Veneziana 24.95

Spaghetti with Fresh Garlic, Clams, Shrimp, and Mussels, Extra Virgin Olive Oil & White Wine

Spaghetti "Café Nini" 20.95 (V)

Spaghetti tossed in Olive Oil, Fresh Garlic, Oven Roasted Tomatoes and Mediterranean Olives

Gnocchi Di Patate, Al Pomodoro 19.95 (V)

Small Potato Dumplings with Da Edoardo Tomato Sauce

Papardelle Napoletana 19.95 (V)

Wide ribbon noodles served in a sauce with Fresh Garlic, Extra Virgin Olive Oil and Oven Roasted Tomatoes

-Above Entrees Served with Da Edoardo House Salad-

Da Edoardo House-made Creamy Bleu or Crumbled Bleu Cheese additional

Piatti Speciali Del Café

*Tournedos Di Vitello Con Funghi Porcini 38.95

Two Medallions of veal sautéed in a Sherry Wine Sauce
with Porcini Mushrooms

*Costoletta Di Vitello 42.95

Pan Seared Provençal Veal Chop (12 oz.), Rosemary and Garlic Rub, Finished
off in a Sherry Wine Sauce with Fresh Mushrooms

Filet Mignon 42.95

Cabernet Sauvignon Wine Sauce, with Fresh Mushrooms

*Steak Au Poivre 38.95

Two Filets of Beef Sautéed with Brandy in a Peppercorn Sauce
with Fresh Mushrooms

Involtini Di Pollo "Da Edoardo" 28.95

Boneless Breast of Chicken Filled with Prosciutto, Spinach, and Parmigiano
Reggiano Cheese, Sauteed in a Sherry Wine Sauce with Fresh Mushrooms

Gamberoni Da Edoardo 38.95

Large Shrimp Sautéed in a Brandy Sauce with Capers

Pesce Da Taglio alla "Livornese" 28.95

Halibut Sauteed in a White Wine Sauce with Capers,
Black Olives and Tomatoes

Salmon (8 oz.) 28.95

Served in a Lobster Cream Sauce

Fresh Whitefish 26.95

Served in a Lemon Capers Butter Sauce with Artichoke Hearts

-Above Entrées served with Da Edoardo House Salad, Fresh Vegetable and Starch-
Da Edoardo House-made Creamy Bleu or Crumbled Bleu Cheese additional

Dinner for Two with a Bottle of Wine

\$49.95

Pasta

Penne with Sautéed Chicken and Spinach

Spaghetti and Meatballs

Baked Ziti (v)

Tortellini Marcella Hazan

Above entrées include house salad

Entrées

Caesar Salad with Grilled Chicken

Chicken Milanese

Chicken Marsala

Chicken Parmesan

Chicken Piccata

Perch Da Edoardo

Eggplant Parmesan (v)

*Above entrées include a vegetable, starch and salad
Da Edoardo House-made Creamy Bleu or Crumbled Bleu Cheese additional*

No Substitutions Please

Menu not applicable on holidays or with any other promotion

** Dinner for two special served with Da Edoardo House Wine selection
(Cabernet, Merlot, Chardonnay) No wine substitutions please.*