

LA LANTERNA

PIZZERIA & BAR • EST. 1956

ANTIPASTI

Antipasto Misto	16
<i>Mortadella, Prosciutto, Salami, Parmigiano Reggiano</i>	
French Fried Artichoke Hearts	9
<i>Lemon Butter</i>	
Housemade Meatballs	9
<i>Ricotta, Fresh Basil, Tomato Sauce</i>	
Calamari Arrabbiata	16
<i>French Fried Squid, Spicy Sauce</i>	
Roasted Peppers with Italian Sausage and Potatoes	12
Burrata	15
<i>Prosciutto, Olives, Oven Roasted Tomatoes, E.V.O.O.</i>	
Rosemary Fries	6
<i>French Fries, Sea Salt, Rosemary</i>	

SOUPS & SALADS

La Lanterna House	6
La Lanterna Chop	11
<i>Romaine, Mixed Greens, Artichoke Hearts, Tomatoes, Salami, Provolone, Hard Boiled Egg, Red Wine Vinaigrette</i>	
Arugula with shaved Parmigiano Reggiano	11
<i>Shaved Mushrooms, Lemon Vinaigrette</i>	
Tortellini in Brodo	10
Caprese Salad	12
<i>Tomatoes, Buffalo Mozzarella, Fresh Basil, Balsamic Vinegar & E.V.O.O.</i>	

PASTA & PIATTI SPECIALI

Gluten Free Pasta \$3, Vegan Options Available

Lasagna Alla Bolognese	16
<i>Layered pasta with Bechamel and Bolognese Sauce</i>	
Ravioli Di Ricotta Con Salvia	15
<i>Ravioli filled with Ricotta, Burnt Sage Butter, Parmigiano Reggiano</i>	
Pappardelle Al Pomodoro	14
<i>Wide Flat Egg Pasta with Fresh Tomatoes</i>	
Gnocchi Palmina	16
<i>Small Potato Dumplings, Tomato Cream</i>	
Spaghetti Cacio & Pepe	15
<i>Spaghetti with Parmigiano Reggiano, Pecorino Romano & Crushed Black Pepper</i>	
Spaghetti Frutti Di Mare	18
<i>Spaghetti tossed with Littleneck Clams, Shrimp, Grape Tomatoes, Hot Chili Pepper Flakes, Olive Oil & Garlic</i>	
Tagliatelle Alla Bolognese	16
<i>Tagliatelle with Meat Sauce and Peas</i>	
Petto Di Pollo Alla Parmigiana "La Lanterna"	16
<i>Breast of Chicken, Mozzarella, Parmigiano Reggiano, Oven Baked with Bechamel and Bolognese Sauce</i>	
Roasted Bone In Chicken Breast	18
<i>Rosemary, Lemon, Served with Spinach and Roasted Potatoes</i>	
Pan Seared Hanger Steak	20
<i>Served with French Fries</i>	
Tris Di Pasta	16
<i>A Trio of Ravioli, Tagliatelle Alla Bolognese & Gnocchi Palmina</i>	
Blackened Salmone	17
<i>Served with Sautéed Spinach</i>	

*Can be cooked to order.

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

PIZZE BIANCHE

<i>Gluten Free Crust \$3, Vegan Cheese \$3</i>	
Quattro Formaggi	13
<i>Mozzarella, Fontina, Provolone, Pecorino Romano, Mixed Greens, E.V.O.O.</i>	
Bianca	13
<i>Mozzarella, Prosciutto, E.V.O.O.</i>	
Da Edoardo	12
<i>Mozzarella, Fresh Tomatoes, Oven Roasted Tomatoes, Fresh Basil, E.V.O.O.</i>	
Fiorentina	12
<i>Mozzarella, Garlic, Spinach, Parmigiano, E.V.O.O.</i>	
Rocket	13
<i>Fresh Mozzarella, Fontina, Goat Cheese, Arugula, Lemon Zest, Spicy E.V.O.O.</i>	
Liguria	14
<i>Shrimp, Artichoke Hearts, Capers, Arugula, E.V.O.O.</i>	

Rustica	14
<i>Mozzarella, Prosciutto, Red Bell Pepper, Blue Cheese, E.V.O.O.</i>	

PIZZE ROSSE

Gluten Free Crust \$3, Vegan Cheese \$3 (When Available)

Margherita	11
<i>Tomato Sauce, Fresh Mozzarella, Basil</i>	
Napoletana	12
<i>Tomato Sauce, Mozzarella, Anchovy</i>	
Americana	14
<i>Tomato Sauce, Mozzarella, Pepperoni, Mushrooms</i>	
Capricciosa	14
<i>Tomato Sauce, Mozzarella, Mushrooms, Artichokes, Prosciutto</i>	
Emilia Romagna	14
<i>Tomato Sauce, Fresh Mozzarella, Sliced Prosciutto, Arugula</i>	
La Lanterna	13
<i>Tomato Sauce, Mozzarella, Italian Sausage, Onion, Spicy Peppers</i>	
Lombardia	14
<i>Tomato Sauce, Mozzarella, Italian Sausage, Green Olives, Mushrooms</i>	
Primavera	13
<i>Tomato Sauce, Mozzarella, Mushrooms, Artichoke Hearts, Red Bell Peppers, Spinach</i>	

PANINI

All Paninis served with Rosemary Fries
Served until 4:00 p.m.

Italian Grilled Cheese	10
<i>Provolone, Fontina, Arugula, Tomato</i>	
Chicken Milanese, Arugula	12
Prosciutto, Fresh Mozzarella, Tomato, Arugula, Balsamic Glaze	11



No Substitutions.

All foods on our menu are available for carry-out.
Not responsible for lost or stolen articles.

WINE LIST

-BUBBLES-

BIN #		Glass	Bottle
101	Prosecco, Casa dei Farive <i>ripe apple, pear, fresh floral</i>	11	40
102	Moscato d' Asti, Tintero <i>delightfully fizzy, slightly sweet</i>	11	40
103	Lambrusco, Cleto Chiarli Amabile <i>semi-sweet, light bubbles, fruity aroma</i>		26
104	Brut Classic Method, Marramiero <i>crisp, fruity, almond, brioche</i>		56

-ITALIAN WHITES-

		Glass	Bottle
105	Pinot Grigio, Cormons <i>light, crisp, dry, lemon, green apple</i>	10	36
106	Chardonnay, Terlano <i>exotic fruits, subtle minerality, smooth finish</i>		52
107	Erbaluce, Cieck <i>young, elegant, crisp, firm acid structure</i>	12	44
108	Arnies, Angelo Negro <i>peach, pear, soft tropical fruits</i>		48

-CALIFORNIA WHITES-

		Glass	Bottle
109	Chardonnay, Auspicion <i>ripe pineapple, apple, pear, "kiss" of oak</i>	8	28
110	Chardonnay, Lake Girl <i>green apple, light cream, melon</i>		36
111	Sauvignon Blanc, Seventy Five by Tuck Beckstoffer <i>honeyed melon, bruised white peach, lemon curd</i>	11	40

-ITALIAN REDS-

		Glass	Bottle
112	Chianti Classico, San Felice <i>cherry, raspberry, sweet violet, soft tannins</i>	13	48
113	Chianti, Terra di Lamole <i>red berry fruit, juicy tannins</i>		44
114	Dolcetto D' Alba, Simone Scaletta <i>"bright", blueberry, violet, almond finish</i>	12	44
115	Nebbiolo D' Alba, Lodali <i>"bold", deep cherry, plum</i>		44
116	Lagrien Rosè, Terlano <i>"soft and fresh", fruity acidity, raspberry, strawberry, hint of cherry</i>	12	44

-CALIFORNIA REDS-

		Glass	Bottle
117	Cabernet Sauvignon, Resolute by Blackbird <i>"well rounded", toffee, cola, tobacco</i>		56
118	Cabernet Sauvignon, Cult by Salvestrin <i>"bold" toasty oak, blackberries, dark chocolate</i>	12	44
119	Pinot Noir, Castle Rock <i>"silky", black cherry, plum, all spice</i>	9	32
120	Merlot, Split Creek Farms <i>"fruit forward", blackberry, rhubarb, pomegranate</i>		36

-PREMIUM WINES (ITALY)-

Tenuta Di Trinoro "Le Cupole", Toscana	50
M. Marengo Barolo, Piemonte	60
Gianni Brunelli "Le Chiuse", Brunello Di Montalcino, Toscana	85
Cesari, Amarone Della Valpolicella, Veneto	80
Vietti Barbera, Tre Vigne, Piemonte	65
Tolaini, Chianti Classico Riserva, Toscana	60