

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, parmesan</i>	

SOUP & 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>	
Italian Tuna Salad	14
<i>Arugula, red onion, chopped hard boiled egg, Mediterranean olives, lemon vinaigrette</i>	
Panzanella Salad	14
<i>Mixed greens tossed with ciabatta, heirloom tomatoes, feta cheese, grilled chicken tossed with a lemon vinaigrette</i>	

PASTA & PIATTI SPECIAL

Gluten Free Pasta \$3, Vegan Options Available

Lasagna alla Bolognese	16
<i>Layered pasta with béchamel 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 Palomino	16
<i>Small potato dumplings, tomato cream</i>	
Tris di Pasta	16
<i>A trio of ravioli, tagliatelle alla bolognese & gnocchi palomino</i>	
Big Grandma's Shells with Meatballs	17
<i>Shell pasta tossed with fresh Napoletana sauce and our housemade meatballs</i>	
Tagliatelle alla Bolognese	16
<i>Tagliatelle with meat sauce and peas</i>	
Spaghetti Con Cozze	16
<i>Spaghetti with mussels, tossed in a light spicy tomato sauce</i>	
Spaghetti Frutti di Mare	18
<i>Spaghetti tossed with Littleneck clams, Shrimp, grape tomatoes, hot chili pepper flakes, e.v.o.o. & garlic</i>	
Petto di Pollo alla Parmigiana "La Lanterna"	16
<i>Breast of chicken, mozzarella, parmigiano reggiano, oven baked with béchamel and bolognese sauce</i>	
Petto di Pollo Arrosto	18
<i>Roasted chicken breast, rosemary, lemon, served with spinach and roasted potatoes</i>	
Petto di Pollo Piccata	16
<i>Sautéed chicken in a light lemon butter cream sauce with mushrooms, capers, and artichoke hearts, placed on a bed of spaghetti</i>	
Saltimbocca di Pollo	18
<i>Breast of chicken topped with prosciutto, fontina cheese, seared with mushrooms and white wine and asparagus</i>	
Salmone Nero	17
<i>Blackened salmon served with sautéed spinach</i>	

PIZZA BIANCHE

Gluten Free Crust \$3, Vegan Cheese \$3

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>	
Capri	12
<i>Mozzarella di buffala, grape tomatoes, arugula, e.v.o.o.</i>	
Tuscan	13
<i>Mozzarella, chicken, roasted potatoes, light garlic, olive oil and rosemary</i>	
Bologna	14
<i>Olive oil, garlic, parmesan, sprinkle of chili pepper flakes, mortadella, crushed pistachios, finished with burrata</i>	

PIZZA 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>	
Burrata	12
<i>Tomato sauce, fresh basil and topped with fresh burrata</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
Prosciutto, Salami, Mortadella, Tomato, Banana Peppers	12
Grilled Chicken, Roasted Tomatoes, Spinach, Fresh Mozzarella, E.V.O.O.	12

*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.

* Parties larger than 6 people may be subject to automatic gratuity

* NO separate checks on parties of 6 or more and only up to 3 cards can be used

No Substitutions.

Not responsible for lost or stolen articles.



WINE LIST

-BUBBLES-

BIN #		Glass	Bottle
101	Prosecco, Casa dei Farive <i>ripe apple, pear, fresh floral notes</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	Champagne, Laurent Perrier Brut 'La Cuvee' <i>crisp, clean and elegant</i>		75

-ITALIAN WHITES-

		Glass	Bottle
105	Pinot Grigio, Dipinti <i>toasted almond, tangerine and stone fruit</i>	9	34
106	Vermentino, Pala <i>crisp and lively with good depth and balanced acidity</i>	11	40
107	Erbaluce, Cieck <i>elegant, crisp, firm acid structure</i>	11	40
108	Pecorino, Marramiero <i>aromas of fresh mango, tastes of melon and grapefruit</i>		34

-CALIFORNIA WHITES-

		Glass	Bottle
109	White Blend, Terlan 'Terlaner' <i>"crisp" green apple with white peach and a touch of lemon balm</i>		46
110	Chardonnay, Auspicion <i>ripe pineapple, apple, pear, "kiss" of oak</i>	9	34
111	Sauvignon Blanc, Castle Rock <i>aromas of grapefruit and pineapple, flavors of lemon and peach</i>	10	40

-ITALIAN REDS-

		Glass	Bottle
112	Chianti Classico, San Felice <i>cherry, raspberry, sweet violet, soft tannins</i>	11	40
113	Chianti Classico, Tomaiolo <i>dark fruit, rich and full</i>		36
114	Primitivo, E Mezzo <i>"jammy", smooth and full of ripe tannins</i>	9	34
115	Dolcetto D'Alba, Vietti <i>"lush", blueberry and violets with almond finish</i>	11	40
116	Casata Monticello Barbera D'Asti Superiore <i>full bodied red wine</i>	9	32
117	Nebbiolo, Vietti 'Perbacco' <i>medium bodied with notes of cherry, white pepper and pomegranate</i>		46
118	Super Tuscan Blend, Meret Rosso <i>crushed berries, flowers, black licorice</i>		35
119	Barolo, M. Marengo <i>balanced and long with notes of ripe cherry, leather, tobacco</i>		60
120	Brunello Di Montalcino, Gianni Brunelli 'Le Chiuse' <i>dense and velvety red with walnut, full body, chewy tannins</i>		85
121	Amarone Della Valpolicella, Cesari <i>velvety mouthfeel, raisin and cherry fruit with hints of vanilla</i>		80
122	Barbera D'Alba, Vietti 'Scarrone' VV <i>refreshing acidity, rich tannins, full body</i>		65
123	Chianti Classico 'Gran Selezione', Tolaini <i>notes of cherry fruit, tobacco and hints of licorice and spice</i>		60

-CALIFORNIA REDS-

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