

Zuppe

(Soup with side of sliced peasant bread)

Zuppa Del Giorno (Soup of The Day) *	8.75
Vichyssoise (Hot or Cold)	8.75
Sweet Potato	8.75

Bruschette

(Grilled peasant bread with topping)

Peperoni Rossi con Caprino	two pieces for 13.50
Pomodoro e Basilico	two pieces for 13.50
Paté Con Cipolla Rossa	two pieces for 13.50
Acciughe e Mascarpone	two pieces for 13.50

Crostini

(Toasted, thinly sliced peasant bread sandwich)

Salame Toscano e Fontina	13.50
Petto Di Pollo Affumicato e Fontina	13.50
Prosciutto Arrostito e Fontina	13.50
Canadian Bacon and Brie	13.50
Mushroom Tapenade e Fontina	13.50
Acciughe e Fontina	13.50

Insalate

Mesclun	9.75
Rucola Con Parmigiano	12.75
Tonno Con Pomodoro	13.00
Caprese (Imported Italian Buffalo Mozzarella)	14.00
Add Prosciutto Crudo	4.50
Barbabietole con Caprino e Mesclun	14.75
Mesclun Con Pollo Affumicato	14.75
Mesclun Con Tacchino Affumicato	14.75
Mesclun Con Pomodoro e Fontinella	14.75
Farro Farcito (Con Prosciutto, Mozzarella or Tonno)	15.50
Tomini Grigliati Con Mesclun	15.50
Mesclun Con Anatra Affumicata	16.50

Carpacci

(Cold, thinly sliced meats with accompaniment)

Manzo (Raw Beef Tenderloin) con Parmigiano	17.50
Add Rucola	3.50
Salmone Affumicato con Romana e Capperi	17.50
Bresaola con Rucola	17.50
Tonno Affumicato con Mesclun	17.50

La Lanterna

dal 1977



Featuring:

Le Lasagne del Nonno Vittorio

Bolognese (Available Gluten-Free too!)

Tomato and Beef Meat Sauce, Bechamel & Parmigiano

Pancetta, Cavolfiore e Piselli

Sauteed Cauliflower, Peas, Pancetta, Bechamel, Parmigiano

Salsiccia e Rapini

Sauteed Broccoli Rabe, Pork Sausage, Bechamel, Parmigiano

Salsiccia di Agnello *

Lamb Sausage, Walnuts, Parmigiano, Mozzarella, Carrots, Onions, Bechamel, Nutmeg

Peperone Rosso, Gambero e Carciofo

Red Pepper Artichoke, Sauteed Shrimp, Bechamel, Parmigiano

Salmone Affumicato

Smoked Salmon, Parmigiano, Bechamel, Onions, Capers

Arrabbiata

Spicy Tomato Sauce, Bechamel, Parmigiano & Mozzarella

Pesto* (Available Gluten-Free too!)

Basil, Walnut & Pine Nut Sauce, Bechamel & Parmigiano

Le Pizze

(Pizzas are thin crusted, approximately 12" & made to order)

Basket of Focaccia Crisps	9.75
Flat crust with Salt, Oregano & Extra Virgin Olive Oil	
Pizza Margherita	18.50
Tomato Sauce, Mozzarella, Basil	
With Imported Italian Buffalo Mozzarella	23.50
Pizza Arrabbiata	19.50
Mozzarella & Spicy Garlic Tomato Sauce	
Pizza con Patate e Cipolla	19.50
Potato, Shredded Red Onion & Fresh Rosemary	
Pizza con Fontina	19.75
Tomato Sauce, Fontina Cheese & Capers	
Pizza Margherita con Rucola	21.50
Tomato Sauce, Mozzarella, Basil & Fresh Arugula	
Pizza Alla Napoletana	21.50
Tomato Sauce, Mozzarella, Anchovies, Capers, Oregano & Extra Virgin Olive Oil	
Pizza con Prosciutto Arrostito	21.50
Tomato Sauce, Roasted Ham, Mozzarella & Basil	
Pizza con Caprino e Rucola	21.50
Goat Cheese, Mozzarella & Fresh Arugula	
Pizza con Cipolla e Caprino*	21.50
Pizza Topped with Goat Cheese, Mozzarella Caramelized Onions, Walnuts & Extra Virgin Olive Oil	
Pizza con Pesto e Caprino*	21.50
Pesto, Goat & Mozzarella Cheeses, Picholine Olives (w/ pits), Pine Nuts & Extra Virgin Olive Oil	
Pizza con Gorgonzola e Noci*	21.50
Gorgonzola, Mozzarella & Walnuts	
Pizza ai Quattro Formaggi	21.50
Gorgonzola, Goat Cheese, Fontina, Mozzarella & Picholine Olives (w/ pits)	
Pizza Boscaiola	21.50
Tomato Sauce, Mozzarella and Wild Mushrooms Sauteed with Garlic & crushed Red Pepper	
Pizza con Salsiccia	21.50
Tomato Sauce, Mozzarella, Basil & Choice of Sausage: Lamb, Sweet Pork or Hot Pork	
Pizza con Salame (Toscano or Soppressata)	21.50
Tomato Sauce, Basil, Choice of Sweet or Spicy Salami, Mozzarella & Extra Virgin Olive Oil	
Pizza con Speck	21.50
Tomato Sauce, Smoked Prosciutto & Mozzarella	

Formaggi e Paté

(served with a basket of *baked-to-order focaccia crisps*)

Tomo Castelfrosso

Cow's milk, semi-hard, cheddar-like, with ash rind.

Stracchino

Soft, creamy cow's milk cheese, tart and yogurt-like.

Gorgonzola

Italian cow's milk blue cheese. Rich, pungent and "sweet"

Parmigiano

Hard cheese, with a fine granular quality and a sweet, nutty bite.

Fontina

Semi-soft cow's milk cheese, rich and nutty with a supple texture.

Mozzarella di Bufala

Water Buffalo's milk cheese, soft, tangy. Imported fresh from Italy.

Chevre Rondin

Tangy, brittle, french goat's milk cheese.

Brie

French, soft-ripened cheese.

Taleggio

Semi-soft Italian cow's milk cheese. Pungent, meaty, and nutty with nuances of fruit.

Pecorino

Firm, robust and zesty, with a pronounced sheep's milk flavor

Piave

Firm, tangy, cow's milk cheese, like Parmigiano without the granular quality

Manchego

Semi-soft sheep's milk cheese. dense, mild, a bit grassy and fatty.

Mousse Paté

Goose liver mousse seasoned with french sauterne wine

Three	Four	Five	Six
20.00	24.00	28.00	32.00

Affettati

Italian specialty cold-cut platter, served with a basket of *baked-to-order focaccia crisps*

Choose any Two:

-Prosciutto Crudo	-Speck 18.50	-Soppressata	-Salame Toscano
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Frutta

An assorted platter of Apple, Pear & Grapes

11.50

Quattro Formaggi

Bechamel, Fontina, Pecorino, Mozzarella & Parmigiano

Funghi

Sauteed Mushrooms, Bechamel, Parmigiano & Fontina

Ortolana

Roasted Eggplant, Zucchini, Carrot, Sundried Tomato
Bechamel

Cacio e Pepe

Crushed Black Pepper, Pecorino, Parmigiano, Bechamel

24.50

Add Black Truffle Pesto \$3.00

Or Try Our World Famous

Lasagna Flights!

Carne

-Bolognese

-Salsiccia e Rapini

-Pancetta, Cavolfiore e Piselli

-Salsiccia di Agnello (*nuts*)*

Vegetariano

-Quattro Formaggi

-Funghi

-Pesto (*nuts*)*

-Arrabbiata

Mare e Monti

-Salmon Affumicato

-Peperone Rosso, Gambero e Carciofo

-Ortolana

-Cacio e Pepe

26.50

Add Black Truffle Pesto \$4.00

Your Host:

Vittorio Antonini

Cash, E-Pay & Credit Cards Welcomed
18% gratuity added to parties of 6 or more

Pizza con Chorizo 21.50

Tomato Sauce, Chorizo & Mozzarella

Pizza con Uova e Pancetta Affumicata 22.50

Chopped Tomato, Speck, Fontina & Softly Cooked Egg
(Great Brunch Item!)

Pizza con Salmone Affumicato e Cipolla 23.75

Smoked Salmon, Mascarpone, Red Onions & Capers

Subtiute Soy-Based Vegan Mozzarella Cheese

for 3.00

Calzone

Calzone 21.50

Pizza Dough Pouch filled with Ricotta, Mozzarella,
Tomato Sauce & Oregano

Add any of the following for: each 3.50

Salame Toscano, Chorizo, Roasted Ham, Speck,
Choice of Sausage (Lamb Sweet Pork, Hot Pork),
Canadian Bacon, Tuna, Anchovies, Gorgonzola,
Goat Cheese, Fontina, Mascarpone, Pinoli Nuts*,
Rucola, Roasted Red Peppers, Sauteed Wild Mushrooms
Caramelized Onions (2.50) or Walnuts* (\$2.50)

Add any of the following for: each 4.50

Smoked Salmon, Bresaola, Mozzarella di Bufala,
Smoked Chicken, Turkey or Duck, Prosciutto Crudo

Panini

(On Focaccia bread with a Side of Mixed Greens)

Prosciutto Arrostito Con Fontina 19.50

Prosciutto Con Stracchino 19.50

Speck Con Mascarpone e Cognac 19.50

Salame Toscano Con Gorgonzola e Grappa 19.50

Canadian Bacon and Brie 19.50

Bresaola Con Caprino e Vodka 19.50

Acciughe e Fontina 19.50

Tonno Con Pomodoro 19.50

Petto Di Pollo Affumicato 19.50

Tacchino Affumicato & Prosciutto Arrostito 19.50

Mozzarella, Pomodoro e Basilico 19.50

Add Prosciutto Crudo 4.50

Salmon Affumicato con Mascarpone 19.50

Add Our Freshly-Roasted Red Peppers To Any Panino

for 3.00

* **Contains nuts**

(Please alert your server of any dietary or allergy concerns)

Hot Stuff

Pete's Banjo

jim beam bourbon, hot spiced apple cider, cinnamon

Mulled Wine

red wine, orange & lemon twists, cinnamon, sugar, nutmeg

Eve's Tea

mezcal, hibiscus tea syrup, water, lime juice

Hot Toddy

jim beam, sugar, lemon, hot water, nutmeg

Aspen Coffee

baileys, grand marnier, frangelico, coffee, whipped cream

Bavarian Coffee

kahlua, peppermint schnapps, coffee, whipped cream

Belgian Coffee

cointreau, baileys, coffee, whipped cream

Bermuda Coffee

gosling black rum, baileys, coffee, whipped cream

Black Forrest Coffee

kirschwasser, coffee, sugar, whipped cream

Mexican Coffee

tequilla, kahlua, coffee, whipped cream

Chambord & Coffee

chambord, coffee, whipped cream

Co-Co-Mo

malibu rum, hot cocoa, sugar, whipped cream

Hot Irish Nut

baileys, frangelico, amaretto, coffee, whipped cream

Irish Coffee

jameson whiskey, sugar, coffee, whipped cream

Insomniac

frangelico, tia maria, espresso, american coffee, whipped cream

Italian Coffee

galliano, espresso, sugar, milk, whipped cream

Tennessee Mudd Coffee

jack daniels, amaretto, coffee, whipped cream

Keoki Coffee

kahlua, brandy, dark creme de cacao, coffee, whipped cream

Mad Monk

B&B, kahlua, coffee, whipped cream

Specialty Cocktails

Ciliege Frizzante 13.75

Prosecco, Vodka, amarena cherry syrup (Up)

Eve's Tea 14.75

Mezcal Sour with Hibiscus Tea Syrup, Lime Juice & a splash of seltzer (Hot or Cold)

Sgroppino 15.75

Vodka, Fresh Squeezed Lemon Juice, Lemon Zest & a splash of Aperol (Frozen)

Pompeino Ice 15.75

Tito's Vodka (gluten-free), Aperol & Grapefruit Juice (Rocks)

Giardino 15.75

Cucumber infused gin with ginger liqueur, fresh muddled basil, lime juice & seltzer (Rocks)

Frutti di Bosco 15.75

Gin with rosemary infused simple syrup, muddled berries, lemon juice & seltzer (Rocks)

Iberico "Sangria della Casa" 16.75

Warre's Warrior Ruby Port, Grand Gala orange brandy, B&B, seltzer (Rocks)

Melona 18.75

Bulleit Bourbon "Manhattan" with Amaretto & a splash of amarena cherry syrup (Up)

Anascolici & Mocktails

Vin Brulé (<0.5 abv)

Fre Cabernet Sauvignon (alcohol removed wine), orange & lemon twists, cinnamon, sugar, nutmeg (Served Hot)

Espresso Tonica (0.0 abv)

espresso, tonic water, orange & lemon twists (Rocks)

Fiore Fumoso (0.0 abv)

Smoky black & hibiscus teas, club soda, lemon juice (Rocks)

Il Rosso (0.0 abv)

bitterino aperitif, tonic, club soda, orange zest (Rocks)

La Giallina (0.0 abv)

crotono aperitif, tonic, club soda, orange zest (Rocks)

La Violetta (0.0 abv)

elderberry tonic, lavender syrup, lemon juice (Rocks)

Il Verde (0.0 abv)

cucumber tonic, mint syrup, lime juice, mint (Rocks)

12.75

Martinis

Passion Fruit Martini

vodka, passion fruit, cranberry juice

Lychee Martini

vodka, soho lychee liquor

French Martini

vodka, creme di cassis, pineapple juice

Negroni

gin, campari, sweet vermouth

Pink Squirrel

vodka, creme de noyax, creme de cacao, heavy cream

Espresso Martini

chocolate vodka, Tia Maria, fresh espresso, heavy cream

Chocolate Cake Martini

vanilla vodka, frangelico, heavy cream

Creamy Chocolate Martini

vodka, creme de cacao, baileys

Liquorice Martini

kahlua, anisette, heavy cream

Tequila Martini

tequila, dry vermouth, bitters

Cosmopolitan

vodka, triple sec, lime, cranberry juice

Berry Pear Martini

vodka, belle de brillet pear, chambord

Red Passion Martini

vodka, alize' red, cranberry juice

Key Lime Martini

rum, midori, lime juice, pineapple juice

Limoncello Martini

vodka, limoncello liquor, sour mix

Orange Creamsicle Martini

orange vodka, vanilla vodka, orange juice, heavy cream

Banana Split Martini

vodka, godiva liquor, creme de banana

Banana Martini

vodka, creme de banana, splash of vermouth

Apple Martini

vodka, green apple pucker, sour mix

Snowball

goldschlager cinnamon schnapps, kahlua, coffee, whipped cream

South Fork Coffee

jim beam, dark creme de cacao, coffee, whipped cream

Jamaican Coffee

tia maria, coffee, whipped cream

Mocha-Berry

chambord, cocoa, espresso, milk, whipped cream

Nikki Coffee

baileys, butterscotch schnapps, coffee, whipped cream

Canadian Coffee

canadian club, kahlua, amaretto, coffee, whipped cream

Irish Mist Coffee

irish mist, coffee, whipped cream

14.75

Le Birre

by the bottle

Peroni.....	8.50	Carlsberg.....	9.00
Moretti.....	8.50	Stella Artois.....	8.50
Corona.....	8.50	Leffe Blonde.....	8.50
Amstel Light.....	8.50	Guinness Stout..	9.00
Brooklyn IPA....	9.00	Brooklyn Lager...	8.50
Hoegaarden Witte.....	8.50		
Samuel Adams Boston Lager.....	8.00		
Austin EastCiders "Dry" (GF).....	9.00		
Heineken 0.0- N.A. Lager.....	8.50		

by the bottle

Mango Martini

vodka, mango liquor, sour mix

Mango Tango Martini

vodka, mango liquor, tangerine liquor, sour mix

Peach Martini

vodka, peach pucker, sour mix

Mandarin Martini

vodka, mandarine liquor, sour mix

Midori Melon Martini

vodka, midori, sour mix

Watermelon Martini

vodka, watermelon pucker, sour mix

Raspberry Martini

vodka, raspberry pucker, sour mix

18.75

