Caffe & Bevande
(Coffee & Beverages)

Caffe Italiani

Espresso	3.00
w/Whipped Cream	4.00
Espresso Doppio (Double)	4.50
Espresso Macchiato	3.25
Espresso Corretto w/Sambuca or Amaretto	4.00
Doppio Corretto	6.00
Caffe Vienesse	5.00
Caffe Latte (Au Lait)	4.00
Latte Macchiato	4.00
Caffe Moka (Whipped Cream Included)	5.25
Cappuccino	4.00
w/Whipped Cream	5.00
Double Cappuccino	6.50
w/Whipped Cream	8.00
Cappuccino w/Amaretto	5.50
w/Whipped Cream	6.50
Cappuccino w/Sambuca	5.50
w/Whipped Cream	6.50
Any of the above Decaffeinated add	.25

Hot Beverages

Steamed Milk	3.50
w/flavored Syrup	4.00
Hot Cocoa (unsweetened)	4.00
w/Whipped Cream	5.00
w/Marshmallows	4.50
American Coffee De-caf or Regular	2.75
Hot Spiced Apple Cider	4.00

(Skim or Soy Milk Available Upon Request)

Add one of these syrups to your Coffee, Cappuccino etc.

Cinnamon, Chocolate Mint, Irish Cream, Vanilla, Hazelnut, Almond, Caramel, Coconut or Mint
50¢ extra

Frullati

Vanilla or Chocolate Milkshake	6.00
Raspberry, Banana, Peach, or Strawberry Frullato	6.00
w/Two fruits	6.50

Whole Leaf Teas

Black Teas:

Organic Breakfast	3.50
Darjeeling	3.50
Earl Grey	3.50
Decaf Earl Grey	3.50
Orange Dulce	3.50
Vanilla Bean	3.50
Bombay Chai	3.50

Green Teas:

Organic Hojicha	3.50
Mountain Spring Jasmine	3.50
Tropical Green	3.50
Marakesh Mint	3.50

White Teas:

White Orchard	3.50

Herbal Infusions:

Chamomile Citrus	3.50
African Nectar	3.50
Organic Mint Melange	3.50
Ginger Twist	3.50

Iced Beverages

Cold Milk	3.25
Peach, Pear or Apricot Nectar	2.75
Cranberry Juice	2.75
Pineapple Juice	2.75
Tomato Juice	2.75
Iced Tea	3.25
w/Flavored Syrup	3.75
Lemon Juice	3.50
as frozen Granita	4.00
Fresh Apple Cider	4.00
Fresh Orange or Grapefruit Juice	4.50
Red Wine Frozen Granita	7.50

Your Host

Vittorio Antonini

Credit Cards Welcomed

Caffe Freddi

Frozen Cappuccino (Sweetened)	6.25
w/Whipped Cream	7.25
w/Flavored Syrup add	.50
Iced Cappuccino	5.75
w/Whipped Cream	6.75
Iced Cocoa (Unsweetened)	5.75
w/Whipped Cream	6.75
Iced Moka (whipped cream included)	7.00
Frozen Caffe Moka (Sweetened) (Whipped Cream Included)	7.50
Iced Espresso	5.00
w/Whipped Cream	6.00
Iced American Coffee (De-caf or Regular)	4.00
w/Whipped Cream	5.00
Any of the above Decaffeinated add	.25

Monin Syrups

Lemon, Frosted Mint, Coconut, Kiwi, Peach, Green Apple, Tangerine, Mango, Cranberry Raspberry, Blackberry, Almond, Pineapple, Pomegranate Coconut, Tropical Fruit Mix

with Water	3.50
with Seltzer	4.00
with Mineral Water	5.00
as Frozen Granita	5.50

Soft Drinks

Coke, Diet Coke, Tonic Water, Sprite, Seltzer & Ginger Ale		2.75
Aranciata (Orange Soda)		3.50
Limonata (Lemon Soda)		3.50
Chinotto(Bitter Orange)		3.50
Bitterino (Bitter Soda)		3.50
Red Bull		6.50
Lurisia Sparkling Water	1 Liter	7.00
Lurisia Sparkling Water	500 ml	4.50
Panna Water	1 Liter	7.00

Take Home One of Our Homemade Tiramisus
Available In
8" - $25.00
10" - $35.00
Serve 8 & 12 Respectively

Dolci
(Desserts)

Italian Pastries

Cantucci Biscotti	four for 3.50
Profiterol (Cream Puff)	two for 5.50
Cannoli (Plain Shell)	7.00
Frutti di Bosco Cake	7.00

French, German & American Pastries

Peasant-Bread Toast w/Butter & Jam	3.50
Chocolate Mudd Cake	7.00
Chocolate Mousse Cake	7.00
Flourless Chocolate Cake	7.00

Pies
(Served Hot or Cold)

Pumpkin Pie (seasonal)	6.50
Pecan Pie	6.50
Blueberry Crumb Pie	6.50
Apple Crumb Pie	6.50
w/Whipped Cream add	1.00
w/Ice Cream add	2.00
w/Gelato add	3.00

Home Made Specialties

Caramel Custard	6.50
w/Dulce de Leche Gelato	8.00
Tiramisu	7.00
Zuppa Inglese	7.00
Chantilly Cream w/Fresh Fruit (seasonal)	7.50
Strawberry Short Cake (seasonal)	7.50
Pizza con Nutella	10.50

Cheese Cakes

Italian Ricotta	7.00
Raspberry Crumb	7.00
Pumpkin Cognac	7.00

Ice Cream

Vanilla	5.50
w/Whipped Cream add	1.00

Gelati

- Crema (Vanilla)
- Nocciola-Biscotti (Hazelnut)
- Gianduia (Chocolate -Hazelnut)
- Mint Stracciatella (Choc. Chip)
- Cocco (Coconut)
- Blackberry
- Earl Grey
- Dulce De Leche (Butterscotch)
- Pistacchio
- Black Mission fig
- Maple Walnut
- Amaretto Crunch
- Flavor of the Month

One Flavor	7.50
3 Scoop sampler	8.50
w/Whipped Cream add	1.00
Affogato w/Cognac or Espresso (whipped cream included)	10.50

Sorbetti

Granita di Caffe	6.50
w/Whipped Cream	7.50
Granita di Limone	6.50

Credit Cards Welcomed

18% gratuity added to parties of 6 guests or more

Please Visit Our Website: www.lalanternacaffe.com

Pietanze
(Supper)

Zuppe - (Soups)

Zuppa Del Giorno 6.75
Soup of The Day

Minestrone 6.75
Fresh Mixed Vegetable, Pasta and Pesto Soup

Vichyssoise 6.75
Potato & Leek Soup, Garnished with Chives
Served Hot or Cold

Bruschetta

Peperoni Rossi con Caprino three pieces for 11.00
Grilled Peasant Bread, Topped with
Marinated Grilled Peppers, & Goat Cheese

Pomodoro E Basilico three pieces for 11.00
Grilled Peasant Bread, Topped with Tomato,
Basil, Red Onions & Extra Virgin Olive Oil

Paté Con Cipolla Rossa three pieces for 11.00
Grilled Peasant Bread, Topped with
Goose Liver Mousse Paté & Red Onions

Insalate - (Salads)

Mesclun 8.50
Mixed Greens in Balsamic Vinaigrette

Rucola Con Parmiggiano 10.50
Arugula Salad with Lemon Mustard Dressing &
Slivered Parmiggiano Reggiano

Barbabietole con Caprino e Rucola (Coming Soon!) 12.50
Seasonal Beets with Goat Cheese and Mixed Greens
in a Lemon Mustard Dressing

Tonno Con Pomodoro 11.00
Imported Tuna & Chopped Tomato with Baby Capers
& Extra Virgin Olive Oil

Mesclun Con Pollo Affumicato 13.00
Smoked Chicken Breast with
Mixed Greens in Balsamic Vinaigrette

Mesclun Con Tacchino Affumicato 13.00
Smoked Turkey Breast with
Mixed Greens in Balsamic Vinaigrette

Mesclun Con Pomodoro e Fontinella 13.50
Mixed Greens, Chopped Tomato and Fontinella Cheese in Balsamic Vinaigrette

Caprese 13.50
Imported Italian Buffalo Mozzarella with Tomato,
Basil & Extra Virgin Olive Oil

Farro Farcito 13.50
Spelt (wheat Grain) with Tomato, Capers, Onion,
choice of Tuna fish, Prosciutto Cotto or Mozzarella

Mesclun Con Anatra Affumicata 14.50
Warm Smoked Duck Breast with Mixed Greens in Lemon Mustard Dressing

Quiche di Spinaci Con Mesclun 13.50
Broccoli & Cheddar Quiche
Mixed Greens in Balsamic Vinaigrette

Tomini Grigliati Con Mesclun 14.50
Grilled Imported Italian Farmers Cheese with
Mixed Greens in Balsamic Vinaigrette

Il Calzone

Calzone con Mozzarella, Ricotta e Pomodoro 14.50
Pizza Dough Pouch filled with Ricotta,
Mozzarella and Chopped Tomato

Add any one of the following to your Calzone for: 2.50
Rossette De Lyon, Choice of Sausage, Roasted Ham, Canadian Bacon, Speck, Smoked Chicken, Smoked Turkey, Tuna, Anchovies, Sauteed Wild Mushrooms, Gorgonzola, Goat Cheese, Fontina, Mascarpone, Proscuitto Crudo, Pinoli Nuts, Rucola, Roasted Red Peppers, Caramelized Onions ($1.50), Walnuts ($1.50)

Add any one of the following to your Calzone for: 3.50
Smoked Salmon, Bresaola, Mozzarella di Bufala, Smoked Duck

Panini

(Served on Ciabatta or Home-Made Focaccia
with a Side of Mixed Greens in Balsamic Vinaigrette)

Prosciutto Arrostito Con Fontina 14.50
Roasted Ham with Melted Fontina

Prosciutto Con Stracchino 14.50
Prosciutto with Melted Stracchino

Speck Con Mascarpone, Spruzzato Di Cognac 14.50
Smoked Prosciutto, Melted Mascarpone, Splashed with Cognac

Rossette De Lyon Con Gorgonzola, 14.50
Spruzzato Di Grappa
Salami, Melted Gorgonzola, Splashed with Grappa

Bresaola Con Caprino, Spruzzato di Vodka 14.50
Air Dried Beef, Melted Goat Cheese, Splashed with Vodka

Tonno Con Pomodoro 14.50
Tuna & Tomato with Baby Capers & Extra Virgin Olive Oil

Petto Di Pollo Affumicato 14.50
Smoked Chicken Breast with Tomato & Melted Mozzarella

Tacchino Affumicato & Prosciutto Arrostito 14.50
Smoked Turkey and Roasted Ham with Tomato & Melted Mozarella

Mozzarella Pomodoro E Basilico 14.50
Imported Italian Buffalo Mozzarella with Sliced Tomato and Basil

Canadian Bacon and Brie 14.50

Add Our Freshly-Roasted Red Peppers To Any Panino:
$2.50

Crostini

(Toasted, thinly sliced peasant bread sandwich)

Rossette De Lyon Con Fontina 11.00

Petto Di Pollo Affumicato Con Fontina 11.00

Prosciutto Arrostito Con Fontina 11.00

Canadian Bacon and Brie 11.00

Carpacci

Manzo 13.50
Raw Beef Tenderloin, Thinly-Sliced, with
Baby Capers & Slivered Parmiggiano add Rucola 3.50

Salmone Affumicato 15.00
Smoked Scottish Salmon with Baby Capers
& Extra Virgin Olive Oil

Bresaola 15.00
Air Dried, Spiced Beef with Rucola in a Lemon Mustard Dressing

Tonno Affumicato 15.00
Smoked Thinly-Sliced Tuna with Mixed Greens
& Baby Capers, in a Lemom Mustard Dressing

Le Pizze

(Served from 12:00 noon till closing)

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

Basket of Focaccia Crisps 8.50
Flat crust topped with Salt, Oregano & Extra Virgin Olive Oil

Pizza Margherita 14.00
Pizza Topped with Tomato Sauce, Mozzarella, Basil
With imported Italian Buffalo Mozzarella 18.00

Pizza Arrabbiata 15.00
Pizza Topped with Mozzarella & Spicy Garlic and Tomato Sauce

Pizza con Patate e Cipolla 15.25
Pizza Topped with Potato, Shredded Onion, Fresh Rosemary & Extra Virgin Olive Oil

Pizza con Fontina 15.50
Pizza Topped with Tomato Sauce, Fontina Cheese, Capers & Extra Virgin Olive Oil

Pizza Margherita con Rucola 16.00
Pizza Topped with Tomato Sauce, Mozzarella, Basil, Fresh Rucola & Extra Virgin Olive Oil

Pizza Alla Napoletana 16.00
Pizza Topped with Tomato Sauce, Mozzarella, Anchovies, Capers, Oregano, & Extra Virgin Olive Oil

Pizza con Prosciutto Arrostito 16.00
Pizza Topped with Tomato Sauce, Ham, Mozzarella, Basil & Extra Virgin Olive Oil

Pizza con Caprino e Rucola 16.00
Pizza Topped with Goat Cheese, Mozzarella, Fresh Rucola & Extra VirginOlive Oil

Pizza con Cipolla e Caprino 16.50
Pizza Topped with Goat Cheese, Mozzarella Caramelized Onions, Walnuts & Extra VirginOlive Oil

Pizza con Pesto e Caprino 16.50
Pizza Topped with Pesto, Goat & Mozzarella Cheeses, Picholine Olives (w/ pits), Pine Nuts & Extra Virgin Olive Oil

Pizza con Gorgonzola e Noci 16.50
Pizza Topped with Gorgonzola, Mozzarella, Walnuts & Extra Virgin Olive Oil

Pizza ai Quattro Formaggi 16.50
Pizza Topped with Gorgonzola, Goat Cheese, Fontina, Mozzarella & Picholine Olives (w/ pits)

Pizza Boscaiola 16.50
Pizza Topped with, Tomato Sauce, Mozzarella and Wild Mushrooms Sauteed with Garlic & crushed Red Pepper

Pizza con Salsiccia (Lamb, Sweet Pork, or Hot Pork) 16.50
Pizza Topped with Tomato Sauce, Mozzarella, Basil Choice of Sausage, & Extra Virgin Olive Oil

Pizza con Rossette De Lyon 16.50
Pizza Topped with Tomato Sauce, Salami, Mozzarella & Extra Virgin Olive Oil

Pizza con Speck 16.50
Pizza Topped with Tomato Sauce, Smoked Proscuitto, Mozzarella & Extra Virgin Olive Oil

Pizza con Chorizo 16.50
Pizza Topped with Tomato Sauce, Chorizo, Mozzarella & Extra Virgin Olive Oil

Pizza con Uova e Pancetta Affumicata 17.00
Pizza topped with Chopped Tomato, Canadian Bacon, Fontina & Softly Cooked Egg (Great Brunch Item)

Pizza con Salmone Affumicato e Cipolla 18.00
Pizza Topped with Smoked Salmon, Mascarpone, Red Onions, Capers & Extra Virgin Olive Oil

Le Lasagne

Lasagna Bolognese 15.50
Homemade Pasta Layered with Tomato Meat Sauce, Bechamel & Parmiggiano Cheese

Lasagna Al Pesto 15.50
Homemade Pasta Layered with Pesto Sauce, Bechamel & Parmiggiano Cheese

Lasagna Quattro Formaggi 15.50
Homemade Pasta Layered with Bechamel, Fontina, Mozzarella & Parmiggiano Cheeses
With Black Truffle Paste add 3.00

Formaggi e Paté

Tomo Castelrosso
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"

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

Fontina
Semi-soft cows 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 Parmiggiano 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-Cheese-Course
15.00
Four-Cheese-Course
18.00
Five-Cheese-Course
21.00
Six-Cheese-Course
24.00

(all cheese courses are served with our *baked-to-order focaccia crisps)*

Affettati

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

Choose any Two:

-Salame Toscano *-Prosciutto Crudo* *-Speck (Smoked Prosciutto)*

14.00

La Frutta

Fruit Platter
(An assortment of Apple, Pear & Grapes)
10.50