

Caffe & Bevande

(Coffee & Beverages)

Caffe Calde

"Cafe Domino Espresso"

Espresso	3.00
w/Whipped Cream	4.00
Espresso Doppio (Double)	4.50
Espresso Macchiato	3.25
Espresso Corretto	4.00
w/Sambuca or Amaretto	
Doppio Corretto	6.00
Caffe Viennese	5.00
Caffe Latte (Au Lait)	4.00
Latte Macchiato	4.00
Caffe Moka	5.25
(Whipped Cream Included)	
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

Caffe Fredde

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
Caffe Moka (whipped cream included)	
Iced	7.00
Frozen (Sweetened)	7.50
Iced Espresso	5.00
w/Whipped Cream	6.00
Iced American Coffee	4.00
(De-caf or Regular)	
w/Whipped Cream	5.00
Any of the above Decaffeinated add	.25

Whole Leaf Teas

Harney & Sons

Black Teas:

Organic English Breakfast	3.50
Darjeeling	3.50
Earl Grey Supreme	3.50
Decaf Earl Grey	3.50
Hot Cinnamon Spice	3.50
Vanilla Comoro	3.50
Indian Spice Chai	3.50

Green Teas:

Japanese Sencha	3.50
Jasmine	3.50
Organic Green w/ Citrus Ginkgo	3.50
Organic Green w/ Peppermint	3.50

White Tea:

White Vanilla Grapefruit	3.50
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Herbal Infusions:

(without caffeine)

Chamomile	3.50
African Autumn (Rooibos)	3.50
Peppermint	3.50
Orange Turmeric Ginger	3.50

Any of the above as Latte or Iced add .75

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

Iced Beverages

Cold Milk (Whole, Skim or Soy)	3.25
Peach, Pear or	
Apricot Nectar	2.75
Cranberry Juice	2.75
Pineapple Juice	2.75
Tomato Juice	2.75
Arnold Palmer (Sweetened)	4.00
by Harney & Sons	
Iced Tea (Unsweetened)	3.25
w/Flavored Monin Syrup	3.75
Lemon Juice	3.50
as Frozen Granita	5.50
Fresh Apple Cider	4.00
Fresh Orange or	
Grapefruit Juice	4.50
Red Wine Frozen Granita	7.50

Soft Drinks

Coke, Diet Coke, Tonic Water,	
Sprite, Seltzer & Ginger Ale	2.75
Reed's Extra Ginger Beer	3.50
Aranciata (Orange Soda)	3.50
Limonata (Lemon Soda)	3.50
Chinotto (Bitter Orange)	3.50
Bitterino (Bitter Soda)	3.50
Crodino (Blonde Bitter Soda)	3.50
Red Bull or Diet Red Bull	6.50
Lurisia Sparkling Water 1 Liter	7.00
Lurisia Sparkling Water 500 ml	4.50
Panna Still Water 1 Liter	7.00

Monin Syrups

Lemon, Frosted Mint, Coconut, Kiwi,	
Peach, Green Apple, Orange,	
Tangerine, Mango, Cranberry,	
Raspberry, Blackberry, Sour Cherry,	
Almond, Pineapple, Pomegranate,	
Coconut, Tropical Fruit Mix	
with Water	3.50
with Seltzer	4.00
with Mineral Water (500 ml)	5.00
as Frozen Granita	5.50

Milkshake & Frullati

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

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

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

Skim or Soy Milk Available Upon Request

Your Host
Vittorio
Antonini

Credit Cards Welcomed

Italian Pastries

Biscotti Pratesi (Almond/Amisette)	two for 4.00
Profiterol (Cream Puff)	two for 5.50
Cannoli	
Plain Shell	7.00
Chocolate Shell	7.50
Frutti di Bosco Cake	7.00

French, German & American Pastries

Peasant-Bread Toast w/ Butter & Jam	3.50
Chocolate Mud Cake	7.00
Black & White Mousse Cake *	7.00
Flourless Chocolate Cake	7.00

Cheese Cakes

Raspberry	7.00
Strawberry	7.00
Blueberry*	7.00
Mango*	7.00
Chocolate Cappuccino*	7.00

*Changing on a weekly basis

18% gratuity added
to parties of 6 guests or more

Dolci (Desserts)

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

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

Whole Cakes Available for Take Out

Italian Ices & Gelati

Granita di Caffè w/Whipped Cream	6.50 7.50
Granita di Limone	5.50

Gelati

- Crema (Vanilla)	
- Nocciola-Biscotti (Hazelnut)	
- Gianduja (Chocolate-Hazelnut)	
- Mint Stracciatella (Choc. Chip)	
- Cocco (Coconut)	
- Mora (Blackberry)	
- Earl Grey	
- Dulce De Leche (Butterscotch)	
- Pistacchio	
- Fico (Black Mission Fig)	
- Maple Walnut	
- Amaretto Crunch	
- Flavors of the Month	
One Flavor	7.50
3 Scoop sampler w/Whipped Cream add	8.50 1.00

Affogato w/Cognac or Espresso	10.50
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Ice Cream

Vanilla	5.50
w/Whipped Cream add	1.00



Please Visit Our Website: www.lalanternacaffe.com

Pietanze

Zuppe - (Soups)

Zuppa Del Giorno <i>Soup of The Day</i>	6.75
Sweet Potato <i>Sweet Potato & Leek over Chicken Stock with Cream (Served Hot)</i>	6.75
Vichyssoise <i>Potato & Leek over Chicken Stock with Cream, Garnished with Chives (Served Hot or Cold)</i>	6.75

Bruschette

Peperoni Rossi con Caprino <i>Grilled Peasant Bread, Topped with Marinated Grilled Peppers, & Goat Cheese</i>	three pieces for 11.00
Pomodoro E Basilico <i>Grilled Peasant Bread, Topped with Tomato, Basil, Red Onions & Extra Virgin Olive Oil</i>	three pieces for 11.00
Paté Con Cipolla Rossa <i>Grilled Peasant Bread, Topped with Goose Liver Mousse Paté & Red Onions</i>	three pieces for 11.00

Insalate - (Salads)

Mesclun <i>Mixed Greens in Balsamic Vinaigrette</i>	8.50
Rucola Con Parmigiano <i>Arugula Salad with Lemon Mustard Dressing & Slivered Parmigiano Reggiano</i>	10.50
Tonno Con Pomodoro <i>Imported Tuna & Chopped Tomato with Baby Capers & Extra Virgin Olive Oil</i>	11.00
Barbabietole con Caprino e Mesclun <i>Seasonal Beets with Goat Cheese and Mixed Greens in a Balsamic Vinaigrette Dressing</i>	12.50
Mesclun Con Pollo Affumicato <i>Smoked Chicken Breast with Mixed Greens in Balsamic Vinaigrette</i>	13.00
Mesclun Con Tacchino Affumicato <i>Smoked Turkey Breast with Mixed Greens in Balsamic Vinaigrette</i>	13.00
Mesclun Con Pomodoro e Fontinella <i>Mixed Greens, Chopped Tomato and Fontinella Cheese in Balsamic Vinaigrette</i>	13.50
Caprese <i>Imported Italian Buffalo Mozzarella with Tomato, Basil & Extra Virgin Olive Oil</i>	13.50
Farro Farcito <i>Spelt (wheat Grain) with Tomato, Capers, Onion, choice of Tuna fish, Prosciutto Cotto or Mozzarella</i>	13.50
Mesclun Con Anatra Affumicata <i>Warm Smoked Duck Breast with Mixed Greens in a Lemon Mustard Dressing</i>	14.50
Tomini Grigliati Con Mesclun <i>Grilled Imported Italian Farmers Cheese with Mixed Greens in Balsamic Vinaigrette</i>	14.50
Add Prosciutto di Parma	4.50

Calzone

Calzone con Mozzarella, Ricotta e Pomodoro <i>Pizza Dough Pouch filled with Ricotta, Mozzarella and Chopped Tomato</i>	15.50
Add any one of the following to your Calzone for:	2.50
<i>Rossette De Lyon, Choice of Sausage, Roasted Ham, Canadian Bacon, Speck, Smoked Chicken, Smoked Turkey, Tuna, Anchovies, Sautéed Wild Mushrooms, Gorgonzola, Goat Cheese, Fontina, Mascarpone, Prosciutto Crudo, With Imported Bacon, Buffalo Mozzarella Red Peppers, Caramelized Onions (\$1.50), Walnuts (\$1.50)</i>	
Add any one of the following to your Calzone for:	3.50
<i>Smoked Salmon, Bresaola, Mozzarella di Bufala, Smoked Duck</i>	

Panini

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

Prosciutto Arrostito Con Fontina <i>Roasted Ham with Melted Fontina</i>	14.50
Prosciutto Con Stracchino <i>Prosciutto with Melted Stracchino</i>	14.50
Speck Con Mascarpone, Spruzzato Di Cognac <i>Smoked Prosciutto, Melted Mascarpone, Splashed with Cognac</i>	14.50
Rossette De Lyon Con Gorgonzola, Spruzzato Di Grappa <i>Salami, Melted Gorgonzola, Splashed with Grappa</i>	14.50
Bresaola Con Caprino, Spruzzato di Vodka <i>Air Dried Beef, Melted Goat Cheese, Splashed with Vodka</i>	14.50
Tonno Con Pomodoro <i>Tuna & Tomato with Baby Capers & Extra Virgin Olive Oil</i>	14.50
Petto Di Pollo Affumicato <i>Smoked Chicken Breast with Tomato & Melted Mozzarella</i>	14.50
Tacchino Affumicato & Prosciutto Arrostito <i>Smoked Turkey and Roasted Ham with Tomato & Melted Mozzarella</i>	14.50
Mozzarella, Pomodoro e Basilico <i>Imported Italian Buffalo Mozzarella with Sliced Tomato and Basil</i>	14.50
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	11.50
Petto Di Pollo Affumicato Con Fontina	11.50
Prosciutto Arrostito Con Fontina	11.50
Canadian Bacon and Brie	11.50

Carpacci

Manzo <i>Raw Beef Tenderloin, Thinly-Sliced, with Baby Capers & Slivered Parmigiano</i>	13.50 add Rucola 3.50
Salmone Affumicato <i>Smoked Scottish Salmon with Baby Capers & Extra Virgin Olive Oil</i>	15.00
Bresaola <i>Air Dried, Spiced Beef with Rucola in a Lemon Mustard Dressing</i>	15.00
Tonno Affumicato <i>Smoked Thinly-Sliced Tuna with Mixed Greens & Baby Capers, in a Lemon Mustard Dressing</i>	15.00

Pizze

(Served from 12:00 noon till closing)

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

Basket of Focaccia Crisps

Flat crust topped with Salt, Oregano & Extra Virgin Olive Oil

9.50 Pizza Margherita

Pizza Topped with Tomato Sauce, Mozzarella, Basil

15.00

Pizza Arrabbiata

19.00 Pizza Topped with Mozzarella & Spicy Garlic Tomato Sauce

16.00 Pizza con Patate e Cipolla

Pizza Topped with Potato, Shredded Onion,

16.25 Fresh Rosemary & Extra Virgin Olive Oil

Pizza con Fontina

Pizza Topped with Tomato Sauce, Fontina Cheese,

16.50 Capers & Extra Virgin Olive Oil

Pizza Margherita con Rucola

Pizza Topped with Tomato Sauce, Mozzarella,

17.00 Basil, Fresh Arugula & Extra Virgin Olive Oil

Pizza Alla Napoletana

Pizza Topped with Tomato Sauce, Mozzarella,

17.00 Anchovies, Capers, Oregano, & Extra Virgin Olive Oil

Pizza con Prosciutto Arrostito

Pizza Topped with Tomato Sauce, Roasted Ham,

17.00 Mozzarella, Basil & Extra Virgin Olive Oil

Pizza con Caprino e Rucola

Pizza Topped with Goat Cheese, Mozzarella,

17.00 Fresh Arugula & Extra Virgin Olive Oil

Pizza con Cipolla e Caprino

Pizza Topped with Goat Cheese, Mozzarella

17.50 Caramelized Onions, Walnuts & Extra Virgin Olive Oil

Pizza con Pesto e Caprino

Pizza Topped with Pesto, Goat & Mozzarella Cheeses,

17.50 Picholine Olives (w/ pits), Pine Nuts & Extra Virgin Olive Oil

Pizza con Gorgonzola e Noci

Pizza Topped with Gorgonzola, Mozzarella, Walnuts

17.50 & Extra Virgin Olive Oil

Pizza ai Quattro Formaggi

Pizza Topped with Gorgonzola, Goat Cheese,

17.50 Fontina, Mozzarella & Picholine Olives (w/ pits)

Pizza Boscaiola

Pizza Topped with, Tomato Sauce, Mozzarella and

17.50 Wild Mushrooms Sauteed with Garlic & crushed Red Pepper

Pizza con Salsiccia (Lamb, Sweet Pork, or Hot Pork)

Pizza Topped with Tomato Sauce, Mozzarella, Basil

17.50 Choice of Sausage, & Extra Virgin Olive Oil

Pizza con Rossette De Lyon

Pizza Topped with Tomato Sauce, Salami, Mozzarella

17.50 & Extra Virgin Olive Oil

Pizza con Speck

Pizza Topped with Tomato Sauce, Smoked Prosciutto,

17.50 Mozzarella & Extra Virgin Olive Oil

Pizza con Chorizo

Pizza Topped with Tomato Sauce, Chorizo, Mozzarella

17.50 & Extra Virgin Olive Oil

Pizza con Uova e Pancetta Affumicata

Pizza topped with Chopped Tomato, Canadian Bacon,

18.00 Fontina & Softly Cooked Egg (Great Brunch Item)

Pizza con Salmone Affumicato e Cipolla

Pizza Topped with Smoked Salmon, Mascarpone,

19.00 Red Onions, Capers & Extra Virgin Olive Oil

Calzone

(Served from 12:00 noon till closing)

Calzone

15.50

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, Prosciutto 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

Formaggi e Paté

Tomo Castellosso

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 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 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

15.00

18.00

21.00

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

-Prosciutto

-Speck

Toscana

Crudo

(Smoked Prosciutto)

14.00

Frutta

Fruit Platter

(An assortment of Apple, Pear & Grapes)

10.50

Introducing
Le Lasagne
del
Nonno Vittorio!

Featuring:

Lasagna Bolognese

Tomato Meat Sauce, Bechamel & Parmigiano

Lasagna all'Arrabiata

Spicy Arrabiata Sauce, Bechamel, Parmigiano & Mozzarella

Lasagna al Pesto

Pesto Sauce, Bechamel & Parmigiano

Lasagna ai Quattro Formaggi

Bechamel, Fontina, Pecorino, Mozzarella & Parmigiano

Lasagna ai Funghi

Sauteed Mushrooms, Bechamel, Parmigiano & Fontina

Lasagna Salsiccia e Rapini

Sauteed Broccoli Rabe, Pork Sausage, Bechamel, Parmigiano

Lasagna Peperone Rosso, Gambero e Carciofo

Roasted Red Pepper Sauce, Marinated Artichoke, Sauteed

Shrimp, Bechamel, Parmigiano

Lasagna Pancetta, Cavolfiore e Piselli

Sauteed Cauliflower, Italian Bacon, Bechamel, Parmigiano

16.50

With Black Truffle Paste add \$3.00

(all our Lasagnas made with Homemade Fresh Pasta)

*But Why Have One Lasagna,
When You Can Have Four or Eight?*

Lasagna Flights!

Pesce e Carne

-Bolognese

-Salsiccia e Rapini

-Pancetta, Cavolfiore e Piselli

-Peperone Rosso, Gambero e Carciofi

or

Vegetariano

-Quattro Formaggi

-Funghi

-Pesto

-Arrabiata

20.50

This September take
THE VILLAGE TRIP™
*a yearly festival celebrating
the history and heritage of
Greenwich Village.*

*Join us in honoring the significance
of two people who dared to be different
and added legacy to our address long
before we opened our humble Caffè.*

*The following beverages have been
lovingly crafted in their memory and spirit.*

Eve's Tea

Mezcal sour with Hibiscus Tea Syrup, Lime
Juice and a splash of Seltzer

12.00

*Eve "Adams" Kotchever was a Jewish Polish
immigrant who operated a "lesbian speakeasy" at
129 MacDougal Street in the mid-late 1920s. She
was set up in an NYPD sting operation, arrested for
being gay, subsequently deported to France and later
Nazi controlled Poland. where she tragically died at the
hands of Nazis in Aushwitz.*

Pete's Banjo

Hot Spiced New York State Apple Cider
with Bourbon

12.00

*Pete Seeger, famed folk singer, anti-fascist, anti-war
activist, whose in-law's owned 129 MacDougal
Street, was married to Toshie Aline Ohta in what is
now our Garden seating area, and whose Banjo was
famously labeled, "This Machine Surrounds
Hate and Forces it to Surrender"*

Visit thevillagetrip.com for more info
and the full programming schedule