

Caffe & Bevande

(Coffee & Beverages)

Caffe Calde

Lavazza "Super Crema"

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 Vienesse	5.00
Caffe Latte (Au Lait)	4.00
Latte Macchiato	4.00
Caffe Moka	4.00
(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

Caffe Fredde

Iced Cappuccino	5.75
w/Whipped Cream	6.75
Iced Cocoa (Unsweetened)	5.75
w/Whipped Cream	6.75
Iced Moka	7.00
(whipped cream included)	
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

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

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

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 Gingko	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 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

Skim or Soy Milk Available Upon Request

Your Host

Vittorio Antonini

Credit Cards Welcomed

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
Fresh Apple Cider	4.00
Fresh Orange or Grapefruit Juice	4.50

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 Water 1 Liter	7.00

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

Milkshake & Frullati

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

Dolci (Desserts)

Italian Pastries

Biscotti Pratesi (Almond & Anisette)	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
Chocolate Mousse Cake	7.00
Flourless Chocolate Cake	7.00

Cheese Cakes

Raspberry	7.00
Strawberry *	7.00
Blueberry *	7.00
Bourbon Chocolate *	7.00
Chocolate Cappuccino *	7.00

*Changing on a weekly basis

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

Credit Cards Welcomed

18% gratuity added to parties of 6 guests or more

Gelati

- Crema (Vanilla)	
- Nocciola (Hazelnut)	
- Gianduiia (Chocolate -Hazelnut)	
- Mint Stracciatella (Choc. Chip)	
- Cocco (Coconut)	
- Blackberry	
- 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	10.50
w/Cognac or Espresso (whipped cream & amarena cherry included)	

Ice Cream

Vanilla	5.50
w/Whipped Cream add	1.00



Please Visit Our Website: www.lalanternacaffe.com

Pietanze (Supper)

Zuppe - (Soups)

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

Bruschette

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

Insalate - (Salads)

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

Il Calzone

Calzone con Mozzarella, Ricotta e Pomodoro	14.50
<i>Pizza Dough Pouch filled with Ricotta, Mozzarella and Chopped Tomato</i>	
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, Pinoli Nuts, Rucola, Roasted 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 Roasted Ham with Melted Fontina	14.50
Prosciutto Con Stracchino Prosciutto with Melted Stracchino	14.50
Speck Con Mascarpone, Spruzzato Di Cognac Smoked Prosciutto, Melted Mascarpone, Splashed with Cognac	14.50
Rossette De Lyon Con Gorgonzola,	14.50
Spruzzato Di Grappa Salami, Melted Gorgonzola, Splashed with Grappa	14.50
Bresaola Con Caprino, Spruzzato di Vodka Air Dried Beef, Melted Goat Cheese, Splashed with Vodka	14.50
Tonno Con Pomodoro Tuna & Tomato with Baby Capers & Extra Virgin Olive Oil	14.50
Petto Di Pollo Affumicato Smoked Chicken Breast with Tomato & Melted Mozzarella	14.50
Tacchino Affumicato & Prosciutto Arrostito Smoked Turkey and Roasted Ham with Tomato & Melted Mozarella	14.50
Mozzarella, Pomodoro e Basilico Imported Italian Buffalo Mozzarella with Sliced Tomato and Basil	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	11.00
Petto Di Pollo Affumicato Con Fontina	11.00
Prosciutto Arrostito Con Fontina	11.00
Canadian Bacon and Brie	11.00

Carpacci

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

Le Pizze

(Served from 12:00 noon till closing)

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

Basket of Focaccia Crisps	8.50
<i>Flat crust topped with Salt, Oregano & Extra Virgin Olive Oil</i>	
Pizza Margherita	14.00
<i>Pizza Topped with Tomato Sauce, Mozzarella, Basil</i>	
<i>With imported Italian Buffalo Mozzarella</i>	
Pizza Arrabbiata	15.00
<i>Pizza Topped with Mozzarella & Spicy Garlic and Tomato Sauce</i>	
Pizza con Patate e Cipolla	15.25
<i>Pizza Topped with Potato, Shredded Onion, Fresh Rosemary & Extra Virgin Olive Oil</i>	
Pizza con Fontina	15.50
<i>Pizza Topped with Tomato Sauce, Fontina Cheese, Capers & Extra Virgin Olive Oil</i>	
Pizza Margherita con Rucola	16.00
<i>Pizza Topped with Tomato Sauce, Mozzarella, Basil, Fresh Arugula & Extra Virgin Olive Oil</i>	
Pizza Alla Napoletana	16.00
<i>Pizza Topped with Tomato Sauce, Mozzarella, Anchovies, Capers, Oregano, & Extra Virgin Olive Oil</i>	
Pizza con Prosciutto Arrostito	16.00
<i>Pizza Topped with Tomato Sauce, Ham, Mozzarella, Basil & Extra Virgin Olive Oil</i>	
Pizza con Caprino e Rucola	16.00
<i>Pizza Topped with Goat Cheese, Mozzarella, Fresh Arugula & Extra Virgin Olive Oil</i>	
Pizza con Cipolla e Caprino	16.50
<i>Pizza Topped with Goat Cheese, Mozzarella Caramelized Onions, Walnuts & Extra Virgin Olive Oil</i>	
Pizza con Pesto e Caprino	16.50
<i>Pizza Topped with Pesto, Goat & Mozzarella Cheeses, Picholine Olives (w/ pits), Pine Nuts & Extra Virgin Olive Oil</i>	
Pizza con Gorgonzola e Noci	16.50
<i>Pizza Topped with Gorgonzola, Mozzarella, Walnuts & Extra Virgin Olive Oil</i>	
Pizza ai Quattro Formaggi	16.50
<i>Pizza Topped with Gorgonzola, Goat Cheese, Fontina, Mozzarella & Picholine Olives (w/ pits)</i>	
Pizza Boscaiola	16.50
<i>Pizza Topped with, Tomato Sauce, Mozzarella and Wild Mushrooms Sauteed with Garlic & crushed Red Pepper</i>	
Pizza con Salsiccia (Lamb, Sweet Pork, or Hot Pork)	16.50
<i>Pizza Topped with Tomato Sauce, Mozzarella, Basil Choice of Sausage, & Extra Virgin Olive Oil</i>	
Pizza con Rossette De Lyon	16.50
<i>Pizza Topped with Tomato Sauce, Salami, Mozzarella & Extra Virgin Olive Oil</i>	
Pizza con Speck	16.50
<i>Pizza Topped with Tomato Sauce, Smoked Prosciutto, Mozzarella & Extra Virgin Olive Oil</i>	
Pizza con Chorizo	16.50
<i>Pizza Topped with Tomato Sauce, Chorizo, Mozzarella & Extra Virgin Olive Oil</i>	
Pizza con Uova e Pancetta Affumicata	17.00
<i>Pizza topped with Chopped Tomato, Canadian Bacon, Fontina & Softly Cooked Egg (Great Brunch Item)</i>	
Pizza con Salmone Affumicato e Cipolla	18.00
<i>Pizza Topped with Smoked Salmon, Mascarpone, Red Onions, Capers & Extra Virgin Olive Oil</i>	

Le Lasagne

Lasagna Bolognese	15.50	
<i>Homemade Pasta Layered with Tomato Meat Sauce, Bechamel & Parmigiano Cheese</i>		
Lasagna Al Pesto	15.50	
<i>Homemade Pasta Layered with Pesto Sauce, Bechamel & Parmigiano Cheese</i>		
Lasagna Quattro Formaggi	15.50	
<i>Homemade Pasta Layered with Bechamel, Fontina, Mozzarella & Parmigiano Cheeses</i>		
<i>With Black Truffle Paste add 3.00</i>		
Formaggi e Paté		
Tomo Castellosso		
<i>Cow's milk, semi-hard, cheddar-like, with ash rind.</i>		
Stracchino		
<i>Soft, creamy cow's milk cheese, tart and yogurt-like.</i>		
Gorgonzola		
<i>Italian cow's-milk blue cheese. Rich, pungent and "sweet"</i>		
Parmigiano		
<i>Hard cheese, with a fine granular quality and a sweet, nutty bite.</i>		
Fontina		
<i>Semi-soft cows milk cheese, rich and nutty with a supple texture.</i>		
Mozzarella di Bufala		
<i>Water Buffalo's milk cheese, soft, tangy. Imported fresh from Italy.</i>		
Chevre Rondin		
<i>Tangy, brittle, french goat's milk cheese.</i>		
Brie		
<i>French, soft-ripened cheese.</i>		
Taleggio		
<i>Semi-soft Italian cow's milk cheese. Pungent, meaty, and nutty with nuances of fruit.</i>		
Pecorino		
<i>Firm, robust and zesty, with a pronounced sheep's milk flavor</i>		
Piave		
<i>Firm, tangy, cow's milk cheese, like Parmigiano without the granular quality</i>		
Manchego		
<i>Semi-soft sheep's milk cheese. dense, mild, a bit grassy and fatty.</i>		
Mousse Paté		
<i>Goose liver mousse seasoned with french sauterne wine</i>		
Three-Cheese-Course		
15.00		
Four-Cheese-Course		
18.00		
Five-Cheese-Course		
21.00		
Six-Cheese-Course		
24.00		
<i>(all cheese courses are served with our baked-to-order focaccia crisps)</i>		
Affettati		
<i>Italian specialty cold-cut platter, served with a basket of baked-to-order focaccia crisps</i>		
Choose any Two:		
-Salame	-Prosciutto	-Speck
Toscano	Crudo	(Smoked Prosciutto)
14.00		
La Frutta		
<i>Fruit Platter</i>		
<i>(An assortment of Apple, Pear & Grapes)</i>		
10.50		