

Dolci (Desserts)

Home-Made Specialties

Caramel Custard	6.50
Tiramisu.....	7.00
Zuppa Inglese.....	7.00
Pizza con Nutella.....	10.50
Plain Shell Cannoli	7.00
Chocolate Shell Cannoli	7.50

Caffe & Bevande (Coffee & Beverages)

American Coffee (Reg/Decaf).....	3.00
Cappuccino.....	4.50
Caffe Latte	4.50
Caffe Moka	5.25
Iced American.....	3.75
Iced Cappuccino.....	5.25
Iced Espresso.....	5.00
(+0.25 for Decaf Espresso Drinks)	
Frozen Cappuccino	5.75
Frozen Caffe Moka	6.50
Hot Tea (Harney & Sons).....	3.50
<i>English Breakfast, Earl Grey, Decaf Earl Grey, Peppermint, Jasmine Green, Turmeric Ginger, African Autumn Rooibos, Chamomile</i>	
Fresh Squeezed Orange Juice.....	5.50
Fresh Squeezed Grapefruit Juice.....	5.50
Reed's Extra Ginger Beer.....	3.50
Arnold Palmer Harney & Son's (16oz).....	3.50
Lurisia Sparkling (16.9oz).....	3.50
Coca-Cola, Diet Coke (8oz).....	2.75
Seagram's Ginger Ale (10oz)	2.75
Aranciata (6.75oz)	3.50
Limonata (6.75oz).....	3.50
Chinotto (6.75oz).....	3.50
Frozen Granita	5.50
<i>Pick 1: Frosted Mint, Coconut, Pineapple, Kiwi, Peach, Green Apple, Orange, Tangerine, Lemon, Cranberry, Raspberry, Blackberry, Sour Cherry, Almond, Pomegranate, Tropical Fruit Mix, Mango</i>	

Insalate - (Salads)

Mesclun	8.50
<i>Mixed Greens in Balsamic Vinaigrette</i>	
Rucola Con Parmigiano.....	10.50
<i>Arugula Salad with Lemon Mustard Dressing & Slivered Parmigiano Reggiano</i>	
Tonno Con Pomodoro.....	11.00
<i>Imported Tuna & Chopped Tomato with Baby Capers & Extra Virgin Olive Oil</i>	
Barbabietole con Caprino e Mesclun.....	12.50
<i>Seasonal Beets with Goat Cheese and Mixed Greens in a Balsamic Vinaigrette Dressing</i>	
Mesclun Con Pollo Affumicato.....	13.00
<i>Smoked Chicken Breast with Mixed Greens in Balsamic Vinaigrette</i>	
Mesclun Con Tacchino Affumicato.....	13.00
<i>Smoked Turkey Breast with Mixed Greens in Balsamic Vinaigrette</i>	
Mesclun Con Pomodoro e Fontinella	13.50
<i>Mixed Greens, Chopped Tomato and Fontinella Cheese in Balsamic Vinaigrette</i>	
Caprese	13.50
<i>Imported Italian Buffalo Mozzarella with Tomato, Basil & Extra Virgin Olive Oil (Add Prosciutto Di Parma, for \$3.50)</i>	
Farro Farcito	13.50
<i>Spelt (wheat Grain) with Tomato, Capers, Onion, choice of Tuna fish, Prosciutto Cotto or Mozzarella</i>	
Mesclun Con Anatra Affumicata	14.50
<i>Warm Smoked Duck Breast with Mixed Greens in a Lemon Mustard Dressing</i>	
Tomini Grigliati Con Mesclun	14.50
<i>Grilled Imported Italian Farmers Cheese with Mixed Greens in Balsamic Vinaigrette</i>	

Vini della Casa, Birre & Cocktail*

	750mL	
Pinot Grigio '19- Corte delle Rosse.....	18.00	
Chianti Colli Senesi '18- Tenuta Trecciano	20.00	
Rosato (Still) '18- Barone di Valforte	18.00	
Prosecco NV- Cinzano	20.00	
Rosé Cava Brut NV- Pere Ventura	20.00	
Peroni (6x12oz).....	14.00	
Moretti (6x12oz).....	14.00	
Negroni (On The Rocks- 7oz).....	14.00	
Prosecco Spritz (On The Rocks- 7oz).....	11.00	
choose: Aperol, Campari or Saint Germain		
Espresso Martini(On The Rocks- 7oz).....	14.00	
Cocktail Pre-Mixes Available in 375, 750 & 1L Sizes!		
*Alcohol Delivery Available During Corona Virus X.O.		
FULL Wine & Liquor LIST AVAILABLE ON WEBSITE		

La Lanterna Caffe

Vino • Lasagna • Pizza

di Vittorio



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To-Go/Delivery Menu

Zuppe - (Soups)

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

Bruschette

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

All Bruschettas contain 3 pieces

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

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

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:	2.50
<i>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)</i>	
Add any one of the following to your Calzone:	3.50
<i>Smoked Salmon, Bresaola, Mozzarella di Bufala, Smoked Duck</i>	

Le Pizze

(Pizzas are thin crusted, approximately 13" & made to order)

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

World Famous 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>	
With Black Truffle Paste add	3.00

Our World Famous Lasagna Is Now Also Available in

Full Deep Aluminum Trays (12"x20")

servicing 15-20 persons

\$150

Available: Frozen, Ready-to-Bake, or Fully Baked

Panini

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

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

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