

Dolci (Desserts)

Home-Made Specialties

Caramel Custard	7.00
Tiramisu.....	7.50
Zuppa Inglese.....	7.50
Pizza con Nutella.....	12.50
Plain Shell Cannoli	7.50
Chocolate Shell Cannoli	8.00

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.....	6.50
Fresh Squeezed Grapefruit Juice.....	6.50
London Essence Ginger Beer.....	3.50
Arnold Palmer Harney & Son's (16oz).....	3.50
Lurisia Sparkling (16.9oz).....	3.50
Coca-Cola, Diet Coke (12oz).....	2.75
Seagram's Ginger Ale (12oz)	2.75
Aranciata (11oz).....	3.50
Limonata (11oz).....	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	9.50
<i>Mixed Greens in Balsamic Vinaigrette</i>	
Rucola Con Parmigiano.....	11.50
<i>Arugula Salad with Lemon Mustard Dressing & Slivered Parmigiano Reggiano</i>	
Tonno Con Pomodoro.....	11.75
<i>Imported Tuna & Chopped Tomato with Baby Capers & Extra Virgin Olive Oil</i>	
Barbabietole con Caprino e Mesclun.....	12.75
<i>Seasonal Beets with Goat Cheese and Mixed Greens in a Balsamic Vinaigrette Dressing</i>	
Mesclun Con Pollo Affumicato.....	13.75
<i>Smoked Chicken Breast with Mixed Greens in Balsamic Vinaigrette</i>	
Mesclun Con Tacchino Affumicato.....	13.75
<i>Smoked Turkey Breast with Mixed Greens in Balsamic Vinaigrette</i>	
Mesclun Con Pomodoro e Fontinella	13.75
<i>Mixed Greens, Chopped Tomato and Fontinella Cheese in Balsamic Vinaigrette</i>	
Caprese	13.75
<i>Imported Italian Buffalo Mozzarella with Tomato, Basil & Extra Virgin Olive Oil (Add Prosciutto Di Parma for \$4.50)</i>	
Farro Farcito	14.50
<i>Spelt (wheat Grain) with Tomato, Capers, Onion, choice of Tuna fish, Prosciutto Cotto or Mozzarella</i>	
Mesclun Con Anatra Affumicata	15.50
<i>Warm Smoked Duck Breast with Mixed Greens in a Lemon Mustard Dressing</i>	
Tomini Grigliati Con Mesclun	15.50
<i>Grilled Imported Italian Farmers Cheese with Mixed Greens in Balsamic Vinaigrette</i>	

Cocktails & Beers Available To-Go

Imported Beers (6x11.2oz)	18.00
<i>Peroni, Moretti, Stella Artois, Leffe Blonde, Amstel Light Hoegaarden Witte, Carlsberg Pilsner, Corona,</i>	
Domestic Beer/Cider (6x12oz)	18.00
<i>BK IPA or Lager, Sam Adams, Austin Eastciders "Dry"</i>	
Guinness (4x14.9oz Pub Cans)	18.00
Negroni (On the rocks 7oz)	15.50
Espresso Martini (On the rocks- 7oz)	15.50
Espresso Martini Flask (Up- 375mL)	30.00
Prosecco Spritz (On The Rocks- 7oz)	12.00
<i>choose: Aperol, Campari or Saint Germain</i>	
Eve's Tea (Hot or Cold- 10oz)	12.00
<i>Mezcal Sour with hibiscus tea, lime & seltzer</i>	
Giardino (On the rocks- 10oz)	12.00
<i>Cucumber infused gin with ginger, basil, lime & seltzer</i>	
Frutti di Bosco (On the rocks- 10oz)	12.00
<i>Gin with rosemary, muddled berries, lemon & seltzer</i>	

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).....	7.50
Sweet Potato	7.50
<i>Sweet Potato & Leek over Chicken Stock with Cream (Served Hot)</i>	
Vichyssoise.....	7.50
<i>Potato & Leek over Chicken Stock with Cream, Garnished with Chives (Served Hot or Cold)</i>	

Bruschette

Peperoni Rossi con Caprino.....	12.50
<i>Grilled Peasant Bread, Topped with Marinated Grilled Peppers, & Goat Cheese</i>	
Pomodoro E Basilico	12.50
<i>Grilled Peasant Bread, Topped with Tomato, Basil, Red Onions & Extra Virgin Olive Oil</i>	
Paté Con Cipolla Rossa	12.50
<i>Grilled Peasant Bread, Topped with Goose Liver Mousse Paté & Red Onions</i>	

All Bruschettas contain 3 pieces

Crostini

Rossette De Lyon Con Fontina	11.75
Petto Di Pollo Affumicato Con Fontina	11.75
Prosciutto Arrostito Con Fontina.....	11.75
Canadian Bacon and Brie	11.75
Mushroom Pesto con Fontina	11.75

Carpacci

Salmone Affumicato.....	16.50
<i>Smoked Scottish Salmon with Baby Capers & Extra Virgin Olive Oil</i>	
Bresaola	16.50
<i>Air Dried, Spiced Beef with Rucola in a Lemon Mustard Dressing</i>	
Tonno Affumicato	16.50
<i>Smoked Thinly-Sliced Tuna with Mixed Greens & Baby Capers, in a Lemon Mustard Dressing</i>	

Il Calzone

Calzone con Mozzarella, Ricotta e Pomodoro ..	16.50
<i>Pizza Dough Pouch filled with Ricotta, Mozzarella and Chopped Tomato</i>	
Add any one of the following to your Calzone:	3.00
<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:	4.00
<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	9.50
<i>Flat crust topped with Salt, Oregano</i>	
Pizza Margherita.....	16.00
<i>Tomato Sauce, Mozzarella, Basil</i>	
Pizza Arrabbiata	17.00
<i>Mozzarella & Spicy Garlic Tomato Sauce</i>	
Pizza con Patate e Cipolla.....	17.25
<i>Potato, Shredded Onion, Fresh Rosemary</i>	
Pizza con Fontina	17.50
<i>Tomato Sauce, Fontina Cheese, Capers</i>	
Pizza Margherita con Rucola.....	18.00
<i>Tomato Sauce, Mozzarella, Basil, Fresh Arugula</i>	
Pizza Alla Napoletana.....	18.00
<i>Tomato Sauce, Mozzarella, Anchovies, Capers, Oregano</i>	
Pizza con Prosciutto Arrostito.....	18.00
<i>Tomato Sauce, Roasted Ham, Mozzarella, Basil</i>	
Pizza con Caprino e Rucola	18.00
<i>Goat Cheese, Mozzarella, Fresh Arugula</i>	
Pizza con Cipolla e Caprino	18.50
<i>Goat Cheese, Mozzarella Caramelized Onions, Walnuts</i>	
Pizza con Pesto e Caprino	18.50
<i>Pesto, Goat & Mozzarella Cheeses, Picholine Olives (w/ pits), Pine Nuts & Extra Virgin Olive Oil</i>	
Pizza con Gorgonzola e Noci	18.50
<i>Gorgonzola, Mozzarella, Walnuts &</i>	
Pizza ai Quattro Formaggi.....	18.50
<i>Gorgonzola, Goat Cheese, Fontina, Mozzarella & Picholine Olives (w/ pits)</i>	
Pizza Boscaiola	18.50
<i>Tomato Sauce, Mozzarella and Wild Mushrooms Sauteed with Garlic & crushed Red Pepper</i>	
Pizza con Salsiccia (Lamb, Sweet Pork, or Hot Pork).....	18.50
<i>Tomato Sauce, Mozzarella, Basil Choice of Sausage</i>	
Pizza con Rossette De Lyon	18.50
<i>Tomato Sauce, Salami, Mozzarella</i>	
Pizza con Speck.....	18.50
<i>Tomato Sauce, Smoked Prosciutto, Mozzarella</i>	
Pizza con Chorizo.....	18.50
<i>Tomato Sauce, Chorizo, Mozzarella</i>	
Pizza Vegana.....	18.00
<i>Tomato Sauce, Chopped Tomatoes, Shiitake and Cremini Mushrooms, Red Peppers and Red Onions</i>	
Pizza con Uova e Pancetta Affumicata.....	19.50
<i>Chopped Tomato, Canadian Bacon, Fontina & Softly Cooked Egg (Great Brunch Item)</i>	
Pizza con Salmone Affumicato	21.50
<i>Smoked Salmon, Mascarpone, Red Onions, Capers</i>	

Le Lasagne del Nonno Vittorio

Lasagna Bolognese.....	17.50
<i>Tomato Meat Sauce (Beef), Bechamel & Parmigiano</i>	
Lasagna all'Arrabbiata.....	17.50
<i>Spicy Arrabbiata Sauce, Bechamel, Parmigiano & Mozzarella</i>	
Lasagna al Pesto.....	17.50
<i>Pesto Sauce, Bechamel & Parmigiano</i>	
Lasagna ai Quattro Formaggi.....	17.50
<i>Bechamel, Fontina, Pecorino, Mozzarella & Parmigiano</i>	
Lasagna ai Funghi.....	17.50
<i>Sauteed Mushrooms, Bechamel, Parmigiano & Fontina</i>	
Lasagna Salsiccia e Rapini.....	17.50
<i>Sauteed Broccoli Rabe, Pork Sausage, Bechamel & Parmigiano</i>	
Lasagna Peperone Rosso, Gambero e Carciofo..	17.50
<i>Roasted Red Pepper Sauce, Marinated Artichoke, Sauteed Shrimp, Bechamel & Parmigiano</i>	
Lasagna Pancetta, Cavolfiore e Piselli.....	17.50
<i>Sauteed Cauliflower, Italian Bacon, Bechamel & Parmigiano</i>	

Any Above with Black Truffle Paste add 3.00

Panini

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

Prosciutto Arrostito Con Fontina.....	15.50
<i>Roasted Ham with Melted Fontina</i>	
Prosciutto Con Stracchino	15.50
<i>Prosciutto with Melted Stracchino</i>	
Speck Con Mascarpone, Spruzzato Di Cognac	15.50
<i>Smoked Prosciutto, Melted Mascarpone, Splashed with Cognac</i>	
Rossette De Lyon Con Gorgonzola, Spruzzato Di Grappa	15.50
<i>Salami, Melted Gorgonzola, Splashed with Grappa</i>	
Bresaola Con Caprino, Spruzzato di Vodka ...	15.50
<i>Air Dried Beef, Melted Goat Cheese, Splashed with Vodka</i>	
Tonno Con Pomodoro.....	15.50
<i>Tuna & Tomato with Baby Capers & Extra Virgin Olive Oil</i>	
Petto Di Pollo Affumicato	15.50
<i>Smoked Chicken Breast with Tomato & Melted Mozzarella</i>	
Tacchino Affumicato & Prosciutto Arrostito	15.50
<i>Smoked Turkey and Roasted Ham with Tomato & Melted Mozzarella</i>	
Mozzarella, Pomodoro e Basilico	15.50
<i>Imported Italian Buffalo Mozzarella with Sliced Tomato and Basil</i>	
Canadian Bacon and Brie.....	15.50

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