

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 Pollame Affumicato.....	13.75
<i>Choice of Smoked Chicken, Turkey or Duck Breasts (+\$1.75) 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 Arrostito or Mozzarella di Bufala</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

Tip Top Ready to Drink Cocktails (4oz can)	10.00
<i>Choose: Old Fashioned, Manhattan, Negroni, Daiquiri, Bees Knees, or Margarita</i>	
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

Le Lasagne del Normo Vittorio

Lasagna Bolognese.....	17.50
Tomato Meat Sauce (Beef), Bechamel & Parmigiano	
Lasagna all'Arrabbiata.....	17.50
Spicy Arrabbiata Sauce, Bechamel, Parmigiano & Mozzarella	
Lasagna al Pesto.....	17.50
Pesto Sauce, Bechamel & Parmigiano	
Lasagna ai Quattro Formaggi.....	17.50
Bechamel, Fontina, Pecorino, Mozzarella & Parmigiano	
Lasagna ai Funghi.....	17.50
Sautéed Mushrooms, Bechamel, Parmigiano & Fontina	
Lasagna Salsiccia e Rapini.....	17.50
Sautéed Broccoli Rabe, Pork Sausage, Bechamel & Parmigiano	
Lasagna Peperone Rosso, Gambero e Carciofo.....	17.50
Roasted Red Pepper Sauce, Marinated Artichoke,	
Sautéed Shrimp, Bechamel & Parmigiano	
Lasagna Pancetta, Cavolfiore e Piselli.....	17.50
Sautéed Cauliflower, Italian Bacon, Bechamel & Parmigiano	
Any Above with Black Truffle Paste add 3.00	

Panini

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

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

Le Pizze

Basket of Focaccia Crisps.....	9.50
Flat crust topped with Salt, Oregano	
Pizza Margherita.....	16.00
Tomato Sauce, Mozzarella, Basil	
Pizza Arrabbiata.....	17.00
Mozzarella & Spicy Garlic Tomato Sauce	
Pizza con Patate e Cipolla.....	17.25
Potato, Shredded Onion, Fresh Rosemary	
Pizza con Fontina.....	17.50
Tomato Sauce, Fontina Cheese, Capers	
Pizza Margherita con Rucola.....	18.00
Tomato Sauce, Mozzarella, Basil, Fresh Arugula	
Pizza Alla Napoletana.....	18.00
Tomato Sauce, Mozzarella, Basil, Oregano	
Pizza con Prosciutto Arrostito.....	18.00
Tomato Sauce, Roasted Ham, Mozzarella, Basil	
Pizza con Caprino e Rucola.....	18.00
Goat Cheese, Mozzarella, Fresh Arugula	
Pizza con Cipolla e Caprino.....	18.50
Goat Cheese, Mozzarella Caramelized Onions, Walnuts	
Pizza con Pesto e Caprino.....	18.50
Pesto, Goat & Mozzarella Cheeses, Picholine Olives (w/ pits),	
Pine Nuts & Extra Virgin Olive Oil	
Pizza con Gorgonzola e Noci.....	18.50
Gorgonzola, Mozzarella, Walnuts &	
Pizza ai Quattro Formaggi.....	18.50
Gorgonzola, Goat Cheese, Fontina, Mozzarella & Picholine	
Olives (w/ pits)	
Pizza Boscaiola.....	18.50
Tomato Sauce, Mozzarella and Wild Mushrooms Sautéed	
with Garlic & crushed Red Pepper	
Pizza con Salsiccia.....	18.50
(Lamb, Sweet Pork, or Hot Pork)	
Pizza con Rossette De Lyon.....	18.50
Tomato Sauce, Mozzarella, Basil Choice of Sausage	
Pizza con Speck.....	18.50
Tomato Sauce, Smoked Prosciutto, Mozzarellal	
Pizza con Chorizo.....	18.50
Tomato Sauce, Chorizo, Mozzarella	
Pizza Vegana.....	18.00
Tomato Sauce, Chopped Tomatoes, Shitake and Creamini	
Mushrooms, Red Peppers and Red Onions	
Pizza con Uova e Pancetta Affumicata.....	19.50
Chopped Tomato, Canadian Bacon, Fontina & Softly Cooked	
Egg (Great Brunch Item)	
Pizza con Salmone Affumicato.....	21.50
Smoked Salmon, Mascarpone, Red Onions, Capers	

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

Zuppe - (Soups)

Zuppa Del Giorno (Soup of The Day).....	7.50
Sweet Potato & Leek over Chicken Stock with Cream	
(Served Hot)	
Vichyssoise.....	7.50
Potato & Leek over Chicken Stock with Cream,	
Garnished with Chives (Served Hot or Cold)	
Bruschette	
Peperoni Rossi con Caprino.....	12.50
Grilled Peasant Bread, Topped with Marinated Grilled	
Peppers, & Goat Cheese	
Pomodoro E Basilico.....	12.50
Grilled Peasant Bread, Topped with Tomato, Basil, Red	
Onions & Extra Virgin Olive Oil	
Pate Con Cipolla Rossa.....	12.50
Grilled Peasant Bread, Topped with Goose Liver Mousse	
and Red Onions	
Pate & Red Onions	
Rossette De Lyon Con Fontina.....	11.75
Pettaio Affumicato Con Fontina.....	11.75
Canadian Bacon and Brie.....	11.75
Mushroom Pesto con Fontina.....	11.75
Carpacci	
Salmone Affumicato.....	16.50
Smoked Scottish Salmon with Baby Capers &	
Extra Virgin Olive Oil	
Bresaola.....	16.50
Air Dried, Spiced Beef with Rucola in a Lemon Mustard Dressing	
Tonno Affumicato.....	16.50
Smoked Thinly-Sliced Tuna with Mixed Greens & Baby	
Capers, in a Lemon Mustard Dressing	
Il Calzone	
Calzone con Mozzarella, Ricotta e Pomodoro ..	16.50
Pizza Dough Pouch filled with Ricotta, Mozzarella and	
Chopped Tomato	
Add any one of the following to your Calzone:.....	3.00
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)	
Add any one of the following to your Calzone:.....	4.00
Smoked Salmon, Bresaola, Mozzarella di Bufala, Smoked Duck	