

Zuppa di Cipolle con Crostino

Italian Onions soup with grilled fontina cheese crouton

Arancini di Riso

Crispy fried balls of rice filled with mozzarella ,spinach and marinated beef in a tomato sauce

Gamberoni allo Spiedo

Grilled king prawns with sweet chilli, garlic , lemon & balsamic dressing

Tagliolini con Granchio

Fine pasta served with marinated crab, white wine & garlic

Piatto Nettuno

Finely sliced smoked halibut & tuna with virgin oil & lemon dressing

Antipasto con Mozzarella

Mixed Italian hams & salami served with fresh mozzarella

Asparagi con Focaccia

Grilled asparagus spears with goats cheese served with Focaccia

Prosciutto con Frutta

Finely sliced parma ham served with fresh fruit & sweet berries

Involitini di Salmone

Smoked salmon coronets filled with pawns in marie rose sauce

Ravioli Pepperoni

Hand made ravioli filled with roasted peppers & goats cheese in in a tomato & basil sauce with parmesan

Lasagne al forno

Freshly made traditional Lasagne with Bolognese & cheese sauce

Spaghetti frutti Mare

Spaghetti with King prawns ,mussels, monkfish & scallops in tomato, white wine & garlic

Rigatoni Salsiccia e Filetto

Short pasta with Fillet steak, rich Tuscan sausage & wild Porcini Mushrooms

Vitello Saltimbocca

Veal medallions in white wine & topped with parma ham & melted mozzarella served with saute potato

Agnello alle erbe

Roasted rack of lamb with rosemary crust
served with lyonnaise potatoes

Pollo con Pomodorini e Mozzarelline

Breast of chicken filled with sundried tomato & mozzarella in a rocket pesto served with mash potatoes

Filetto al Pepe

Gilled Scottish Fillet steak
served with Pepper sauce & Hand Cut Potatoes

Branzino con Pomodorino e Basilico

Grilled fillets of seabass served with garlic, cherry tomatoes & fresh basil with saute potatoes

Halibut con Arragosta

Grilled fillet of halibut topped with lobster meat served on buttered mash in a cream & dill sauce

Grilled Lemon Sole on the Bone Extra £4.00 `

Delizia Di Dolci (2Persons)

Sharing sweet platter to be enjoyed by 2 people includes 4 mini sweets:
Crème brulee, caramel cheesecake, Chocolate mousse and world famous tiramisu

Meringue con Frutti di bosco

Home made meringues with sweet fruits of the forrest & ice cream

Passione al Cioccolato

Freshly made New York style chocolate brownie served with Tiramisu Ice Cream

Crème Brulee

Freshly made crème brulee served with a side of sweet berries

Tiramisu Lanterna

La Lanterna`s Famous tiramisu made to our 46
year old recipe

Tortina alla Fragola

Home made strawberry cheesecake with a lemon twist

Side Orders

- Garlic Bread £2.95
- Garlic Bread with Cheese £3.95
- Mixed Olives £3.95
- Mixed Salad £3.50
- Bruschetta £3.95

Side Orders

- Onion Rings £3.50
- Saute Mushrooms £3.50
- Saute Spinach £3.95
- Saute Brocoli £3.50
- Fries £2.95

2 COURSES £24.95 3 COURSES £29.95 4 COURSES £34.95