Christmas Evening Menu

2 course £35.50 / 3 course £42

La Lanterna 1970

V Minestrone alla Genovese

Traditional Italian vegetable soup served with crusty bread

Gamberoni all'Aglio

Grilled King prawns with garlic & lemon butter with a touch of cream on a sourdough bread

V Arancini Arrabbiata

Crispy fried rice balls in breadcrumbs with roasted peppers and mozzarella served with spicy tomato dip

Crostini con Formaggio e Parma Ham

Sourdough bread with a cream of goat cheese & finely sliced Parma Ham

Salmone & Gamberoni Aurora

Smoked salmon topped with prawns in a marie-rose sauce on a bed of rocket salad

Gnocchi Diavola

Potato dumplings with Italian sausage, spicy 'Nduja & tomato sauce

Lasagna al Forno (veg option available)

Traditional homemade lasagne with a rich Bolognese & Béchamel sauce

Medaglioni di Maiale al Pepe

Pork medallions wrapped in Pancetta served with green peppercorn sauce and roast potatoes.

Pollo alla Puttanesca

Pan fried chicken breast in a roast pepper, olives and baby plum tomato sauce served with truffle chips

V Ravioli Zucca e Pepe

Pumpkin and Pecorino ravioli in a Cacio e Pepe sauce with a touch of cream

Arrosto di Tacchino

Roasted turkey breast wrapped in smoked bacon served with traditional trimmings

Zuppa di Pesce

Fillet of Seabass and king prawns with mussels cooked in a white wine, garlic & tomato sauce served with garlic bread

Rigatoni con Filetto e Salsiccia

Fresh short pasta with strips of fillet steak & Italian sausage with a touch of tomato

Christmas Pudding Coppa Alaska Formaggi Biscotti Tiramisu Strawberry cheesecake