



Multi award winning Italian restaurant Est. 1970

www.lalanterna-glasgow.co.uk

 lalanternaglasgow  @LaLanterna1970  lalanternaglasgow

Wifi password: lanterna1970

Stuzzichini

SHARING

MIXED OLIVES ✓ £4.50

Marinated Apuglian Cerignola black and green olives

FOCACCIA GENOVESE ✓ £5.50

Homemade barese style focaccia bread with evoo and balsamic

PANE ALL'AGLIO ✓ £4.50

Toasted Sourdough bread with garlic butter

PANE ALL'AGLIO CON MOZZARELLA ✓ £6.50

Toasted Sourdough bread with melted mozzarella cheese

BRUSCHETTE MISTE ✓ £8.95

Mixed bruschetta: classic tomato, tomato & mozzarella, grilled Mediterranean veg

ANTIPASTO CARNE £22.95

Aged Parma ham, coppa, spianata romana, speck & salami Milano served with buffalo mozzarella

FRITTURA MISTA £24.95

Crispy fried calamari, king prawns, whitebait & courgette served with garlic mayonnaise

BRUSCHETTA CLASSICA ✓ £7.50

Crusty bread topped with marinated tomatoes with basil & evoo

BRUSCHETTA CAPRESE ✓ £9.95

Classica with buffalo mozzarella

BRUSCHETTA TRICOLORE £12.95

Classica with Parma ham & buffalo mozzarella

MOZZARELLA FRITTA ✓ £9.50

Crispy fried mozzarella cheese in bread crumbs served with tomato dip

VERDURINE FRITTE ✓ £9.50

Deep fried mushrooms, courgettes & aubergines in a crispy batter with garlic mayonnaise

INSALATA CAPRINO ✓ £9.95

Roasted sweet peppers on a bed of fresh rocket topped with warm grilled goats cheese with balsamic glaze

Antipasti

MINISTRONE SOUP v	£7.50
Home made traditional vegetable soup served with crusty bread	
PASTA E FAGIOLI v	£8.95
Traditional Ditalini pasta and Borlotti bean soup with garlic rosemary & evoo	
ASPARAGI ARROTOLATI	£11.95
Asparagus wrapped in Italian ham with fontina cheese dressing	
CALAMARI FRITTI	£13.95
Crispy fried fresh calamari served with garlic mayonnaise	
SALSICCIA E FAGIOLI	£11.95
Tuscan sausage & Borlotti bean casserole	
PROSCIUTTO SAN DANIELE	£12.95
Aged San Daniele Ham served with Buffalo mozzarella	
ARANCINI ARRABBIATA v	£9.95
Crispy fried rice balls with sweet roasted peppers and mozzarella in breadcrumbs with a spicy tomato dip	
GAMBERONI ALLA SICILIA	£12.95
King prawns cooked in lemon juice, white wine, sweet chilli & touch of tomato, served with garlic bread	
CAPELANTE CON SANGUINACCIO	£15.95
Seared King scallops on cauliflower puree with grilled black pudding & spicy red pesto	
INVOLTINO DI SALMONE	£12.95
Smoked Scottish salmon filled with prawns marie rose on a bed of rocket salad	
GRAN CAPRESE v	£11.95
Avocado, buffalo mozzarella, vine tomatoes & fresh basil	
COZZE ALLA MARINARA	£11.95
Fresh Scottish mussels cooked with white wine, garlic & a touch of tomato, served with garlic bread	
PATE MAISON	£9.95
Smooth chicken liver pate served with toast & oatcakes with berry compote	
BURRATA CON POMODORINI E FOCACCIA	£12.95
Fresh Burrata on a bed of fresh rocket with marinated cherry tomatoes & basil served with fresh focaccia	
VITELLO TONNATO	£12.95
Finely sliced roasted veal covered with our famous Tonnato sauce	

Pasta

SPAGHETTI ARAGOSTA

£21.95

Long pasta with king prawns, lobster claw meat, cream & white wine

LINGUINE PESCATORA

£21.95

Long pasta with Monkfish, calamari, king prawns, mussels, tomato, garlic & white wine

PENNE POLLO

£16.95

Short pasta with chicken, sunblush tomatoes, garlic, cream & Parmesan

LASAGNA AL FORNO (vegetarian option available)

£18.50

Traditional home made lasagne with rich bolognese & bechamel

PENNE AI 4 FORMAGGI AL FORNO v

£15.95

Classic baked mac and cheese Italian style

SPAGHETTI ALLA BOLOGNESE

£16.50

Long pasta with a traditional mincemeat sauce made with fresh herbs & red wine

PENNE ALLA SORRENTINA v

£14.95

Short pasta with courgettes, cherry tomatoes, mushrooms & garlic

RIGATONI ALL'AMATRICIANA

£16.95

Short pasta with tomatoes, onions, bacon & fresh herbs. (chilli optional)

SPAGHETTI ALLA CARBONARA

£16.95

Long pasta tossed with bacon & garlic, finished with egg, Parmesan & cream

PENNE BROCCOLI E POLLO

£16.95

Short pasta with sliced chicken, broccoli, Parmesan & touch of cream

LUCAZOLA

£17.95

(Our own pasta dish broadcast on Italian tv Little big Italy.)

Short pasta with pancetta, garlic, cream & soft Italian blue cheese

Risotto

MARE MONTI

£21.95

Monkfish, king prawns, red onions & courgettes

POLLO E FUNGHI

£19.95

Grilled chicken, wild mushrooms & Parmesan shavings

ASPARAGI E BURRATA v

£19.95

Risotto with san marzano tomatoes and asparagus topped with fresh burrata cheese & crispy basil

FRUTTI DI MARE

£21.95

Creamy Italian risotto with a selection of fresh seafood

Pasta Fresca

Made fresh on premises with 00 flour semolina, free range eggs & sea salt

RAVIOLI VERDI ✓ £18.95

Spinach & ricotta ravioli with creamy sage and Parmesan sauce

RAVIOLI PEPERONI ✓ £19.50

Roasted peppers and goat cheese ravioli in sun dried tomato & basil sauce

RAVIOLI GRANCHIO £22.50

Crab ravioli in a lobster claw meat sauce with fresh parsley & touch of cream

RAVIOLI ZUCCA ✓ £19.95

Pumpkin and pecorino ravioli in a fontina cheese sauce

TORTELLONI DI CERVO CACIO E PEPE £21.95

Slow roasted venison tortelloni with pecorino cheese, cream & cracked black pepper

TAGLIATELLE RAGÙ £19.50

Long pasta with slow cooked chunky Neapolitan beef stew with red wine & tomato

MANICHE ALLA BARESE £18.95

Short pasta with Tuscan sausage, stem broccoli, tomato & chilli.

TAGLIATELLE SALMONE E GAMBERONI £19.95

Long pasta with smoked Scottish salmon, king prawns & cream

RIGATONI FILETTO CON SALSICCIA E FUNGHI £21.95

Short pasta with strips of fillet steak, Italian sausage, wild Porcini mushrooms & touch of tomato

FETTUCINE AL PESTO ✓ £18.95

Ribbon pasta tossed with fresh pesto potatoes & french beans

Salads

INSALATA DI POLLO £18.95

Chicken, pancetta, avocado, cherry tomatoes & mixed leaves with evoo dressing

INSALATA DI SALMONE £19.95

Salmon fillet, cucumber, spinach, green beans, cherry tomatoes, stem broccoli & mustard dressing

Carne

POLLO ALLA MILANESE £21.95

Chicken breast in breadcrumbs served with spaghetti Napoli

POLLO ALLA VALDOSTANA £21.95

Chicken Breast topped with Parma ham and mozzarella in tomato sauce served with Truffle and parmesan fries

VITELLO ALLA MILANESE £24.95

Escalope of veal in breadcrumbs served with creamy porcini mushroom tagliatelle

VITELLO SALTIMBOCCA £24.95

Veal medallions with Parma ham & mozzarella in a sage and white wine sauce, served with rosemary potatoes

AGNELLO AL FORNO £29.95

Roasted Rack of Scottish lamb with red wine jus & rosemary potatoes

VITELLO ALLA HOLESTEIN £26.95

Escalope of veal in breadcrumbs topped with fried egg, capers & anchovies, served with saute potatoes

TAGLIATA ALLA TOSCANA £36.95

14oz Scottish Rib Eye steak on a bed of Porcini mushrooms with truffle butter, served with Parmesan fries

TOURNEDOS ROSSINI £37.95

Fillet steak topped with chicken liver pate covered in a rich red wine & brandy sauce, served with saute potatoes

GRILL

We serve the very best meat reared on Scottish farms. Working closely with specialist farmers prime cuts are hung for upto 10 days before being selected, some of which are dry aged on the bone for a minimum of 35 days, this results in a greater concentration of flavour & produces a far more tender & succulent cut. Each steak is hand cut and aged 28 days.

FILETTO £35.95

8 oz Scottish fillet

COTOLETTA DI VITELLO ALLA SASSI £42.50

Grilled 600g Veal T-Bone with sage butter & olive oil

FIorentina DI MANZO £45.95

Beef T-bone steak 16oz

COSTATA £32.95

12 oz Ribeye steak

All steaks are served with chunky chips and choice of garlic butter, pepper, mushroom or gorgonzola sauce

Pesce

CAPPESANTE AL NDUJA CON FETTUCINE £28.95

Grilled king scallops served on fresh pasta tossed in Spicy Nduja with cherry tomatoes

GAMBERONI PICCANTI £28.50

King prawns cooked in white wine, garlic, tomato & fresh chilli served with rice

BRANZINO AL LIMONE £27.95

Grilled fillets of Seabass served on king prawn risotto with butter and lemon sauce

SOGLIOLA ALLA GRIGLIA £32.95

Grilled lemon sole on the bone with lemon butter & capers, served with saute potatoes

ZUPPA DI PESCE £38.95

Our chef's signature rustic seafood stew.

Made with a fresh selection of daily seafood in a sauce of sweet tomato, fresh garlic and white wine, served with garlic croutons.

LANGOUSTINE LANTERNA MARKET PRICE

Grilled langoustine dressed with garlic butter & herbs

SALMONE IN CROSTA £24.95

Fillet of salmon with pesto crust and crispy kale on pea purée
Served with lemon & mint mash

SIDES

MUSHROOMS £6.95

BROCCOLETTI £6.95

Tender broccoli with chilli oil

SPINACH £6.50

With butter and Parmesan

ONION RINGS £7.00

SKINNY FRIES £6.00

CHUNKY CHIPS £6.00

MASHED POTATOES £6.00

COURGETTE FRITTER £7.00

PARMESAN & TRUFFLE FRIES £6.95

SAUTE PEAS & PANCETTA £6.50

ASPARAGUS SPEARS £7.95

LYONNAISE POTATOES £6.95

MIXED SALAD £6.95

GREEN SALAD £6.95

TOMATO SALAD £6.95

ROCKET, PARMESAN & CHERRY TOMATOES £7.95

LIQUEUR

Amaretto Disaronno	£5.50
Sambuca	£5.50
Sambuca Nera	£5.50
Frangelico	£5.50
Strega	£5.75
Limoncello	£5.50
Tia Maria	£5.50
Grand Marnier	£5.95
Baileys	£5.50
Drambuie	£5.75
Cointreau	£5.75
Glavya	£5.75
Vecchia Romagna	£5.95
Courvossier	£5.95
Janneau Armagnac	£6.50
Remy Martin vsop	£6.50
Xante Pear Cognac	£5.95
Kalhua	£5.50
Chambord	£5.50

ITALIAN BEERS

Moretti on draught 4.6%	
Half Pint £5.00 Pint £7.95	
Menabrea on draught 4.8%	
Half Pint £4.95 Pint £7.75	
Menabrea 00 33cl no alcohol	£5.95
Heineken 00 33cl no alcohol	£5.95
Italian Cider	£5.95
Cider 00 50cl	£5.95

VODKA

Smirnoff	£5.00
Absolut Citron	£5.25
Absolut Vanilla	£5.25
Absolut Raspberry	£5.25
Grey Goose	£5.95
Belvedere	£5.75

APERITIF & DIGESTIF

Sherry	£5.50
Port	£5.50
Campari <i>orange / soda / tonic</i>	£8.95
Aperol	£5.50
Martini	£5.50
Amaro Lucano	£5.90
Amaro Averna	£5.90
Amaro Montenegro	£5.90
Amaro del Capo	£5.90
Fernet Branca	£6.25

SPIRITS

Johnnie Walker Black Label	£5.75
Famous Grouse	£5.50
Bells	£5.25
Kraken	£5.50
Bacardi	£5.00
Morgans Spiced	£5.25
Havana Club	£5.50
Jack Daniels	£5.25
Jim Beam	£5.25
Southern Comfort	£5.25
Tequilla	£5.25
Bottled mixers	£3.95

GIN

Gordons	£5.00
Gordons Pink	£5.00
Gordons Orange	£5.00
Bombay Sapphire	£5.50
Tanqueray	£5.50
Tanqueray Seville	£5.50
Hendricks	£5.75
Ben Lomond Premium Gin	£5.75
Blackberry and Gooseberry	£5.95
Raspberry and Elderflower	£5.95
Orange and Pink Grapefruit	£5.95

SOFT DRINKS

San Pellegrino Aranciata	£4.95
San Pellegrino Limonata	£4.95
San Pellegrino Blood Orange	£4.95
Sprite Zero	£4.95
Coca Cola / Diet Cola	£4.95
Irn Bru / Diet Irn Bru	£4.95
Appletizer	£4.95
Ginger Beer	£4.95
Orange Juice / Apple Juice	£4.75
Pineapple Juice / Cranberry Juice	
Tomato Juice	
San Pellegrino 50cl	£5.25 / 75cl £6.50
Acqua Panna 50cl	£5.25 / 75cl £6.50
Iced Tea Lemon / Peach	£4.95
J20 Orange and Passion Fruit	£4.95
J20 Apple and Raspberry	£4.95
Lemonade Schweppes	£4.95
Tonic / Slimline Tonic	£4.95

Cocktails

HENDRICK'S FIZZ £11.95

NON ALCOHOLIC VERSION AVAILABLE

Muddled cucumber, black pepper & elderflower syrup shaken with citrus, Hendrick's Gin & topped with Rose Lemonade

ORANGE GIN MARTINI £11.95

Ben Lomond orange gin shaken with triple sec, lemon juice & sweet orange marmalade

BERRY SOUR £11.95

Kentucky Straight Wild Turkey Bourbon shaken with wild strawberry liqueur, fresh raspberries & a touch of black pepper

AMARETTO SOUR £11.95

Sweet and sour mixture of amaretto & lemon juice with Angostura twist

NEGRONI £12.25

A classic Italian aperitivo. Campari bitter stirred with Martini Rosso & Gin

APEROL SPRITZ £11.95

NON ALCOHOLIC VERSION AVAILABLE

Aperol aperitif topped with Prosecco & a touch of soda water

PEAR & APPLE MOJITO £11.95

A classic Mojito enriched with Xante pear liqueur & apple juice

LYCHEE LOVIN £11.50

Fresh strawberries blended with raspberry vodka, Lychee liqueur & citrus

WHISKY SOUR £12.95

Blend of Bourbon, lemon juice & sugar

POMPELMO SPRITZ £12.95

NON ALCOHOLIC VERSION AVAILABLE

Refreshing mix of Aperol, Pink Grapefruit juice & prosecco extra dry

LANTERNA COLLINS £11.95

Gin & white Vermouth shaken with lemon juice, elderflower syrup & fresh grapefruit, topped with soda water

SPRITZ HUGO £11.95

NON ALCOHOLIC VERSION AVAILABLE

Prosecco mixed with elderflower syrup, topped with soda water

GOD FATHER £12.25

Amaretto Disaronno shaken with Scotch Whisky served over the ice

STRAWBERRY'S DAIQUIRI £11.95

NON ALCOHOLIC VERSION AVAILABLE

Morgan's Spiced Rum blended with fresh strawberries & lime juice

PASSION FRUIT MARTINI £11.95

Passoa and passion fruit purée, shaken with Gin, Cointreau & lime juice

OLD FASHIONED £11.95

Jim Beam Kentucky Bourbon sweetened with brown sugar, topped with soda and Angostura bitters

CLASSIC COCKTAILS

COSMOPOLITAN £11.50

Citron vodka shaken with Cointreau liqueur, lime & cranberry juice

FRENCH MARTINI £11.50

Chambord black raspberry liqueur shaken with vodka & pineapple juice

WHITE RUSSIAN £11.95

Kahlua Mexican coffee liqueur shaken with vodka & cream

TEQUILA SUNRISE £11.95

Long cocktail of Tequila & Grenadine syrup topped with orange juice

MARGARITA £11.95

CLASSIC / STRAWBERRY / AMARETTO
Classic tequila cocktail with triple sec and lemon juice

SOFTAILS

RASPBERRY FALSITO £7.25

Long, tall & fruity, a Virgin Mojito mixed with Strawberry syrup, apple juice & fresh raspberries

SHIRLEY TEMPLE £7.25

This vibrantly sweet softail combines Grenadine & lime juice with Ginger Ale

CRODINO £7.25

Classic Italian non alcoholic bitter orange aperitif

KIWI COBBLER £7.25

Fresh Kiwi fruit muddled with elderflower syrup, topped with apple juice. Floral, fruity & incredibly refreshing

VIRGIN MOJITO £7.25

Muddled fresh lime with elderflower syrup topped with soda water. Floral, fruity and incredibly refreshing

VIRGIN SUNRISE £7.25

Sweet blended softail with fresh orange and grenadine served over ice

DESSERT COCKTAILS

ESPRESSO MARTINI £11.95

Freshly brewed espresso coffee shaken with Vanilla Vodka, Frangelico & Kahlua liquor

BAILEYS MARTINI £11.95

Baileys and vanilla vodka shaken with espresso coffee

LEMON MERINGUE PIE £11.95

Citrus & creamy! Gin shaken with Limoncello, lemon juice, curd & a touch of cream

BANANA SPLIT £11.95

Vanilla vodka with white chocolate liquor and sweet banana syrup

TEA & COFFEE

Tea	£4.00
Decaf Tea	£4.00
Fresh Mint Tea	£4.00
Peppermint Tea	£4.00
Green Tea	£4.00
Earl Grey Tea	£4.00
Camomile Tea	£4.00
Red Berries Tea	£4.00
Espresso	£3.45
Macchiato	£3.75
Cappucino	£4.00
Cafe latte	£4.25
Americano	£4.00
Double Espresso	£4.25
Flat white	£4.45
Hot chocolate	£4.50
Moka	£4.50

Decaffeinated coffee & alternative milk available
Shot of Caramel / Hazelnut / Vanilla syrup 50p

GRAPPA

Le Dic'otto Lune Marzadro	£6.50
Chardonnay Nonnino	£6.25
Tradizionale Marzadro	£6.25
Morbida Marzadro	£6.25
Amarone Marzadro	£6.75

LIQUEUR COFFEES

CALYPSO COFFEE £8.50

Coffee, Cream, Tia Maria

IRISH COFFEE £8.50

Coffee, Cream, Irish Whiskey

ROYAL COFFEE £8.50

Coffee, Cream, Brandy

GAELIC COFFEE £8.50

Coffee, Cream, Scotch Whisky

BAILEYS COFFEE £8.50

Coffee, Cream, Baileys

MALT WHISKY

Loch Lomond Original	£6.25
Glen Scotia double cask	£6.75
Glenmorangie	£5.95
Isle of Jura	£5.90
Glenlivet	£5.50
Laphroaig	£6.25
Bowmore	£6.25
Highland Park	£6.25
Glenfiddich	£5.50
Talisker	£6.25