



La Lanterna

— 1970 —

Christmas Evening Menu

2 course £37 / 3 course £45

V Minestrone alla Genovese

Traditional Italian vegetable soup served with crusty bread

Gamberoni all'Aglio

Grilled king prawns with garlic, spicy N'duja and touch of tomato with Gorgonzola dressing served on sourdough bread

V Arancini Arrabbiata

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

Bruschette Nattalizie (veg option available)

Duo of classic marinated tomato bruschetta and avocado smash with chilli & lime topped with smoked Scottish salmon bruschetta

Affettato Misto con Burrata

Mixed Italian hams and salami served with fresh Burrata cheese with roasted pistachio dressing

Pate Maison

Smooth chicken liver pate served with toast and sweet berry compote

Lasagna al Forno (veg option available)

Traditional homemade lasagne with a rich Bolognese & Béchamel sauce

Saltimbocca alla Romana

Veal medallions with Parma ham & mozzarella in sage and white wine sauce served with roast potatoes

Pollo alla Parmigiana

Chicken breast in breadcrumbs topped with tomato sugo & melted mozzarella served with spaghetti Napoli

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 Pancetta served with traditional trimmings

Fettucine di Mare

Fresh ribbon pasta with king prawns, mussels and monkfish in a cherry tomato, white wine and garlic sauce

Maniche 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



10% service charge will be added to the final bill. Should you suffer from any known specific food allergies, please advise your server. Regrettably, we cannot guarantee that our kitchen will be free of nut or peanut traces. Gluten free pasta is available.