WEST END
EST. 2017
La Lanterna
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www.lalanternawestend.co.uk

lalanterna westend Lalanterna @LaLanterna1970 @lalanternawestend

WIFI PASSWORD: westend447

Stuzzichini

SHARING

MIXED OLIVES v — £4.50
Marinated Apuglian Cerignola black and green olives

FOCACCIA GENOVESE v — £5.50
Homemade Genovese style focaccia bread with evoo and balsamic

PANE ALL'AGLIO v — £4.50
Toasted Sourdough bread with garlic butter

PANE ALL'AGLIO CON MOZZARELLA v — £6.50
Toasted Sourdough bread with melted mozzarella cheese

ANTIPASTO CARNE — One Person £14.95, Two People £22.95
Aged Parma ham, coppa, spianata romana,
speck & salami Milano served with buffalo mozzarella

FRITTURA MISTA — One Person £15.95, Two People £24.95
Crispy fried calamari, king prawns, whitebait
& courgette served with garlic mayonnaise

BRUSCHETTA CLASSICA v — £7.50
Crusty bread topped with marinated tomatoes with basil & evoo

BRUSCHETTA CAPRESE v — £9.95
Classica with buffalo mozzarella

BRUSCHETTE MISTE v — £8.95
Mixed bruschetta: classic tomato,
tomato & mozzarella, grilled Mediterranean veg

BRUSCHETTA TRICOLORE — £12.95
Classica with Parma ham & buffalo mozzarella

MOZZARELLA FRITTA v — £9.50
Crispy fried mozzarella cheese in breadcrumbs
served with a roasted pepper & tomato dip

VERDURINE FRITTE v — £9.50
Deep fried mushrooms, courgettes & broccoli in a
crispy batter with garlic mayonnaise

ARANCINI ARRABBIATA v — £9.95
Crispy fried rice balls with sweet roasted peppers and mozzarella
in breadcrumbs with a roasted pepper & tomato dip

Antipasti

MINESTRONE 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

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

GAMBERONI ALLA SICILIA — £12.95
King prawns cooked in lemon juice, white wine,
sweet chilli, served with garlic bread

CAPESANTE 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 — £10.95
Avocado, buffalo mozzarella, vine tomatoes & fresh basil

COZZE ALLA MARINARA — £12.95
Fresh Scottish mussels cooked with white wine,
garlic & a touch of tomato, served with garlic bread

BURRATA CON POMODORINI E FOCACCIA v — £11.95
Burrata on a bed of fresh rocket salad with cherry tomatoes
& basil served with focaccia Genovese

VITELLO TONNATO — £12.95
Finely sliced roasted veal covered with our famous Tonnato sauce

GAMBERONI FRITTI — £12.95
Deep fried king prawns in a crispy batter served with sweet chilli mayonnaise

CROSTINO RUSTICANA v — £10.95
Crusty bread topped with sweet roasted peppers
& grilled Goats cheese with balsamic glaze

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

LINGUINE GAMBERONI £21.95
Long pasta with King prawns, fresh chilli, cherry tomatoes and a touch of cream

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

LUCAZOLA £17.95
(Our own pasta dish as featured on Italian tv)
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

RISOTTO MERAVIGLIA £21.95
King prawn & sunblush tomato risotto topped with grilled Scallops and a creamy bagna cauda sauce

Pasta Fresca

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

RAVIOLI VERDI v — £18.95
Spinach & ricotta ravioli with creamy sage and Parmesan sauce

RAVIOLI PEPERONI v — £19.50
Roasted peppers and goat cheese ravioli in sun dried tomato & basil sauce with a touch of cream

RAVIOLI GRANCHIO — £22.50
Crab ravioli in a lobster claw meat sauce with fresh parsley & touch of cream

RAVIOLI ZUCCA v — £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

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 v — £18.95
Ribbon pasta tossed with fresh pesto, potatoes & french beans

Salads

INSALATA DI POLLO — £18.95
Grilled chicken breast on Mixed salad leaves & spinach leaves with red onions, avocado, cherry tomatoes & basil Evoo & balsamic dressing / Honey & mustard dressing

INSALATA DI GAMBERONI — £19.95
Grilled King Prawns on Mixed salad leaves & spinach leaves with red onions, avocado, cherry tomatoes & basil Evoo & balsamic dressing / Honey & mustard dressing

Carne

POLLO ALLA MILANESE £21.95
Chicken breast in breadcrumbs served with spaghetti Napoli

POLLO GRAN PARMIGIANA £23.95
Chicken breast in breadcrumbs topped with tomato sugo, parma ham, Burrata, rucola and pestodressing served with skinny 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

VITELLO ALLA HOLESTEIN £26.95
Escalope of veal in breadcrumbs topped with fried egg, capers & anchovies, served with saute potatoes

AGNELLO AL FORNO £29.95
Roasted Rack of Scottish lamb with red wine jus & rosemary potatoes

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 up to 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

COSTATA £32.95
12 oz Ribeye steak

TAGLIATA ALLA TOSCANA £36.95
14oz ribeye grilled sliced and topped with fresh rocket leaves, cherry tomatoes & parmesan shavings. Served with parmesan & truffle fries

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

Pesce

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

LANGOUSTINE LANTERNA MARKET PRICE
Grilled langoustine dressed with garlic butter & herbs

CODA DI ROSPO £27.95
Monkfish medallions wrapped in Parma ham on fresh tagliolini pasta
with tiger prawns, fresh chilli & cherry tomatoes

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.

SIDES

MUSHROOMS £6.95

BROCCOLETTI £6.95
With chilli oil

SPINACH £6.50
With butter and Parmesan

ONION RINGS £7.00

SKINNY FRIES £6.00

CHUNKY CHIPS £6.00

PARMESAN & TRUFFLE FRIES £6.95

COURGETTE FRITTER £7.00

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
Glayva	£5.75
Vecchia Romagna	£5.95
Courvousier	£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
Moretti Sale di Mare
Half Pint £5.25 | Pint £8.50

Moretti 00 33cl no alcohol	£5.95
Italian Cider	£5.95
Cider 00 50cl	£5.95

VODKA

Smirnoff	£5.00
Absolut	£5.25
Absolut Citron	£5.50
Absolut Vanilla	£5.50
Absolut Raspberry	£5.50
Grey Goose	£5.95

APERITIF & DIGESTIF

Sherry *Tio Pepe / Croft*	£5.50
Port	£5.50
Campari	£6.00
Aperol	£5.50
Martini *Bianco / Rosso / Ex Dry*	£5.50
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
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 Saphire	£5.50
Tanquerey	£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
Coke Zero	£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
Lemonade Schweppes	£4.95
Tonic / Slimline Tonic	£4.95
Crodino	£7.25