

La Lanterna
— WEST END —

A LA CARTE



Welcome

A very warm welcome indeed to La Lanterna West End. Chris & Luca are delighted to see you at the new venture after 20 years of running our City Centre restaurant in Hope Street. After two decades, we've certainly learnt a thing or two about Glasgow's enthusiastic appreciation for quality, authentic, Italian food. & that's what we're proud to serve you here; from the classics to new twists on traditional dishes, we're striving to bring local, Italian neighbourhood dining to each & every plate.

So now all there's left to do is invite you to relax, peruse our menu, ask us your burning questions about our food & beverages, & quite simply, be our esteemed guest.

Chris & Luca



Stuzzichini

SHARING

OLIVES

Marinated Apulian Cerignola mixed black & green olives

£3.50

FOCACCIA

Homemade focaccia with virgin olive oil & balsamic vinegar dressing

£3.50

PANE ALL AGLIO

Crusty Italian bread with garlic butter

£3.00

PANE ALL AGLIO CON MOZZARELLA

Garlic bread with melted mozzarella

£3.00

BRUSCHETTE MISTE

3 mixed bruschetta: classic tomato & basil; grilled Mediterranean veg; avocado, cherry tomato & pesto

£7.95

ANTIPASTO CARNE

Aged Parma ham, coppa, Spianata Romana, speck, salami Milano.

Served with sweet roasted peppers & Puglian Burrata cheese

£19.95

ANTIPASTO PESCE

Marinated tuna, swordfish & smoked halibut, served with crispy fried calamari, tiger prawns & rocket salad

£19.95

FRITTURA DI MARE

Crispy fried calamari, king prawns, whitebait & courgettes with garlic mayonnaise

£16.95

Bruschette

BRUSCHETTA CLASSICA

Marinated tomatoes with garlic & fresh basil

£4.95

BRUSCHETTA CAPRESE

Marinated tomatoes with garlic & fresh basil, topped with buffalo mozzarella

£6.95

BRUSCHETTA VERDURA

Roasted peppers, sun-dried tomato & buffalo mozzarella

£6.95

BUSCHETTA TRICOLORE

Marinated tomatoes, aged Parma ham & buffalo mozzarella

£8.95

Antipasti

MINISTRONE

Rich minestrone soup served with fresh Italian bread

£4.95

PASTA FAGIOLI

Traditional Italian pasta & borlotti bean soup with garlic, rosemary & virgin olive oil

£6.50

BRESAOLA

Finely sliced smoked beef from Lombardy with rocket, parmesan, extra virgin oil & lemon dressing

£8.95

ASPARAGUS

Asparagus wrapped in Italian ham with a fontina cheese dressing

£7.95

CALAMARI

Crispy, tender fried calamari with garlic aioli

£7.95

PATE

Homemade smooth chicken liver pate served with sweet red onions & artisan bread

£6.95

NORDICO

Marinated tuna & swordfish with Lemon & Lime dressing

£8.95

RUSTICANA

Crusty Italian bread topped with sweet roasted peppers & grilled goat's cheese

£6.95

PROSCIUTTO SAN DANIELE

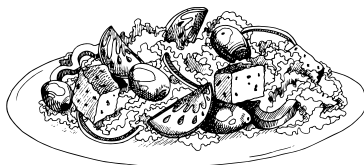
Aged San Daniele Ham served over sweet melon

£8.95

ARANCINI DI RISO

Crispy fried golden rice balls filled with spinach & mozzarella served with roasted sweet pepper & chilli salsa

£7.50



Insalate

SALADS

MEDITERRANEO

Avocado, kale, stem broccoli, feta cheese, serano pepper dressed with extra virgin olive oil & balsamic vinegar, served with freshly made croutons

£10.95

LIGURIA

Spinach leaves, broad beans, mixed leaves, green beans, cherry tomatoes with extra virgin olive oil & mustard seed dressing

GRAN CAPRESE

Buffalo mozzarella, beef tomatoes, avocado & fresh basil

£8.95

WITH GRILLED CHICKEN BREAST

£12.95

WITH KING PRAWNS

£13.95

PASTA FRESCA

Our pasta is handmade on the premises by our chefs using premium quality 00 flour, fine semolina, free range eggs & sea salt.

RAVIOLI VERDI

Spinach & ricotta ravioli in sage & butter sauce

£13.95

TAGLIATELLE

Chicken, asparagus spears, cream & parmesan

£13.95

RAVIOLI PEPERONI

Roasted pepper & goat's cheese ravioli in sun-dried tomato, basil & cream

£13.95

SPAGHETTI

Squid ink pasta with mussels, clams, cherry tomatoes, garlic & chilli

£14.95

RAVIOLI CROSTACEI

Crab-filled ravioli in a lobster tail sauce with fresh dill & cream

£14.95

MACCHERONI

Fillet beef, Tuscan sausage, wild mushrooms, garlic

£15.95

RAVIOLI CARNE

Roasted veal ravioli with a Barolo wine & rosemary reduction

£14.95

GNOCCHI

Handmade gnocchi with a homemade pesto

£13.95

PASTA

SPAGHETTI CARBONARA

Pancetta, garlic, egg, cream, parmesan

£11.95

PENNE POLLO

Chicken, sunblush tomatoes, garlic, cream, parmesan

£12.95

PENNE CARBOZOLA

Pancetta, gorgonzola, cream, parmesan

£11.95

SPAGHETTI ARAGOSTA

Lobster tail, king prawns, cream, white wine

£15.95

LINGUINE PESCATORA

Scallops, monkfish, mussels, king prawns, garlic, white wine

£15.95

MEZE RIGATONI SALMONE

Smoked salmon, asparagus, dill & mascarpone

£14.95

RISOTTO

MARE MONTI

Risotto with monkfish, red onions, king prawns & courgettes

£15.95

POLLO FUNGHI

Risotto with grilled chicken, wild mushrooms & parmesan shavings

£13.95

ASPARAGUS £13.95

Risotto with fresh asparagus, stem broccoli & aged fontina cheese sauce



Carne

MEAT

POLLO MILANESE

Chicken breast in bread crumbs served with spaghetti with tomato & fresh basil

£14.95

AGNELLO

Rack of lamb on a rosemary crust served with roasted potatoes

£18.95

SALTIMBOCCA

Veal medallions topped with Parma ham & mozzarella served with saute potatoes

£16.95

ANATRA AL BALSAMICO

Roasted breast of duck with sweet balsamic onions on a bed of puree potatoes with a red wine reduction

£18.95

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 tender & more succulent cut. Each steak is hand cut by our master butcher. Aged 28 days.

FLIETTO £23.95

8oz Scottish fillet

FIorentina DI MANZO £25.95

16oz Beef
T-Bone steak

COSTATA £21.95

12oz Rib eye steak
Aged 35 days

VITELLO SASSI £25.95

Veal T-Bone

CHATEAUBRIAND - 2 PERSONS £55

Fully garnished 22oz centre fillet with a red wine jus

All our steaks are served with house cut chips & a choice of:
garlic butter, pepper or Gorgonzola sauce.



Pesce

FISH

LANGOUSTINES

Grilled with garlic butter

MARKET PRICE

BRANZINO

Sea bass fillets grilled with cherry tomatoes & lemongrass served with saute potatoes

£18.95

CAPPESANTE

Pan-fried scallops served with Riso Venere & Fontina cheese sauce.

£19.95

SOGLIOLA ALLA GRIGLIA

Grilled lemon sole with lemon & herb butter

£22.95

SIDES

GREEN BEANS

£2.95

SAUTE POTATOES

£2.95

SAUTE SPINACH

£2.95

TOMATO, BASIL ONION SALAD

£3.95

MUSHROOMS

£2.95

ROCKET PARMESAN & CHERRY TOMATO SALAD

£3.95

FRIES

£2.95



Dolci

DESSERTS

DELIZIA DI DOLCI (2 PERSONS) £12.95

Sharing sweet platter includes 4 mini desserts:

Crème brulee, caramel cheesecake, chocolate mousse & the famous tiramisu

COPPA ALASKA

£5.95

Homemade meringues with honeycomb ice cream, fresh strawberries & whipped cream

TIRAMISU LANTERNA

£5.95

Homemade tiramisu made using our famous 45 year old recipe

PASSIONE AL CIOCCOLATO

£5.95

Our own award-winning New York style chocolate brownie with Marco's own homemade tiramisu ice cream

STRAWBERRY CHEESECAKE

£5.95

Homemade cheesecake with lemon, garnished with fresh strawberries & berry coulis

PANNA COTTA

£5.95

Freshly made panna cotta with a choice of toppings: chocolate, strawberry or caramel

GELATO COPPA MISTA

£5.95

Mixed Italian ice creams: chocolate, strawberry & honeycomb

CRÈME BRULEE

£5.95

Freshly made crème brulee with sweet berries & crisp sugar glaze

GELATO AFFOGATO AL CIOCCOLATAO

£5.95

Vanilla ice cream served with espresso coffee & Italian Bicherin Chocolate Liqueur from Torino

DESSERT COCKTAILS

Indulge with one of our dessert cocktails

ESPRESSO MARTINI

£6.95

Vanilla vodka, Frangelico, Kalhua, espresso & vanilla.

LYCHEE LOVIN

£6.95

Raspberry vodka, lychee liqueur, lime juice, strawberries

JAMBRONI £6.95

Bulldog Gin, Cinzano 1757, Campari, raspberry jam & lemon juice

LIQUEUR COFFEES, TEAS & COFFEES

LIQUEUR COFFEES

| | |
|------------------------------------|-------|
| Calypso Coffee - with Tia Maria | £4.95 |
| Irish Coffee - with Irish Whiskey | £4.95 |
| Royal Coffee - with Brandy | £4.95 |
| Gaelic Coffee - with Scotch whisky | £4.95 |
| Roman Coffee - with Sambucca | £4.95 |

TEAS

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|----------------|-------|
| Tea | £2.20 |
| Peppermint Tea | £2.20 |
| Green Tea | £2.20 |
| Earl Grey Tea | £2.20 |
| Camomile Tea | £2.20 |

COFFEES

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|-----------------|-------|
| Espresso | £2.20 |
| Macchiato | £2.50 |
| Cappucino | £2.50 |
| Café latte | £2.50 |
| Americano | £2.50 |
| Double Espresso | £2.75 |

All coffees are available decaffeinated

Drinks

LIQUEURS

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|------------------|-------|
| Amaretto | £3.25 |
| Sambuca | £3.25 |
| Sambuca Café | £3.25 |
| Sambuca Nera | £3.25 |
| Frangelico | £3.25 |
| Strega | £3.50 |
| Aurum | £3.50 |
| Limoncello | £3.50 |
| Strega | £3.50 |
| Tia Maria | £3.25 |
| Gr& Marnier | £3.50 |
| Baileys | £3.50 |
| Drambuie | £3.50 |
| Cointreau | £3.25 |
| Benedictine | £3.50 |
| Glavya | £3.50 |
| Vecchia Romagna | £3.50 |
| Courvouisier | £3.50 |
| Janneau Armagnac | £3.90 |
| Remy Martin | £3.90 |

MALT WHISKY

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|---------------|-------|
| Glenmorangie | £3.50 |
| Glenlivet | £3.50 |
| Macallan | £3.90 |
| Laphroaig | £3.90 |
| Bowmore | £3.90 |
| Highland Park | £3.90 |
| Laguvullin | £4.25 |

AMARO & DIGESTIVES

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|------------------|-------|
| Amaro Averna | £3.50 |
| Amaro Montenegro | £3.25 |
| Vin Santo | £4.95 |

GRAPPA

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|---------------------------|-------|
| Grappa Nonino Chardonnay | £3.95 |
| Le Dic'otto Lune Marzadro | £3.95 |
| La Trentina Morbida | |
| Marzadro | £3.95 |
| Le Giare Amarone | £4.25 |

SPIRITS

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|---------------------------|-------|
| Gordon's Gin | £2.50 |
| Bombay Sapphire | £2.95 |
| Tanqueray | £3.25 |
| Hendrick's | £3.50 |
| Famous Grouse | £2.50 |
| Bell's | £2.50 |
| Smirnoff Vodka | £2.50 |
| Grey Goose | £2.95 |
| Morgan's Spiced Rum | £2.50 |
| Bacardi | £2.50 |
| Captain Morgan's Dark Rum | £2.50 |
| Southern Comfort | £2.95 |
| Jack Daniel's | £2.95 |
| Canadian Club | £2.95 |
| Peach Schnapps | £2.50 |
| Midori | £2.50 |
| Malibu | £2.50 |
| Bottled Mixers | £0.95 |

APERITIFS

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|--------------|-------|
| Sherry | £2.95 |
| Port | £2.95 |
| Campari | £2.95 |
| Aperol | £2.95 |
| Martini | £2.95 |
| Cinzano 1757 | £2.95 |
| Pernod | £2.95 |

PROSECCO COCKTAILS

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|-----------------------------------|-------|
| Prosecco Bellini with Peach | £5.50 |
| Prosecco Limone with Lemon | £5.50 |
| Prosecco Rosso with Strawberry | £5.50 |

BOTTLED BEERS

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|-------------------|------------------------------|
| Moretti | 33cl No Alcohol £3.50 |
| Moretti Toscana | 50cl £5.95 |
| Moretti Siciliana | 50cl £5.95 |

ITALIAN ARTISAN BEERS

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|-------------------|------------------------|
| Moretti Siciliana | 5.8% 50cl £5.95 |
| Moretti Toscana | 5.5% 50cl £5.95 |

DRAUGHT BEERS

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|---------|-----------------------------|
| Moretti | 4.6% Pint £5.20 |
| Moretti | 4.6% Half Pint £2.85 |

MINERAL WATER

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|----------------|-------------------|
| San Pellegrino | 75cl £3.95 |
| | 50cl £2.95 |
| Acqua Panna | 75cl £3.95 |
| | 50cl £2.95 |

SOFT DRINKS

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|--------------------------|-------|
| San Pellegrino Aranciata | £2.50 |
| San Pellegrino Limonata | £2.50 |
| Sprite | £2.50 |
| Coca Cola | £2.50 |
| Diet Cola | £2.50 |
| Irn Bru / Diet | £2.50 |
| Appletizer | £2.50 |
| Fresh Orange | £2.25 |
| Pineapple Juice | £2.25 |
| Apple Juice | £2.25 |
| Cranberry Juice | £2.25 |
| Tomato Juice | £2.25 |

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