




La Lanterna

R I S T O R A N T E



Scotland's Best Italian Restaurant 2021/2022

www.lalanterna-glasgow.co.uk

 lalanternaglasgow  @LaLanterna1970  lalanternaglasgow

ANTIPASTI

PASTA / SALADS

FISH / SIDES

COCKTAILS

Stuzzichini

SHARING

MIXED OLIVES v Marinated Apuglian Cerignola black and green olives	£3.95
FOCACCIA BARESE v Homemade barese style focaccia bread with evoo and balsamic	£4.95
PANE ALL'AGLIO v Crusty Italian bread with garlic butter	£3.95
PANE ALL'AGLIO CON MOZZARELLA v Garlic bread with melted mozzarella	£5.95
BRUSCHETTE MISTE v Mixed bruschetta: classic tomato, tomato & mozzarella, grilled Mediterranean veg	£7.95
ANTIPASTO CARNE Aged Parma ham, coppa, spianata romana, speck & salami Milano served with buffalo mozzarella	£19.95
FRITTURA MISTA Crispy fried calamari, king prawns, whitebait & courgette served with garlic mayonnaise	£22.95
BRUSCHETTA CLASSICA v Crusty bread topped with marinated tomatoes with basil & evoo	£6.95
BRUSCHETTA CAPRESE v Classica with fior di latte mozzarella	£8.95
BRUSCHETTA TRICOLORE Classica with Parma ham & fior di latte mozzarella	£10.95
INSALATA CAPRINO v Roasted sweet peppers on a bed of fresh rocket topped with grilled goats cheese with balsamic glazing	£8.95
VERDURINE FRITTE v Deep fried mushrooms, courgettes & aubergines in a crispy batter with garlic mayonnaise	£8.95

Antipasti

MINISTRONE SOUP v	£6.95
Home made traditional vegetable soup served with crusty bread	
PASTA E FAGIOLI v	£7.95
Traditional Ditalini pasta and Borlotti bean soup with garlic rosemary & evoo	
ASPARAGI ARROTOLATI	£9.95
Asparagus wrapped in Italian ham with fontina cheese dressing	
CALAMARI FRITTI	£10.95
Crispy fried fresh calamari served with garlic mayonnaise	
SALSICCIA E FAGIOLI	£9.95
Tuscan sausage & Borlotti bean casserole	
PROSCIUTTO SAN DANIELE	£9.95
Aged San Daniele Ham served with Buffalo mozzarella & walnuts	
ARANCINI ARRABBIATA v	£8.95
Crispy fried rice balls with sweet roasted peppers and mozzarella in breadcrumbs with a spicy tomato dip	
GAMBERONI ALLA SICILIA	£10.95
King prawns cooked in lemon juice, white wine, sweet chilli & touch of tomato, served with garlic bread	
CAPESANTE CON SANGUINACCIO	£13.95
Seared King scallops on cauliflower puree with grilled black pudding & spicy red pesto	
INVOLTINO DI SALMONE	£10.95
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	
BRESAOLA CON RUCOLA E PARMIGIANO	£10.95
Finely sliced smoked beef with rocket & Parmesan shavings finished with lemon dressing	
COZZE ALLA MARINARA	£10.95
Fresh Scottish mussels cooked with white wine, garlic & a touch of tomato, served with garlic bread	
PATE MAISON	£8.95
Smooth chicken liver pate served with toast & oatcakes with berry compote	

Pasta

SPAGHETTI ARAGOSTA	£19.50
Long pasta with king prawns, lobster claw meat, cream & white wine	
LINGUINE PESCATORA	£19.95
Long pasta with Monkfish, calamari, king prawns, mussels, tomato, garlic & white wine	
PENNE POLLO	£15.95
Short pasta with chicken, sunblush tomatoes, garlic, cream & Parmesan	
LASAGNA AL FORNO (vegetarian option available)	£16.95
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	£14.95
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	£15.95
Short pasta with tomatoes, onions, bacon & fresh herbs. (chilli optional)	
SPAGHETTI ALLA CARBONARA	£15.95
Long pasta tossed with bacon & garlic, finished with egg, Parmesan & cream	
PENNE BROCCOLI E POLLO	£15.95
Short pasta with sliced chicken, broccoli, Parmesan & touch of cream	
PENNE ALLA CARBOZOLA	£16.95
Short pasta with smoked ham, garlic & creamy blue cheese	

Risotto

MARE MONTI	£19.95
Monkfish, king prawns, red onions & courgettes	
POLLO E FUNGHI	£18.95
Grilled chicken, wild mushrooms & Parmesan shavings	
LIGURIA v	£16.95
Fresh asparagus, broccoli, cherry tomatoes, homemade pesto & Parmesan shavings	
FRUTTI DI MARE	£19.95
Creamy Italian risotto with a selection of fresh seafood	
SALSICCIA FRIARIELLI E TARTUFO	£18.95
Italian sausage, wild broccoli leaves, Pecorino cheese and truffle oil	

Pasta Fresca

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

RAVIOLI VERDI v £16.95

Spinach & ricotta ravioli with creamy sage and Parmesan sauce

RAVIOLI PEPERONI v £17.95

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

RAVIOLI GRANCHIO £19.95

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

RAVIOLI CARNE £18.95

Roasted veal and Porcini mushroom ravioli in a red wine & mushroom sauce

RAVIOLI ZUCCA E PEPE v £18.95

Pumpkin and pecorino ravioli in a fontina cheese and cracked pepper sauce with a touch of cream

TAGLIATELLE RAGÙ £17.95

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

TAGLIATELLE POLLO £17.95

Long pasta with chicken, asparagus, cream & Parmesan

MANICHE ALLA BARESE £17.95

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

FETTUCINE SALMONE E GAMBERONI £18.95

Long pasta with smoked Scottish salmon, king prawns & cream

RIGATONI FILETTO CON SALSICCIA E FUNGHI £19.95

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

Salads

INSALATA DI POLLO £16.95

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

INSALATA DI SALMONE £17.95

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

Carne

POLLO ALLA MILANESE £18.95

Chicken breast in breadcrumbs served with spaghetti Napoli

POLLO ALLA VALDOSTANA £18.95

Chicken breast topped with Parma ham & mozzarella in tomato sauce served with gnocchi fritti

VITELLO ALLA MILANESE £21.95

Escalope of veal in breadcrumbs served with creamy porcini mushroom tagliatelle

VITELLO SALTIMBOCCA £21.95

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

AGNELLO AL FORNO £25.95

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

VITELLO ALLA HOLESTEIN £23.95

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

TAGLIATA ALLA TOSCANA £34.50

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

TOURNEDOS ROSSINI £32.95

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 £29.95

8 oz Scottish fillet

COTOLETTA DI VITELLO

ALLA SASSI £37.50

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

FIorentina

DI MANZO £39.95

Beef T-bone steak 16oz

COSTATA £27.95

12 oz Ribeye steak

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

Pesce

CODA DI ROSPO £25.95

Monkfish medallions wrapped in Parma ham on fresh tagliolini pasta with tiger prawns, fresh chilli & cherry tomatoes

GAMBERONI PICCANTI £25.95

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

BRANZINO AL PACHINO £25.95

Grilled seabass fillets with lemon & cherry tomatoes on lyonnaise potatoes

SOGLIOLA ALLA GRIGLIA £29.95

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

ZUPPA DI PESCE £34.95

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 £22.95

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

SIDES

MUSHROOMS £5.95 **COURGETTE FRITTER** £6.00

BROCCOLETTI £5.95 **SAUTE PEAS & PANCETTA** £5.50

Tender broccoli with chilli oil

SPINACH £5.50 **ASPARAGUS SPEARS** £6.95

With butter and Parmesan

MARKET VEG £5.00 **MASHED POTATOES** £5.00

ONION RINGS £6.00 **LYONNAISE POTATOES** £5.95

SKINNY FRIES £5.00 **MIXED SALAD** £5.95

CHUNKY CHIPS £5.00 **GREEN SALAD** £5.95

PARMESAN & TRUFFLE FRIES £5.95 **TOMATO SALAD** £5.95

ROCKET, PARMESAN & CHERRY TOMATOES £6.95

LIQUEUR

Amaretto Disaronno	£4.50
Sambuca	£4.50
Sambuca Nera	£4.50
Frangelico	£4.50
Strega	£4.75
Limoncello	£4.50
Tia Maria	£4.50
Grand Marnier	£4.95
Baileys	£4.50
Drambuie	£4.75
Cointreau	£4.75
Glavya	£4.75
Vecchia Romagna	£4.95
Courvossier	£4.95
Janneau Armagnac	£5.50
Remy Martin vsop	£5.50
Xante Pear Cognac	£4.95
Kalhua	£4.50
Chambord	£4.50

ITALIAN BEERS

Moretti on draught 4.6%	
Half Pint £4.00 Pint £6.95	
Menabrea on draught 4.8%	
Half Pint £3.95 Pint £6.75	
Menabrea 00 33cl	£4.95
zero alcohol	
Heineken 00 33cl	£4.95
zero alcohol	

VODKA

Smirnoff	£4.00
Absolut Citron	£4.25
Absolut Vanilla	£4.25
Absolut Raspberry	£4.25
Grey Goose	£4.95
Belvedere	£4.75

GIN

Gordons	£4.00
Gordons Pink	£4.00
Gordons Orange	£4.00
Bombay Sapphire	£4.50
Tanqueray	£4.50
Hendricks	£4.75
Ben Lomond Premium Gin	£4.75
Blackberry and Gooseberry	£4.95
Raspberry and Elderflower	£4.95
Orange and Pink Grapefruit	£4.95

SPIRITS

Johnnie Walker Black Label	£4.75
Famous Grouse	£4.50
Bells	£4.25
Kraken	£4.50
Bacardi	£4.00
Morgans Spiced	£4.25
Havana Club	£4.50
Jack Daniels	£4.25
Jim Beam	£4.25
Southern Comfort	£4.25
Tequilla	£4.25
Bottled mixers	£2.95

– APERITIF & DIGESTIF –

Sherry	£4.50
Port	£4.50
Campari <i>orange / soda / tonic</i>	£7.95
Aperol	£4.50
Martini	£4.50
Amaro Lucano	£4.50
Amaro Averna	£4.90
Amaro Montenegro	£4.90
Amaro Nonino	£4.90
Amaro del Capo	£4.90
Fernet Branca	£5.25

SOFT DRINKS

San Pellegrino Aranciata	£3.95
San Pellegrino Limonata	£3.95
San Pellegrino Blood Orange	£3.95
Sprite Zero	£3.95
Coca Cola / Diet Cola	£3.95
Irn Bru / Diet Irn Bru	£3.95
Appletizer	£3.95
Ginger Beer	£3.95
Orange Juice / Apple Juice	£3.75
Pineapple Juice / Cranberry Juice	
Tomato Juice	
San Pellegrino 50cl	£4.25 / 75cl £5.50
Acqua Panna 50cl	£4.25 / 75cl £5.50
Iced Tea Lemon / Peach	£3.95
J20 Orange and Passion Fruit	£3.95
J20 Apple and Raspberry	£3.95
Lemonade Schweppes	£3.95
Tonic / Slimline Tonic	£3.95

Cocktails

HENDRICK'S FIZZ Muddled cucumber, black pepper & elderflower syrup shaken with citrus, Hendrick's Gin & topped with Rose Lemonade	£9.95
ORANGE GIN MARTINI Ben Lomond orange gin shaken with triple sec, lemon juice & sweet orange marmalade.	£9.95
BERRY SOUR Kentucky Straight Wild Turkey Bourbon shaken with wild strawberry liqueur, fresh raspberries & a touch of black pepper	£9.95
AMARETTO SOUR Sweet and sour mixture of amaretto & lemon juice with Angostura twist	£9.95
NEGRONI A classic Italian aperitivo. Campari bitter stirred with Martini Rosso & Gin	£10.25
APEROL SPRITZ Aperol aperitif topped with Prosecco & a touch of soda water	£9.95
PEAR & APPLE MOJITO A classic Mojito enriched with Xante pear liqueur & apple juice	£9.95
LYCHEE LOVIN Fresh strawberries blended with raspberry vodka, Lychee liqueur & citrus	£9.50
LANTERNA COLLINS Gin & white Vermouth shaken with lemon juice, elderflower syrup & fresh grapefruit, topped with soda water	£9.95
SPRITZ HUGO Prosecco mixed with elderflower syrup, topped with soda water	£9.95
GOD FATHER Amaretto Disaronno shaken with Scotch Whisky served over the ice	£10.25
STRAWBERRY'S DAIQUIRI Morgan's Spiced Rum blended with fresh strawberries & lime juice	£9.95
PASSION FRUIT MARTINI Passoa and passion fruit purée, shaken with Gin, Cointreau & lime juice	£9.95
OLD FASHIONED Jim Beam Kentucky Bourbon sweetened with brown sugar, topped with soda and Angostura bitters	£9.95
CLASSIC COCKTAILS	
COSMOPOLITAN Citron vodka shaken with Cointreau liqueur, lime & cranberry juice	£9.50
FRENCH MARTINI Chambord black raspberry liqueur shaken with vodka & pineapple juice	£9.50
WHITE RUSSIAN Kahlua Mexican coffee liqueur shaken with vodka & cream	£9.95
TEQUILA SUNRISE Long cocktail of Tequila & Grenadine syrup topped with orange juice	£9.95
MARGARITA Classic tequila cocktail with triple sec and lemon juice	£9.95

SOFTAILS

RASPBERRY FALSITO

£6.25

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

SHIRLEY TEMPLE

£6.25

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

KIWI COBBLER

£6.25

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

VIRGIN MOJITO

£6.25

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

CRODINO

£6.25

Classic Italian non alcoholic bitter orange aperitif

DESSERT COCKTAILS

ESPRESSO MARTINI

£9.95

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

LEMON MERINGUE PIE

£9.95

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

TEA & COFFEE

Tea	£3.50
Decaf Tea	£3.50
Fresh Mint Tea	£3.50
Peppermint Tea	£3.50
Green Tea	£3.50
Earl Grey Tea	£3.50
Camomile Tea	£3.50
Red Berries Tea	£3.50
Espresso	£2.95
Macchiato	£3.25
Cappucino	£3.50
Cafe latte	£3.75
Americano	£3.50
Double Espresso	£3.75
Flat white	£3.95
Hot chocolate	£4.00
Moka	£4.00

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

GRAPPA

Le Dic'otto Lune Marzadro	£5.50
Chardonnay Nonnino	£5.25
Tradizionale Marzadro	£5.25
Morbida Marzadro	£5.25
Amarone Marzadro	£5.75

LIQUEUR COFFEES

CALYPSO COFFEE	£7.50
Coffee, Cream, Tia Maria	
IRISH COFFEE	£7.50
Coffee, Cream, Irish Whiskey	
ROYAL COFFEE	£7.50
Coffee, Cream, Brandy	
GAELIC COFFEE	£7.50
Coffee, Cream, Scotch Whisky	
BAILEYS COFFEE	£7.50
Coffee, Cream, Baileys	

MALT WHISKY

Loch Lomond Original	£5.25
Glen Scotia double cask	£5.75
Glenmorangie	£4.95
Isle of Jura	£4.90
Glenlivet	£4.50
Laphroaig	£5.25
Bowmore	£5.25
Highland Park	£5.25
Glenfiddich	£4.50
Talisker	£5.25