

LANTERNA

STARTERS

	£
Green olives - Bella di Cerignola (vg) (gf)	4
Focaccia, olive oil (vg)	4.5
add nduja butter	+7
Tomato and basil bruschetta (vg)	8
Gorgonzola arancini, blue cheese sauce (v)	9
Aubergine parmigiana - fried aubergine, mozzarella, basil oil (v) (gf)	10.5
Burrata, artichoke purée, black olive paste (v)	10
King prawns ,garlic, chilli, rocket (shell on, gf)	9.5
Calamari, lightly fried calamari, zucchini fritti, garlic aioli	11
Homemade pork & beef meatballs, tomato ragu, focaccia	10.5

PASTA Gluten free pasta available for + 3

	£
Linguine aglio e olio - linguine,oil, garlic, chili (v)	12.5
Gnocchi alla Sorrentina - potato gnocchi baked with mozzarella, parmesan, cherry tomatoes & tomato sauce (v)	14
Tagliatelle alla Nerano - fresh tagliatelle, fried courgette, parmesan (v)	14.5
Smoked salmon tagliatelle, with spinach and a touch of chili in a cream sauce	17.5
King prawn linguine, fresh chilli, cherry tomatoes	17.5
Slow-cooked Italian sausage ragu, fresh paccheri pasta, ricotta marzotica	17.5

MAINS

	£
Chicken burger, fried buttermilk chicken breast, brioche bun, house sauce, red cabbage coleslaw, lettuce, fries	16.5
Cheeseburger, double smash-patties, American cheese, house sauce, tomato, lettuce, gherkins, fries	17.5
Chicken Caesar salad, romaine lettuce, ciabatta croutons, Caesar dressing	16.5
Chicken Milanese, fried & crushed new potatoes, rocket, aioli dip	18
Seabass, putanensca sauce, celariac fries, crispy cavolo nero	21
Steak tagliata - thinly sliced rib-eye steak with a herb, olive oil, garlic & lemon dressing, rocket & parmesan salad (gf)	23

PIZZAS Gluten free base available for + 3

Margherita, fresh basil (v)	10.9
Goats cheese, red onion, olives, pine nuts (v)	15
Spinach, egg, olives, garlic oil (v)	13.5
Buffalo mozzarella, cherry tomatoes, olives, basil (v)	15
Pesto, artichoke, black olives, sunblush tomato (v)	15
Tuna, anchovy, capers, red onion	14
Chicken, roasted peppers & courgettes, salsa verde sauce	15.5
Smoked pancetta, fresh chilli, mushrooms	15
Spicy salami, fresh chilli, basil	16
Parma ham, cherry tomatoes, pine nuts, rocket	16
Cotto ham, chorizo, salami	16
Gorgonzola, parmesan, ricotta, goats cheese (wb)	15.5
Potato, gorgonzola, rosemary (wb)	14
Nduja, gorgonzola, mozzarella, fresh parsley (wb)	15.5
Vegan margherita, fresh basil (vg)	12
Vegan pesto, artichoke, black olives, sunblush tomato (vg)	15

SIDES

	£
Crushed fried potatoes, aioli (v,gf)	7
Crispy panko aubergine fries, fennel & coriander yoghurt dip (v)	8
Italian mixed leaf salad, honey mustard dressing (v) (gf)	6
Tenderstem broccoli, garlic, chilli (vg) (gf)	7
Grilled greens, dressed in tomato & red pepper sauce (vg) (gf)	7
Caprese salad - buffalo mozzarella, fresh tomato, basil, balsamic (gf) (v)	11
Dips - aioli / basil mayo / paprika mayo	1.5 ea

DESSERTS More options available

	£
Tiramisu (v)	7
Homemade apple cake, vanilla ice cream	8
Carrot & orange cake with orange cream cheese icing	6
Salted caramel brownie, vanilla ice cream	7
Nutella Pizza, fresh strawberries	7

v = vegetarian vg = vegan vga = vegan option available gf = gluten free

wb = no tomato sauce (white base) va = vegetarian option available org=organic

For tables receiving table service, there will be a discretionary 12.5% service charge added to your bills

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WHITE

Chenin Blanc, Paarl Heights , South Africa, 12.5%, 2024 (ve)	125	175	BTL
Pinot Grigio, Mastri Vernacoli , Italy, 12.5% 2024 (vg)	5.6	7.0	28
Gavi, La Battistina , Italy, 12.5%, 2023 (vg)	6.2	7.8	31
Riesling, Heaphy , New Zealand, 12.5%, 2023 (vg)			37.5
Verdejo, Menade , Spain, 13.0% 2023 (vg, Org)	7.7	9.6	38.5
Sauvignon Blanc, Catalina Sounds , NZ, 13.0%, 2022 (vg)			41.5
Soave, Prà Soave Otto , Italy, 12.0% 2023 (Vg, Org)	8.7	10.9	43.5
Chardonnay Riserva, Maso Toresella , Italy, 13%, 2022 (vg)	8.9	11.2	44.5
			53

ORANGE

Torrentas/Moscatel, Naranjo , Argentina, 13.0%, 2024 (vg)	125	175	BTL
			46.5

ROSE

Garnacha, Borsao Selección Rosado , Spain, 14%, 2023	125	175	BTL
Cotes de Thau, Maison Boutinot , Cotes de Thau, France, 12.5% 2023 (vg)	4.8	7.5	30
	6.7	8.3	34

RED

Nerello Macalese, La Bacca , Italy, 13.0%, 2023 (vg)	125	175	BTL
Gamay, Uva Non Grata , France, 13.5% 2023 (v, served chilled)	5.0	6.2	25
Montrasell, Prisma , Spain, 14.0% 2023 (vg, Org)	6.0	7.5	30
Malbec, Pablo Y Walter , Argentina, 14.0% (vg)			32
Appassimento, Montresor Urban Park , Italy, 14%, 2020 (vg)	6.9	8.6	34.5
Chianti Riserva, San Felice , Italy, 13.5%, 2021			41
Pinot Noir, Passing Giants , New Zealand, 13.0% 2020 (Org)			45.5
	10.2	12.7	51

SPARKLING

Prosecco Spumante Brut, Le Dolci Colline , Italy, 10.5%, NV (vg)	125	BTL
Champagne, Gremillet Sélection Brut , France, 12.5% NV (v)	6.9	34.5
		61

COCKTAILS

Negroni - JJ & Whitely Gin, Campari, Martini Rosso	10
Pink Gin Spritz - Kyrö Finnish Pink Gin, Lillet Blanc, Fever-tree Raspberry & Orange Blossom Soda	12
Gin Basil Smash - JJ & Whitely Gin, basil syrup, lemon juice	11
Freezer Martini *dirty* - Gin, dry vermouth, olive brine	11
Cherry Bomb - Cut Spiced Rum, Luxardo Cherry Liqueur, Three Cents Cherry Soda, Lemon	12
Strawberry Daiquiri - Ron Calados White Rum, Strawberry Puree, lime	11
Margarita - Cazcabel Tequila Reposado, Cointreau, lime	11
Picante *hot* - Cazcabel Tequila blanco, lime, pineapple juice, coriander, mint, chilli	11
Paloma - Cazcabel Tequila Blanco, grapefruit juice, fresh lime, agave syrup	11
Espresso Martini - JJ & Whitely vodka, Kahlua, freshly-poured Dark Arts espresso	12
Outwalker & Ginger - Outwalker Irish Whiskey, ginger beer, fresh lime wedges	11
Rye Old Fashioned - East London Liquor Rye Whisky, bitters, sugar	14
Sipsmith & Tonic *non alc* - Sipsmith 'Grove' non alc spirit, Fever-tree tonic, lemon, lime	8.5
Botivo Spritz *non alc* Botivo herbal bitter, soda water, orange slice	9

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