LANTERNA

MONDAY + TUESDAY EVENINGS

STARTERS

	£
Green olives - Bella di Cerignola (vg) (gf)	4
Focaccia, olive oil (vg)	4.5
add nduja butter	+1
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
Homemade pork & beef meatballs, tomato ragu, focaccia	10.5

PIZZAS Gluten free base available for + 3

	£
Garlic pizza bread, rosemary	6
add mozzarella or vegan cheese	+1
Margarita, 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
Dips - aioli / basil mayo / paprika mayo	1.5 e

SIDES

	£
Crushed fried potatoes, aioli (v,gf)	7
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

DESSERTS

	£
Tiramisu (v)	7
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
We can not guarantee against cross contamination from nuts or gluten from other products. We use nuts in our kitchen - please speak to staff for info' on allergens when placing your order.

LANTERNA

SPARKLING

	125ml	Btl
Prosecco, Corzetti DOC Spumante, Italy, NV, 10.5%	-	30
Prosecco, Dolci Colline, Italy, NV, 10.5%	7	35
Crémant, Bailly Lapierre, France, 11.5%	-	45
Henners Brut, Henners, England, 11.5%	-	45
Champagne Brut, Baron de Villeboerg,France, 12%	-	65

WHITE

	125ml	175ml	Btl
Trebbiano, Terre Forte, Italy, 12%	-	-	24
Chenin Blend, Prime cuts, South Africa, NV, 11%	5	7	26
Ugni Blanc/Colombard La Picoutine, France, 11%	-	-	27
Pinot Grigio, Vinuva, Italy, 2024, 11% (org)	5.5	7.5	28
Vermentino, Masseria Borgo dei Trulli, Italy, 13%	-	-	28
Sauvignon Blanc, Satellite Spy Valley, NZ, 12%	6	8	30
Chenin Blanc, La Lisse Soie d'Ivoire, France, 13%	-	-	32
Gavi, La Battistina, Italy, 12%	7	9.5	38
Soave Classico, Suavia, Italy, 12.4% (org)	-	-	40
Petit Chablic Vibrant, La Chablisinne, France, 2023, 12.5%		-	45

ROSÉ

	125ml	175ml	Btl
Pinot Noir, Les Nuages, France, 12.5%	-	-	30
Syrah/Grenache/Cinsault, Estandon, Brise Maritime, France, 12.5%	-	-	32
Côtes de Thau, La Collection, France, 12%	7	9.5	35

ORANGE

			Btl
Pinot Gris, New Theory White Lies, South Africa, 12%	-	-	40

RED

	125ml	175ml	Btl
Sangiovese, Pontebello, Italy, 11%	-	-	24
Garnacha, Borgia by Borsao, Spain, 14%	5	7	26
Nero D'avola, Il Meridione, Sicily, 14%	-	-	29
Shiraz, Rebeland, Swartland, South Africa, 13%	6	8	30
Pinot Noir, El Viejo del Valle, Chile, 13%.	-	-	32
Rioja Reserva, Castillo Clavijo, Spain, 12.5%.	6.5	8.5	33
Montepulciano d'Abruzzo, Caparrone, Italy, 12.5%	7	9.5	35
Malbec, Pablo y Walter, Argentina, 13.5%	7	9.5	35
Chianti Classico, San Felice, Italy, 13.5%	-	-	44