



ANTIPASTI

BURATTA E PROSCIUTTO

creamy mozzarella, crispy eggplant, roasted tomato, fire roasted pepper, prosciutto di parma sliced to order with EVOO & caramelized balsamic

SWEET & SPICY BRUSSELS

crispy parmigian roasted brussels sprouts, EVOO coarse sea salt & cracked pepper, drizzled Mikes Hot Honey, micro shaved pecorino cheese

CALAMARI FRITTI

served with our special white wine, hot cherry peppers, lemon & black olive sauce

PADDY'S MEATBALL

Jumbo slow cooked meatball, pecorino romano/, marinara sauce with a dab of ricotta & focaccia

CAESAR

romaine lettuce with house made caesar dressing and crispy croutons

ARUGOLA

baby arugula, cherry tomato, fresh squeezed lemon EVOO sweet white balsamic shaved pecorino

April 8th-21st



DINNER \$39.95

Gluten Free Pasta Also Available & Vegan option...

***Food Allergies: Please speak to the owner, manager, server, or chef.**

Substitutions Not Available
for Restaurant Week
Menu

Restaurant Week Menu Not Available Togo

Menu Subject to Change Based on
Availability

ENTREE

SEAFOOD RISOTTO

creamy white wine and parmigiana risotto sauteed baby shrimp and scallops, roasted garlic EVOO

POLLO CAPRESE

breaded chicken breast topped with fresh mozz, arugula & cherry tomato EVOO Dressing

CHICKEN

PARM or FRANCESE

served with linguine

LUMACHE LALA VODKA

(Rigatonis 1st Cousin 😊)

vodka sauce with house made lumache, topped with hints of fresh straciatella-(creamy mozzarella)

FRESH TRIPOLINE

freshly made long ribbon shaped pasta, meaty bolognese topped with whipped ricotta

ORECCHIETTE

broccoli rabe, crumbled sausage, Calabrian chile pepper, pecorino romano, EVOO & garlic

PINWHEEL LASAGNA

oven baked with a crispy top layer - soft and delicate beneath. rolled pasta bolognese, creamy ricotta and fresh grated pecorino romano cheese

The BURGER

100% Angus beef with swiss, mozzarella, american or gorgonzola on a buttery brioche bun & fries

DAILY FRESH FISH

fish selection changes daily

THE SCHNITZELS

sautéed & breaded tender pork loin
#GETSCHNITZELED@LALANTERNA

JÄGER SCHNITZEL

topped with a mixed mushroom demi cream sauce over garlic roast potatoes

SCHNITZEL MARGHERITA

a giant parm style cutlet (AKA Schnitzel Parmigian) with Mutti tomatoe sauce latte di fiore fresh mozzarella over freshly made tripoline

BEER GARDEN BRATWURST

grilled with coarse sea salt and cracked pepper/double barrel bourbon onion glaze / crispy fries and fresh german pretzel/ spicy mustard

Dessert

Fresh Cannoli.....filled to order

Cheesecake

original rich & creamy NY cheesecake

Swiss Chocolate Mousse

(House Made) rich, creamy and decadent - imported Swiss chocolate fresh whipped cream