



Cover and service € 0.00
Campari Soda 2.5
Aperitive of the house € 2.5
Non-alcoholic aperitive € 2.5

Hors d'oeuvres

1	Alici spinate all'imperiale Boned anchovies in "Imperial Style" (anchovies marinated in lemon, salty anchovies, oil, parsley)	9.5
2	Cozze alla marinara "Sailor-style" mussels (with lemon, white wine, seasonings)	9.5
3	Insalata caprese "Caprese" salad (tomatoes, bufala mozzarella cheese, oil, origan)	9.5
4	Vongole veraci alla marinara Veracious clams in "sailor style" (when available)	9.5
5	Musciame di tonno e/o pescespada Smoked fillet of tuna and/or swordfish (with pure olive oil , parsley)	9.5
6	Savoiarda di polpo Boiled octopus in spring-salad	9.5
7	Insalata di mare Sea food salad (octopus ,shrimps cuttlefish, mussels/clams-no shells, seasonings)	9.5
8	Antipasto della Lanterna Hors d'oeuvre of the house (a mix of seafood tastes) - Small	10.5
9	Antipasto della Lanterna Hors d'oeuvre of the house (a mix of seafood tastes) - Big	13.0

Noodles, macaronis, spaghetti

(With seafood)

10	Penne al polpo nostrano di scoglio Short macaronis with octopus	10.0
11	Penne alla lanterna Penne of the house (with cream, brandy,scampi,tomatoes, mussels and clams without shells)	9.0
12	Penne alla bottarga di tonno Penne with tunafish processed roe	10.0
13	Spaghetti allo "scoglio" Spaghetti in "scoglio style" (with mussels, scampi, cuttlefish ,seasoned with white wine, olive oil, aromatized by curry)	10.0
14	Spaghetti alla "marinara" Spaghetti in "sailor style" (with clams, mussels, cuttle fish and tomatoes)	9.0
15	Spaghetti di Sandro Sandro's spaghetti (with mussels tomatoes, chilli)	10.0
16	Spaghetti alle acciughe fresche di Monterosso Spaghetti with fresh anchovies from Monterosso (fresh anchovies cooked in a sauce of tomatoes and seasonings)	10.0
17	Spaghetti alle vongole veraci Spaghetti with veracious clams (when available- with tomatoes and seasonings)	10.0
18	Spaghetti ai ricci di mare Spaghetti with sea-urchins (with tomatoes and seasonings)	10.0
19	Granchio intero con spaghetti whole crab with spaghetti	19.0
20	Astice intero con spaghetti Whole lobster with spaghetti	20.0

(From the ground)

21	Penne all' arrabbiata Penne with spicy tomato sauce	8.5
22	Penne vegetariane alle verdure dell'orto Penne with garden vegetables	9.0
23	Penne "pi da punta" Penne "pi da punta" (with pesto, tomatoes, pure olive oil)	10.0
24	Pantacce pi da punta pantacce "pi da punta" (special kind of short and square pasta with tomatoes, pesto, pure olive oil)	10.0
25	Spaghetti al pesto Spaghetti with pesto (basil, parmiggiano cheese, garlic, pine nuts, pure olive oil)	10.0
26	Spaghetti aglio olio peperoncino Spaghetti with garlic, olive-oil and chilli	8.5
27	Spaghetti al pomodoro Spaghetti with tomatoes	8.5

*According to availability
(Consult the blackboard outside)*

28 Spaghetti alle uova di pesce Spaghetti with fresh fish-roe (fresh fish roe, tomatoes, seasonings)	9.0
29 Spaghetti ai filetti di pesce fresco Spaghetti with filets of fresh fish (filleted fish with tomatoes, white wine and seasoning)	10.0
30 Spaghetti al nero di seppia Spaghetti with cuttlefish-ink (with the ink of cuttlefish, white wine, seasoning, grated lemon)	10.0
31 Penne al ragù di pesce Penne with fish sauce (fish, tomatoes, white wine, seasonings)	9.0

Soups

32 Zuppa di cozze Mussels soup (mussels, tomatoes, croutons, seasonings)	10.0
33 Zuppa di vongole veraci Veracious clams soup (when available-veracious clams, tomatoes, croutons, seasonings)	10.0
34 Zuppa di ceci e seppie Soup with cuttlefish and chick-peas	10.0

...At the moment date-mussels are a protected species. because of our participation in an initiative for a defence of our sea, the trattoria "La Lanterna" apologizes to the respectable costumers for having suppressed the dishes "zuppa di datter" and "zuppa Cinque terre" from the menù:

Second courses

(Price dependent on the weight)

35 Pesce fresco grande ai ferri o al forno Fresh whole fish grilled or cooked in the oven every 100grs.	5.0
36 Pesce fresco al pesto Fresh whole fish with pesto (an ancient ligurian recipe-tomatoes sauce and pesto) every 100 grs.	6.0
37 Pesce fresco grande, disossato, farcito al cartoccio Fresh whole fish, boned, stuffed, baked in foil every 100 grs..	6.5

(Price per serving)

38 Pesce fresco da porzione disossato, farcito al cartoccio Portion of fresh fish boned, stuffed and baked in foil	19.0
39 Pesce fresco da porzione ai ferri Portion of grilled fresh fish	18.0
40 Filetti di pesce fresco alla ligure Fresh fish fillets in "ligurian style" (fillets of fish with potatoes, olives, tomatoes, pine nuts, seasonings)	18.0
41 Filetti di pesce fresco alle erbe Fresh fish fillets with Herbs (with oregan, thyme, rosemary, tarragon pure olive oil)	18.0
42 Acciughe fresche al tegame Vernazzano Fresh anchovies in "vernazzano style" pan (boned anchovies cooked with potatoes, olive oil, rosemary, tomatoes)	9.5
43 Acciughe fritte Fried anchovies (when available)	9.5
44 * Seppie o calamari alla grigliate Grilled cuttlefish or squids	18.0
45 * Seppiette in umido Stewed small cuttlefish	18.0
46 * Frittura mista Mixed fried fish	18.0
47 * Spiedo di scampi Scampi on the spit	20.0
48 * Scampi alla messicana Scampi in a Mexican style (with tomatoes, spicy)	20.0
49 * Scampi alla "Bùzara" Scampi in "Bùzara style" (cooked in the oven with breadcrumbs and tomatoes)	20.0
50 * Gamberoni all'aglio Prawns with garlic	20.0
51 * Spiedo misto di mare Mixed shell.fish on the spit	20.0
52 * Spiedo di gamberoni Prawns on the spit	20.0
53 * Umido di gamberoni Stewed prawns (with garlic, parsley, tomatoes, saffron)	20.0
54 * Zuppa mista di crostacei Mixed shell.fish soup	25.0
55 Grigliata mista di mare Mixed shell.fish grilled	26.0

...because the local fishing is'nt specialized in this kind of molluscs and crustaceans, although of excellent quality, some of the offered dishes can contain frozen foods. nevertheless the fish freshness is always guaranteed. However, you will find the result of daily fishing and the corresponding production on the blackboard outside.

Dishes to be ordered in advance

56	<i>Risotto al nero di seppia</i> Rise with cuttlefish-ink	10.0
57	<i>Spaghetti al cartoccio</i> Baked spaghetti	11.0
58	<i>Coriandoli con scampi,gamberi e mascarpone</i> Coloured gnocchi with scampi, shrimps and mascarpone-cheese	10.0
59	<i>Vongole veraci con Gnocchi di patate all'aglio ursino fatti in casa</i> Wild garlic green gnocchi in veracious clams sauce (Potatoes, leave of wild garlic, tomatoes, white wine, pure olive oil, seasonings)	10.0
60	<i>Muscoli ripieni</i> Stuffed mussels	16.0
61	<i>Seppie gratinate</i> Cuttlefish au gratin (cooked in the oven with potatoes, spinach, pine nuts,tomatoes and breadcrumbs)	18.0
62	<i>Zuppa di pesce</i> Fish soup ("cacciucco" soup in our style- local fish in a red sauce)	25.0
63	<i>Anfora de "La Lanterna"</i> Shell.fish cooked in real Amphora	25.0

.....because of their consistence and quantity these dishes can be considered as singular courses.

Warm and cold side dishes

64	<i>Insalata verde, di pomodoro o mista</i> Green salad, tomato or mixed salad	5.5
65	<i>Insalatone</i> Big salad	6.0
66	<i>Tonno e insalata</i> Tuna and salad	6.0
67	<i>Cipolline in agrodolce</i> Bitter-sweet small onions	5.5
68	<i>Verdure miste saltate in padella</i> Assorted sauté vegetables	5.5

Portions of different kind of cheese

69	<i>mixed cheese small</i>	6.0
70	<i>mixed cheese big</i>	8.0