

APITIZERS

HALF PAN / FULL PAN

CALAMARI FRITTI.....	40/70
EGGPLANT ROLANTINI.....	40/70
CLAMS CASINO.....	15 PER DZ.
SHRIMP COCKTAIL..	2.25 PER SHRIMP
MOZZARELLA STICK.....	35/70
MOZZARELLA CAROZZA.....	35/70
STUFFED MUSHROOMS.....	30/55
MUSSELS.....	45/90
BUFFALO WINGS.....	35/65
GRILLED VEGGIE PLATTER.....	30/55
CHICKEN PARM SLIDERS.....	35/65
MEATBALL PARM SLIDERS.....	35/65
Pepperoni & Cheese Rolls....	30/60

SALADS

COLD ANTIPASTO.....	40/75
GARDEN SALAD.....	25/45
CESAR SALAD.....	35/60
TORTELLINI SALAD.....	40/60
ARUGULA SALAD.....	40/70
BET SALAD.....	40/70
SEAFOOD SALAD.....	55/95

PASTA

PASTA YOUR CHOICE..... 35/60
PENNE, RIGATONI, LINGUINE, FETTUCCHINE OR
SPAGHETTI

SAUCE YOUR CHOICE

MARINARA, VODKA, FILETO, CARBONARA,
GARLIC & OIL OR ALFREDO SAUCE

CAVATELLI BROCC. RABE & SAUSAGE	45/85
PENNE GIARDINO	40/65
MUSHROOMS, ONION, GREEN PEAS AND CHOPPED PROSCIUTTO IN A VODKA SAUCE	
LOBSTER RAVIOLI.....	45/95
FINISHED IN A CREAMY LOBSTER SAUCE	
Mac & Cheese.....	40/65
Penne or Rigatoni.....	35/60
Brocc. Grilled Chicken, Garlic & Oil	
Tortellini.....	40/75
Carbonara or Alfredo	
BAKED ZITI.....	35/60
PASTA PRIMAVERA.....	40/65
WHITE OR RED SAUCE	
LINGUINI CLAM SAUCE.....	45/80
WHITE OR RED SAUCE	
CHEESES RAVIOLI.....	40/65
TOMATO SAUCE OR VODKA SAUCE	

MEATS

HALF PAN / FULL PAN

CHICKEN YOUR CHOICE.....45/70
PARMIGIAN, FRANCESE, PICCATA, OR
MARSALA

TJ'S CHICKEN.....45/85

CHICKEN CUTLET TOPPED WITH DICED TOMATO, FRESH
MOZZARELLA, BASIL, AND RED ONION WITH EXTRA VIRGIN OLIVE
OIL AND BALSAMIC VINAIGRE

CHICKEN SCARPERIELLO.....45/85

MARINATED CHICKEN BREAST WITH PEPPERS, POTATOES, ONIONS,
AND SAUSAGE TOPPED W/ THIN FRIED POTATOES

CHICKEN LUCIANO.....45/85

GRILLED CHICKEN BREAST WITH CHOPPED ASPARAGUS,
PORTOBELLOS, ZUCHINNE AND BROCCOLI SAUTEED WITH A LIGHT
TRUFFLE OIL AND FRESH SHAVE PARMESAN

CHICKEN FINGERS.....40/65

EGGPLANT PARMIGIAN.....40/70

MEATBALLS.....40/70

VEAL YOUR CHOICE.....55/100

PARMIGIAN, FRANCESE, PICCATA, OR MARSALA

VEAL SWISS.....60/110

STRIPS OF VEAL WITH SHALLOTS AND MUSHROOMS SAUTEED IN
WHITE WINE, AND DEMI-GLACE

Veal Sorentino.....60/110

Scalopine topped with prosciutto, eggplant &
mozzarella cheese in a marsala-demi sauce

Pork Chops.....50/85

Grilled with sautéed vinegar peppers

SAUSAGE & PEPPERS.....40/70

Seafood

Lobster Mac & Cheese.....65/120

Maine lobster, and truffle oil

3oz Lobster Tail75/150

Scampi or oregonata

Salmon.....60/100

Scampi or puff pastry with saffron sauce

STUFFED FILET OF SOLE.....60/100

Crabmeat stuffing, scampi or lobster sauce

Zuppa Di Pesce.....65/120

Red or White Sauce

Tilapia.....60/95

Francese or marichiarre

Scallops & Shrimp.....75/130

With spaghetti & garlic Marinara sauce

SHRIMP YOUR CHOICE.....65/115

FRANCESE, PARMIGIAN, OREGANATA OR

STUFFED SHRIMP.....75/140

Crabmeat stuffing, scampi or lobster sauce

HALF PAN SERVES 6-8
FULL PAN SERVES 10-12

SANDWICHES BY THE FOOT

2 FOOT-6 FOOT HEROS

\$16 PER FOOT

CHICKEN CUTLET

LETTUCE, TOMATO AMERICAN CHEESE

GRILLED CHICKEN

ARUGOLA, TOMATO, MOZZARELLA

EGGPLANT BREADED

FRESH MOZZARELLA, ROASTED PEPPERS, PROSCUITTO & TOMATO

ITALIAN COMBO

ITALIAN COLD CUTS WITH PROVOLNE CHEESE

GRILLED VEGETABLES

SIDE DISHES

\$45.00 FULL 30.00 HALF TRAY

BROCCOLI RABE

MIXED VEGETABLES

GARLIC MASHED POTATOES

STRING BEANS

OVEN ROASTED POTATOES

GRILLED ASPARAGUS

SAFRON RICE

POTATO CROQUETS

FRENCH FRIES

TRUFFLE FRIES

**Bread, Butter, Parmesan all
included with catering orders**

Tax not included

La Lanterna

Restaurant & Caffè

Italian Cuisine

CATERING MENU

**Delivery Available
Buffet Set-UP Rack & Sternos
Corporate Parties
And Pharmaceutical Reps are
our Specialties
Catering for All Occasions**

BUSINESS ACCOUNTS

WELCOME

LA LANTERNA RESTAURANT

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