

## **TRADUZIONE MENU LANTERNA 2024**

### **THE CONTEMPORANEE**

Our Contemporanee are characterized by a long-leavening and high-hydration dough. Crunchy on the outside and soft in the inside, the marked alveolation and selected ingredients make every slice a real experience. The Garda EVO DOP raw olive oil and zero food miles prime ingredients give value to every Contemporanea

#### **1889**

Crunch base, San Marzano hand-macerated tomato, mozzarella fior di latte, EVO oil perlage, fresh basil

#### **Bos Taurus (with Storo yellow flour)**

Crunch base, mozzarella fior di latte, long cooked ox jowl with Teroldego red wine and its sauce, pea shoots, Trentino red wine reduction

#### **Carbo CBT**

Crunch base, mozzarella fior di latte, crispy cheek lard chips, CBT carbonara cream, Parmigiano foam and apple smoked pepper

#### **Girello Tonnato**

Crunch base, mozzarella fior di latte, our CBT round steak, our tuna sauce, capers leaves, Maldon salt

#### **Gusto Trentino (with Storo yellow flour)**

Crunch base, mozzarella fior di latte, fresh spinach, self-marinated carne salada, browned field mushrooms, nuts and Altopiano di Pinè honey

#### **Hokkaido**

Crunch base, mozzarella fior di latte, Shiitake mushrooms, alpine char marinated and smoked by us, fermented black garlic, crunchy nori algae and trout caviar

#### **Il Bramito**

Crunch base, mozzarella fior di latte, browned black cabbage, deer tartare, “Bedòl” Le Mandre fondue, apple chips, balsamic vinegar perlage and browned field mushrooms

### **La Culatta**

Crunch base, 24 months F.lli Pelizzari Culatta, cacio and pepper foam, pea shoots, artichokes

### **Mondo Contadino (with whole Primitiva flour)**

Crunch base, aubergine cream, black cabbage, stracciatella di burrata, confit red tomatoes, browned almonds, pesto perlage, pea shoots

### **Parmigiana**

Crunch base, aubergine parmigiana oven-cooked, Parmigiano foam, whole confit red tomatoes, crystalized basil and aubergine peel

### **Piemontese**

Crunch base, mozzarella fior di latte, datterino yellow tomatoes, Piedmont Fassona tartare, fresh cheese with aromatic herbs, Tropea onions marinated with Teroldego and old-style mustard

### **Salmo Nobilis (with whole Primitiva flour)**

Crunch base, zucchini cream, rocket, salmon marinated and smoked by us, fresh cheese with aromatic herbs, seché black lemon, fresh radish

### **San Sebastian**

Crunch base, mozzarella fior di latte, zucchini cream, basil, taggiasche olives, Cantabrian Sea anchovies, capers leaves, olive oil and basil dry tomatoes

## **The seasonal Contemporanee – Spring/Summer**

### **La Lampara (with whole Primitiva flour)**

Crunch base, mozzarella fior di latte, confit red tomatoes, rocket, citrus marinated sardines, EVO olive oil perlage

### **Mare Nostrum**

Crunch base, aubergine cream, confit yellow tomatoes, Valdichiana aglione flakes, browned greater amberjack, capers leaves

### **Plata**

Crunch base, mozzarella fior di latte, browned pak-choi, liquorice sour cream foam, shrimp tartare and its bisque, dried tomato peel

## **The Padellini Rustici**

Our high-hydration Padellini combine the rustic dough with cereals and selected prime ingredients. Crunchiness, study of taste and great digestibility.

**N.1** CBT beef tongue, our salsa verde (green sauce), rocket and pepper mayonnaise

**N.2** Fresh spinach, salmon marinated and smoked by us, datterino yellow tomatoes, browned almonds, fresh cheese with aromatic herbs

**N.3** Vegetarian Padellino – aubergine with tomato sauce, bufaline, browned almonds, taggiasche olives, olive oil dried tomatoes, oregano

**N.4** Our pulled pork, Tropea onions marinated with Teroldego, pepper and rocket mayonnaise

## **The Special Pizzas**

Traditional rolled out dough characterized by long-leavening and maturation. Prime selected ingredients and matchings.

### **Brisket**

Mozzarella cheese, fresh spinach, scottona beef pastrami, stracciatella di burrata, confit red tomatoes and our salsa verde (green sauce)

### **Carne Salada**

Mozzarella cheese, rocket, our homemade carne salada beef, stracciatella di burrata, chopped pistachio, balsamic vinegar perlage

### **Capri**

Tomato, fresh basil, oregano, taggiasche olives, dry tomatoes, small bufalas and Cantabrian Sea anchovies

### **La Bufala**

Mozzarella cheese, zucchini and basil cream, confit red tomatoes, small bufalas, oregano, basil

### **Millepini 2.0**

Mozzarella cheese, black cabbage, Sud-Tirol IGP speck, golden chanterelles, nuts, grated Le Mandre cave cheese

### **Re Salmone**

Mozzarella cheese, rocket, confit red tomatoes, alpine salmon marinated and smoked by us, ricotta cheese tufts, fresh dill and chopped pistachio

### **Stra-fica**

Mozzarella cheese, rocket, 24 months F.lli Pelizzari Culatta, datterino yellow tomatoes, small bufalal and caramelized figs

### **Our traditional pizzas**

Our most iconic traditional pizzas: simple and authentic ingredients selected paying attention to the local territory that stands us out/distinguishes us/identifies us

### **Ardente**

Tomato, mozzarella cheese, grilled peppers, our garlic oil, spicy Neapolitan pepperoni/salami, spicy dry chili peppers grains

### **Dell'orto**

Tomato, mozzarella cheese, grilled peppers, grilled zucchini, grilled aubergines, black cabbage, datterino yellow tomatoes and Parmigiano flakes

### **Lanterna 2017**

Tomato, mozzarella cheese, radicchio, cheek lard tufts, aged gorgonzola cheese, red confit tomatoes

### **Rustica**

Tomato, mozzarella cheese, our potatoes, Trentino lucanica sausage, golden chanterelles, smoked scamorza cheese

### **Saporita**

Tomato, mozzarella cheese, golden chanterelles, DOP Puzzone di Moena cheese, Trentino baked speck, mountain aromatic herbs

**If you do not find your favourite traditional pizza, ask the waitstaff**

## **Our cuisine**

We are very creative: every week we re-elaborate and reinvent our cuisine, with a glance always oriented towards an ambitious future. We care a lot about our products, which are fresh and meticulously selected

### **Carpaccio di carne salada**

Our homemade carne salada beef, rocket, Parmigiano flakes, olive oil

(accompanied by our daily homemade bread)

### **Il nostro salmerino alpino**

Alpine char marinated and smoked by us, pizza-bread crusts, trout eggs, whiskey and turmeric mayonnaise, red chard and chickpea cream, pea shoots

### **Milleveli di salmone**

Smoked Norwegian salmon, rocket, sauteed leek, pink pepper grains, lime peel

(accompanied by our daily homemade bread)

### **Tagliere di formaggi**

The best Trentino cheeses matched with hot tortèl di patate

(accompanied by our daily homemade bread)

### **Tagliere di salumi**

The best Trentino cured meats matched with hot tortèl di patate

(accompanied by our daily homemade bread)

### **Tartare**

Natural Piedmont Fassona tartare (150 gr) with our CBT carbonara cream, old-style mustard and pea shoots

(accompanied by our daily homemade bread)

### **Tartare trentina**

Deer tartare with mountain flavours (150 gr), “Bedòl” Le Mandre fondue, old-style mustard, pea shoots

(accompanied by our daily homemade bread)

### **Per i più piccoli**

100% Italian meatballs (fried or with tomato sauce) and French fries

Chicken breaded cutlet and French fries

## **Our salads**

### **Norvegese**

Salad mix, rocket, salmon marinated and smoked by us, marinated Tropea onions, chopped pistachio

### **Trentina**

Salad mix, Val di Non apple slices, IGP Trentino speck, nuts and Altopiano di Pinè honey

### **Vegetariana**

Salad mix, radicchio, confit red tomatoes, mozzarella fior di latte tufts, browned almonds

## **Appetizers**

French fries

Fried rustic potatoes

Ascolana olives

Jalapeños

Fried pumpkin flowers

Tortèl di patate (4 pc)

## **Our Pizzaburger**

Wednesday means Burger!

Discover our tasty **Pizzaburgers!** **Three delicious recipes** for you that change every month according to the products seasonality!

Our Pizzaburgers are characterized by three different dedicated doughs which accompany our three different meats: beef, deer and chicken cutlet

Every Burger is served alongside a special side dish.

**TRY THEM ALL!** Stay tuned and follow us on our social media channels!

## **Our beverages**

### **Our aperitifs**

Trento DOC

Aperol Spritz

Hugo

Gin Tonic

Moscow Mule

### **Beverages**

Still/sparkling water 75 cl

Coca Cola in bottle 33 cl

Coca Ciola Zero in bottle 33 cl

Fanta in bottle 33 cl

Lemonsoda in bottle 33 cl

Peach or lemon iced tea in bottle 33 cl

Cortese ginger ale

Cortese ginger beer

Cortese Tonic

Gingerino

### **Coffee**

Espresso

Caffè corretto (with spirits)

Cappuccino/macchiato

Decaf

Decaf Cappuccino

Ginseng

Orzo

## **Digestifs**

Bitter

Rum

Whiskey

Pure gin

## **Grappe Fedrizzi**

Grappa bianca/barricata

Grappa alle erbe

## **Grappe Marzadro**

Grappa barricata di Amarone o Gewurtztraminer

## **OUR HISTORY**

First of all, **Lanterna** is a united, reliable and dynamic family: it never disappoints your expectations.

**Agility and determination** are our distinguishing features.

We are very creative: we re-elaborate and reinvent our cuisine **every week**, with a gaze always oriented towards an ambitious **future**. We care a lot about our products, which are **fresh and carefully selected**.

**The young and energetic staff** is ready to welcome you and recommend our beers.

**The owner Alex, the pizzaiolo Gioele, the chef Alessandro and the staff supervisor Davide** welcome you!

## **Our doughs**

**Contemporanee (3 dedicated and not changeable doughs)**

Our Lanterna dough

Storo yellow flour dough

Whole Primitiva flour dough

**Padellini rustici (with cereals dough)**

**Traditional dough Pizza (with our flour mix)**



**Cover: 2.00 €**

Allergens list: Sulphur dioxide, peanuts, shellfish, shell fruits, gluten, milk, lupines, mollusks, fish, celery, mustard, sesame, soy, eggs.

For some dishes a fresh frozen product or a high-quality frozen product is used

Dishes could contain allergens, ask for information to the waiter for consulting the list