

La Brasseria

M I L A N E S E

STUZZICHINI

Truffle arancini (V)	7
Bruschetta al pomodoro (V)	5
Bread basket (V)	4
Olives (VE)(GF)	4
Focaccia Nonna Rosa (V)	7

STARTERS

Minestrone (VE)(GF)	8
Piping hot home-made minestrone soup	
Melanzane alla parmigiana (V)	10
Aubergine parmigiana	
Calamari fritti	11
Fried squid with home-made tartare sauce	
Capesante alla pizzaiola (GF)	14
Sauteed scallops with cherry tomato sauce, burrata cream and dried black olives	
Insalata di seppie (GF)	12
Cuttlefish, Bottarga and lemon dressing salad	
La Bandiera (V)(GF)	14
Burrata with tomatoes and basil	
Polpette di melanzane (V)	9
Fried aubergine “veggieballs”	
Carpaccio di manzo al tartufo e parmigiano Reggiano (GF)	15
Thinly sliced beef with truffle and parmesan shavings (DOCG)	
Prosciutto San Daniele e melone (GF)	15
San Daniele ham (DOCG) with melon	

SALADS

LaB Cob	15/19
Our very own grilled chicken, bacon, avocado salad with LaB dressing	
Superfood salad (GF)(VE)	12
Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds add mozzarella or tinned tuna +4 add grilled chicken +7	
LaB Manhattan Milanese	15/19
Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing	
Frittata della casa (GF)	14
2 eggs omelette with ham and swiss cheese served with salad and french fries	

PASTA

All our Pasta is hand-made and hand-dried with Italian passion. Gluten free spaghetti and penne available	
Spaghetti pomodoro e basilico (V)(VE)	12
The Italian restaurant benchmark, spaghetti with tomato sauce	
Penne Arrabbiata (V)(VE)	13
Penne pasta with a spicy tomato sauce	
Paccheri alla Norma (V)	13
Nonna Rosa’s Palermitana recipe, tomato, aubergine and dried ricotta cheese	
La Carbonara	13
From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs	
Lasagna fresca	13
A timeless recipe from our ancestry	
Taglierini asparagi e gamberi	19
Fresh taglierini with asparagus, king prawns, cherry tomatoes, garlic and chilli	
Linguine all’astice	34
Linguine with lobster, fresh chilli, garlic and cherry tomatoes	
Linguine alle vongole e bottarga	19
Linguine with clams, bottarga, chilli garlic and white wine	
Risotto alla Pescatora (GF)	18
Risotto with mixed seafood, garlic, chilli and parsley	

Gluten free base available	
LaB Classica (V)	13
Tomato and fresh buffalo mozzarella, what more does one need?	
Crudo e rucola	17
Tomato, mozzarella, Parma ham, parmesan shavings (DOCG) and rocket	
La Diavola di Marylebone	16
Tomato, mozzarella, spicy Calabrese salami and chilli	
Rucoletta (V)	15
Mozzarella, fresh cherry tomato, rocket and parmesan shavings (DOCG)	
Quattro Formaggi (V)	16
Mozzarella, gorgonzola, scamorza and parmesan	
Prosciutto e Funghi	16
Tomato, mozzarella, ham and mushrooms	
Fiorentina (V)	15
Tomato, mozzarella, egg and spinach	

HOUSE SPECIALS

Fettuccine della casa (V)	20
Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	
Little Italy Chicken Parm	24
Uncle Franco’s favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	

MAINS

Fegato alla Veneziana (GF)	24
Calf’s liver Venetian style or pan fried with butter and sage served with green beans and pancetta	
Cotoletta alla Milanese	29
Golden breaded veal on the bone with cherry tomato, rocket salad and parmesan	
Filetto di manzo (GF)	35
Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes	
Branzino alla Livornese (GF)	26
Grilled wild seabass with tomato, olives and capers sauce served with caponata	
Salmone Quasi Vivo (GF)	26
Lightly grilled wild salmon with pea puree	
Polpo (GF)	24
Pan-fried octopus with paprika mayo served wiht baby potatoes	

SIDES

French fries	5.5
Sweet potato fries	6.5
The crispiest Zucchini fritti	6.5
Spinach or Broccoli (GF)	5.5
LaB roast potatoes	5.5
Fresh tomato and red onion salad(GF)	5.5
Mixed salad (GF)	6.5
Green salad (GF)	5.5

