

LA BRASSERIA

MILANESE

STUZZICHINI

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

STARTERS

Minestrone (VE)(GF) Piping hot home-made minestrone soup	7
Melanzane alla parmigiana (V) Aubergine parmigiana	9
Zuppa del giorno Soup of the day, we are at the chef's mercy	8
Calamari fritti Fried squid with home-made tartare sauce	11
Capesante saltate (GF) Sauteed scallops with a mushroom sauce and sweet potato	13
Tartare di Ricciola Yellow Tail tartare with an orange sauce and fried Carasau bread	13
La Bandiera (V)(GF) Burrata with tomatoes and basil	13
Patè di fegatini di pollo Chicken liver patè	10
Crostone Mortadella Sourdough bread with Mortadella, pistachio cream and burrata cheese	8
Carpaccio di manzo al tartufo e parmigiano Reggiano (GF) Thinly sliced beef with truffle and parmesan shavings (DOCG)	13
Prosciutto San Daniele e coccole San Daniele ham (DOCG) with fried pizza dough	13

SALADS

LaB Cob Our very own grilled chicken, bacon, avocado salad with LaB dressing	14/18
Superfood salad (GF)(VE) Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds add mozzarella or tinned tuna +4 add grilled chicken +7	12
LaB Manhattan Milanese Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing	15/19
Frittata della casa (GF) 2 eggs omelette with ham and swiss cheese served with salad and french fries	14

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) 11 The Italian restaurant benchmark, spaghetti with tomato sauce	11
Paccheri alla Norma (V) 13 Nonna Rosa's palermitana recipe, tomato, aubergine and dried ricotta cheese	13
La Carbonara 13 From the fields of Lazio, pasta with pancetta, pecorino cheese and eggs	13
Lasagna fresca 13 A timeless recipe from our ancestry	13
Taglierini asparagi e gamberi 19 Fresh taglierini with asparagus, king prawns, cherry tomatoes, garlic and chilli	19
Linguine all'astice 32 Linguine with lobster, fresh chilli, garlic and cherry tomatoes	32
Linguine alle vongole e bottarga 18 Linguine with clams, bottarga, chilli garlic and white wine	18
Risotto alla Pescatora (GF) 18 Risotto with mixed seafood, garlic, chilli and parsley	18
Risotto al Gorgonzola (GF)(V) 14 Risotto with Gorgonzola cheese, honey and walnut	14
Ravioli del giorno 15 Seasonal homemade Ravioli	15

PIZZA

Gluten free base available

LaB Classica (V) 12 Tomato and fresh buffalo mozzarella, what more does one need?	12
Crudo e rucola 16 Tomato, mozzarella, Parma ham, parmesan shavings (DOCG) and rocket	16
La Diavola di Marylebone 15 Tomato, mozzarella, spicy Calabrese salami and chilli	15
Vegetariana (V) 14 Tomato, mozzarella, mushroom, aubergine and spinach	14
Bresaola 17 Mozzarella, fresh tomato, bresaola, rocket and parmesan shavings (DOCG)	17
Prosciutto e Funghi 15 Tomato, mozzarella, ham and mushrooms	15
Porcini e Tartufo (V) 17 Mozzarella, Porcini mushrooms, truffle sauce, radicchio Trevisano and parmesan shaves	17

HOUSE SPECIALS

Fettuccine della casa (V) 19 Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	19
Little Italy Chicken Parm 23 Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	23

MAINS

Fegato alla Veneziana (GF) 26 Calf's liver Venetian style or pan fried with butter and sage served with green beans and pancetta	26
Cotoletta alla Milanese 29 Golden breaded veal on the bone with cherry tomato, rocket salad and parmesan	29
Filetto di manzo (GF) 34 Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes	34
Branzino alla Livornese (GF) 27 Grilled wild seabass with tomato, olives and capers sauce served with caponata	27
Salmone Quasi Vivo (GF) 25 Lightly grilled wild salmon with pea puree	25
Rana Pescatrice (GF) 25 Monkfish with watercress and Provola cream served with swiss chard	25

SIDES

French fries	5
Sweet potato fries	6
The crispiest Zucchini fritti	6
Spinach or Broccoli	5
LaB roast potatoes	5
Fresh tomato and red onion salad	5
Mixed salad	6
Green salad	5



(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DOCG) Denomination of Controlled and Guaranteed Origin

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill