

LA BRASSERIA

MILANESE

COCKTAILS

Lambruso	7
Mimosa / Bellini	10
Aperol Spritz	10
Bloody Mary	10
Pimms	9
Absolut Screwdriver	10

LAB BRUNCH

Yoghurt with mixed berries and homemade nutty granola (V)	8
Coconut Yoghurt available (VE)	
Homemade ricotta pancakes	9
With Canadian maple syrup and berries or bacon	
French toast bacon e banana	9
French toast with maple bacon, banana and pecan nuts	
Crushed avocado and focaccia (V)	8
add poached egg 11 add two eggs 12	
Italian American (GF)	13
Two fried eggs, San Daniele prosciutto and roast potato	
Frittata della casa (GF)	14
2 eggs omelette with ham and swiss cheese served with salad and french fries	
Crostino Milanese	11
Scrambled eggs topped with parmesano Reggiano (DOCG), mushroom and tomato	
Egg Benedict	11
Poached egg on English muffins with roasted ham and hollandaise sauce	
Egg Florentine (V)	11
Poached egg on English muffins with spinach and hollandaise sauce	
Egg Royale	13
Poached egg on English muffins with smoked salmon and hollandaise sauce	
Scrambled eggs and wild smoked salmon (GF)	14

EXTRAS

Mushrooms	4
Grilled tomatoes	4
Crispy bacon	5
Spinach	4.5
Grilled Halloumi	5.5

STARTERS

Truffle arancini (V)	7
Carpaccio di manzo al tartufo e parmesano (GF)	15
Thinly sliced beef with truffle and parmesano Reggiano (DOCG)	
La Bandiera (V)(GF)	14
Burrata (DOCG) with heritage tomatoes and basil	
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	
Prosciutto San Daniele e melone (GF)	15
San Daniele ham (DOCG) with melon	

PASTA

Gluten free spaghetti and penne available	
Penne Arrabbiata (V)(VE)	13
Penne pasta with a spicy tomato sauce	
Lasagna fresca	13
A timeless recipe from our ancestry	
Spaghetti pomodoro e basilico (V)(VE)	12
The Italian restaurant benchmark, spaghetti with cherry tomato sauce	
Linguine alle vongole e bottarga	19
Linguine with clams, fish roe, chilli garlic and white wine	
Mezzi 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	
Fettuccine della casa (V)	20
Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	

Taglierini asparagi e gamberi	19
Fresh taglierini with asparagus, king prawns, cherry tomatoes, garlic, chilli	
PIZZA	

Gluten free option available

LaB classica (V)	13
Tomato and fresh buffalo mozzarella	
La Diavola di Marylebone	16
Tomato, 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	

SALADS

LaB Cob	15/19
Our very own chicken, bacon, avocado salad with LaB dressing	
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	
Superfood salad (GF)(VE)	12
Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds	
add mozzarella / tuna +4	
add chicken +7	

MAINS

Little Italy Chicken Parm	24
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	
Salmone Quasi Vivo (GF)	26
Lightly grilled wild salmon with peas puree and caponata	
Branzino alla Livornese (GF)	26
Grilled wild seabass with tomato, olives and capers sauce served with caponata	
Cotoletta alla Milanese	29
Golden breaded veal 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	

SIDES

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

(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