

La Brasserie

M I L A N E S E

C O C K T A I L S

Crodino, The Original Italian	5
Lambruso	7
Mimosa / Bellini	10
Aperol Spritz	10
Bloody Mary	10
Pimms	9

L A B B R U N C H

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 parmigiano 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
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E X T R A S

Mushrooms	4
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Grilled tomatoes	4
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Crispy bacon	5
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Spinach	4.5
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Grilled Halloumi	5.5
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S T A R T E R S

Truffle arancini (V)	7
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Carpaccio di manzo al tartufo e parmigiano (GF)	15
Thinly sliced beef with truffle and parmigiano 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	

P A S T A

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	

Fettucine 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	

P I Z Z A

Gluten free option available

LaB classica (V)	13
Tomato and fresh buffalo mozzarella	

La Diavola di Marylebone	16
Tomato, spicy Calabrese salami and chilli	

Ruculetta (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	

S A L A D S

LaB Cob	15/19
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Our very own chicken, bacon, avocado salad with LaB dressing

LaB Manhattan Milanese	15/19
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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
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Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds
add mozzarella / tuna +4
add chicken +7

M A I N S

Little Italy Chicken Parm	24
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Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan

Salmone Quasi Vivo (GF)	26
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Lightly grilled wild salmon with peas puree and caponata

Branzino alla Livornese (GF)	26
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Grilled wild seabass with tomato, olives and capers sauce served with caponata

Cotoletta alla Milanese	29
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Golden breaded veal with cherry tomato, rocket salad and parmesan

Filetto di manzo (GF)	35
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Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes

S I D E S

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