

La Brasseria

M I L A N E S E

BRUNCH MENU

C O C K T A I L S

Lambruso	7
Mimosa / Bellini	10
Aperol Spritz	10
Bloody Mary	12
Pimms	9
Absolut Screwdriver	10

L A B B R U N C H

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

E X T R A S

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

S T A R T E R S

Truffle arancini (V)	7
Carpaccio di manzo al tartufo e parmigiano (GF) Thinly sliced beef with truffle and parmigiano Reggiano (DOCG)	15
La Bandiera (V)(GF) Burrata (DOCG) with heritage tomatoes and basil	14
Calamari fritti Fried squid with home-made tartare sauce	11
Capesante alla pizzaiola (GF) Sauteed scallops with cherry tomato sauce, burrata cream and dried black olives	14
Prosciutto San Daniele e melone (GF) San Daniele ham (DOCG) with melon	15

P A S T A

Gluten free spaghetti and penne available	
Penne Arrabbiata (V)(VE) Penne pasta with a spicy tomato sauce	13
Lasagna fresca A timeless recipe from our ancestry	13
Spaghetti pomodoro e basilico (V)(VE) The Italian restaurant benchmark, spaghetti with cherry tomato sauce	12
Linguine alle vongole e bottarga Linguine with clams, bottarga, chilli garlic and white wine	19
Paccheri alla Norma (V) Nonna Rosa's palermitana recipe. tomato, aubergine and dried ricotta cheese	13
La Carbonara From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs	13
Fettucine della casa (V) Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	20
Taglierini asparagi e gamberi Fresh taglierini with asparagus, king prawns, cherry tomatoes, garlic, chilli	19

P I Z Z A

Gluten free option available	
LaB classica (V) Tomato and fresh buffalo mozzarella	13
La Diavola di Marylebone Tomato, spicy Calabrese salami and chilli	16
Rucoletta (V) Mozzarella, fresh cherry tomato, rocket and parmesan shavings (DOCG)	15
Quattro Formaggi (V) Mozzarella, gorgonzola, scamorza and parmesan	16
Prosciutto e Funghi Tomato, mozzarella, ham and mushrooms	16

S A L A D S

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

M A I N S

Little Italy Chicken Parm Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	24
Salmone Quasi Vivo (GF) Lightly grilled wild salmon with peas puree	26
Branzino alla Livornese (GF) Grilled wild seabass with tomato, olives and capers sauce served with caponata	26
Cotoletta alla Milanese Golden breaded veal with cherry tomato, rocket salad and parmesan	29
Filetto di manzo (GF) Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes	35

S I D E S

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