

LA BRASSERIA

MILANESE

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 con carote e porri (GF)	14
Sauteed scallops with carrots and leek sauce and yoghurt cream	
Tartare di tonno	15
Tuna tartare with chives mayo & oil served with roasted Carasau bread	
Zuppa del giorno	9
Soup of the day	
La Bandiera (V)(GF)	14
Burrata with tomatoes and basil	
Polpette di melanzane (V)	9
Fried aubergine "vegieballs" served with pesto and cream cheese drops	
Carpaccio di manzo al tartufo e parmigiano Reggiano (GF)	15
Thinly sliced beef with truffle and parmesan shavings (DOCG)	
Rosa di Bresaola	15
Bresaola, Burrata cheese & rocket sauce with parmesan shavings (DOCG)	

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

Our old time classic are always available on request. Gluten free spaghetti and penne available	
Trofie al pesto (V)	13
Trofie pasta with Genovese pesto, sundried tomatoes and toasted bread crumbs	
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	
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, fish roe, chilli garlic and white wine	
Risotto alla Pescatora (GF)	18
Risotto with mixed seafood, garlic, chilli and parsley	
Ravioli del giorno	17
Seasonal homemade Ravioli	
Tagliatelle al ragù d'anatra	15
Fresh tagliatelle with duck ragù	

PIZZA

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	
Marinara (VE)	13
Tomato sauce, extra virgin olive oil, oregano and garlic	
Quattro Formaggi (V)	16
Mozzarella, gorgonzola, scamorza and parmesan	
Prosciutto e Funghi	16
Tomato, mozzarella, ham and mushrooms	
Quattro Stagioni	17
Tomato, mozzarella, artichokes, ham, mushrooms & olives	
Bresaola	17
Tomato, mozzarella, bresaola, parmesan shavings (DOCG) and rocket	

HOUSE CLASSICS

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 with baby potatoes	
Lemon Sole alla contadina (GF)	32
Pan-fried Lemon sole with mixed vegetables	

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

(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