

La Brasserie

M I L A N E S E

STUZZICHINI

Truffle arancini (V)	6
Bruschetta al pomodoro (V)	5
Bread basket (V)	3.5
Olives (V)	3.5
Focaccia di Nonna Rosa	5

STARTER

Minestrone (VE)(GF)	7
Piping hot home-made minestrone soup	
Zuppa di stagione	8
Seasonal soup, please ask	
Melanzane alla parmigiana (V)	9
Aubergine parmigiana with Carasau bread	
Calamari fritti	10
Fried squid with home-made tartare sauce	
Capesante saltate (GF)	12
Sauteed scallops on a bed of cauliflower cream with raspberry marmalade	
La Bandiera (V)(GF)	13
Burrata with tomatoes and basil	
Carpaccio di manzo al tartufo e parmigiano Reggiano (GF)	13
Thinly sliced beef with truffle and parmesan shavings (DOCG)	
Tartare di Tonno (GF)	13
Fresh tuna with capers, red onion, spring onion and mustard dressing	
Prosciutto San Daniele e coccole	14
San Daniele ham (DOCG) with crispy pizza dough	

SALAD

LaB Cob	14/18
Our very own chicken, bacon, avocado salad with LaB dressing	
Superfood salad (GF)(VE)	11
Quinoa , sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds add mozzarella / tuna +4 add chicken +7	
LaB Manhattan Milanese	18
Chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing	

PASTA

All our Pasta is hand-made and hand-dried with Italian passion. Gluten free spaghetti and penne available	
Risotto con funghi e noci (V)	16
Risotto with wild mushroom and walnuts	
Paccheri alla Norma (V)	13
Nonna Rosa's palermitana recipe. tomato, aubergine and dried ricotta cheese	
Penne Arrabbiata	11
Angry penne pasta, tomato and garlic with some southern fire	
Taglierini asparagi e gamberi	19
Fresh taglierini with asparagus, king prawns, cherry tomatoes and chilli	
Linguine all'astice	29
Linguine with lobster, fresh chilli, garlic and cherry tomatoes	
Linguine alle vongole e bottarga	17
Linguine with clams, bottarga, chilli and white wine	
Fettucine della casa (V)	17
Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	
Ravioli fatti in casa	14
Homemade ravioli, we are at the chef's mercy	

PIZZE

Gluten free option available	
LaB classica (V)	11
Tomato and fresh buffalo mozzarella, what more does one need?	
Crudo e rucola	15
Tomato, mozzarella, Parma ham, parmesan shavings (DOCG) and rocket	
La Diavola di Marylebone	14
Tomato, mozzarella, spicy Calabrese salami and chilli	
Vegetariana (V)	13
Tomato, mozzarella, mushroom, aubergine and chard	
Puglia	16
Mozzarella, coppa cured meat, sun-dried tomato and burrata	
Bresaola	16
Mozzarella, fresh tomato, bresaola and parmesan shavings (DOCG)	
Prosciutto e Funghi	14
Tomato, mozzarella, ham and mushrooms	

MAINS

Little Italy Chicken Parm	21
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	
Cotoletta alla Milanese	29
Golden breaded veal with cherry tomato, rocket salad and parmesan	
Fegato alla Veneziana (GF)	24
Calf's liver Venetian style or pan fried with butter and sage	
Filetto di manzo (GF)	32
Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes	
Salmone Quasi Vivo (GF)	23
Lightly grilled wild salmon with peas puree	
Branzino alla Livornese (GF)	24
Oven baked wild seabass with tomato, olives and capers sauce served with potato tower and baby carrots	

SIDE

French fries	5
Sweet potato fries	6
The crispiest Zucchini fritti	6
Seasonal vegetables	5
LaB roast potatoes	5
Fresh tomato and red onion salad	5
Mixed salad	5
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