L^a BRASSERIA

MILANESE

STARTERS

COCKTAILS	
Mimosa / Bellini	10
Aperol Spritz	9
Bloody Mary	9
Pimms	9
Absolut Screwdriver	10
LaB brunch	
Yoghurt with mixed berries and homemade nutty granola (Coconut Yoghurt available (V	
Homemade ricotta pancakes With Canadian maple syrup an or bacon	9 d berries
French toast bacon e banana French toast with maple baco and pecan nuts	8 n, banana
Crushed avocado and focaccia add poached egg 11 add two e	
Italian American (GF) Two fried eggs, San Daniele prosciutto and roast potato	12 (DOCG)
Frittata della casa (GF) 2 eggs, ham and swiss cheese served with salad and french	
Crostino Milanese Scrambled eggs topped with p Reggiano (DOCG), mushroom an	_
Egg Benedict Poached egg on English muffi roasted ham and hollandaise	
Egg Florentine (V) Poached egg on English muffi spinach and hollandaise sauc	
Egg Royale Poached egg on English muffi smoked salmon and hollandais	
Scrambled eggs and wild smoked salmon (GF)	13
EXTRAS	
Mushrooms	4
Grilled tomatoes	4
Crispy bacon	4.5

Truffle arancini (V)	5.5
Carpaccio di manzo al tartufo e parmigiano (GF) Thinly sliced beef with truffle and parmigiano Reggiano (DOCG)	13
La Bandiera (V)(GF) Burrata (DOCG) with heritage tomat and basil	13 coes
Tartare di Tonno (GF) Fresh tuna with capers, red onion, spring onion and mustard dressing	13
Capesante con crema di cavolfiore (GF Sauteed scallops on a bed of cauliflower cream) 12
Prosciutto San Daniele e coccole San Daniele ham (DOCG) with crispy pizza dough	14
PASTA	
All our Pasta is hand-made and hand- dried with Italian passion. Gluten fro spaghetti and penne available	ee
Lasagna fresca A timeless recipe from our ancestr	12
LaB Mac 'n' cheese An Italian-American classic with c own little twist	11 our
Linguine alle vongole e bottarga Linguine with clams, bottarga chil and white wine	
Paccheri alla Norma (V) Sicily inspired pasta with tomato, aubergine and dried ricotta cheese	
La Carbonara From the fields of Lazio, pasta wi pancetta, pecorino cheese and eggs	
Fettucine della casa (V) Nonna Rosa's old recipe fresh fettuccine with radicchio Trevisan and truffle cream	16
Fregola ai frutti di mare Sardinian fregola with mix seafood fresh chilli, garlic	14
PIZZA	
bases Gluten free option available	
La classica (V) Tomato and fresh buffalo mozzarell	10 a
December 2	1 -

SALADS & SANDWICHES
Cornetto salato 6 Ham and Emmental cheese croissant
Crispy Bacon Roll 8 potato bun with crispy bacon and fried egg
Sandwich Vegano (VE) 7 Toasted sourdough bread with avocado, sun-dried tomato, pumpkin & sunflower seed add boiled egg +2 (V)
Club Sandwich Toasted white bread with chicken, bacon, fried egg, lettuce, tomato and mayo served with french fries
LaB Cob Our very own chicken, bacon, avocado salad with LaB dressing
Manhattan Milanese 14/18 Chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing
Superfood salad (GF)(VE) 10 Quinoa, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds add mozzarella / tuna +4 add chicken +7
MAINS
Little Italy Chicken Parm 20 Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan
Salmone Quasi Vivo (GF) 22 Lightly grilled wild salmon with peas puree
Cotoletta alla Milanese 27 Golden breaded veal with cherry tomato, rocket salad and parmesan
SIDES
Crispy french fries 4
Sweet potato fries 4
Zucchini fritti 4.5

La Brass roast potatoes

Fresh tomato salad

Seasonal Vegetables

Mixed or green salad

12

13

4.5

4.5

4.5

4.5

Napoli

chilli

and capers9

Vegetariana (V)

cime di rapa

aubergine and chard

Mozzarella, coppa cured meat, sun-dried tomato and burrata

La Diavola di Marylebone

Tomato, mozzarella, mushroom,

Salsiccia e cime di rapa Mozzarella, Italian sausage and

Tomato, mozzarella, olives, anchovies

Tomato, spicy Calabrese salami and