

LA BRASSERIA

MILANESE

COCKTAILS

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

LAB BRUNCH

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

EXTRAS

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

STARTERS

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 con carote e porri (GF) Sauteed scallops with carrots and leek sauce and yoghurt cream	14
Rosa di Bresaola Bresaola, Burrata cheese & rocket sauce with parmesan shavings (DOCG)	15

PASTA

Gluten free spaghetti and penne available	
Trofie al pesto (V) Trofie pasta with Genovese pesto, sundried tomatoes and toasted bread crumbs	13
Lasagna fresca A timeless recipe from our ancestry	13
Spaghetti pomodoro e basilico (V)(VE) 12 The Italian restaurant benchmark, spaghetti with cherry tomato sauce	12
Linguine alle vongole e bottarga 19 Linguine with clams, fish roe, chilli garlic and white wine	19
Mezzi 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 19 Fresh taglierini with asparagus, king prawns, cherry tomatoes, garlic, chilli	19

PIZZA

Gluten free option available	
LaB Classica (V) Tomato and fresh buffalo mozzarella, what more does one need?	13
La Diavola di Marylebone 16 Tomato, mozzarella, spicy Calabrese salami and chilli	16
Marinara (VE) Tomato sauce, extra virgin olive oil, oregano and garlic	13
Quattro Formaggi (V) Mozzarella, gorgonzola, scamorza and parmesan	16
Prosciutto e Funghi 16 Tomato, mozzarella, ham and mushrooms	16
Quattro Stagioni 17 Tomato, mozzarella, artichokes, ham, mushrooms & olives	17

SALADS

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

MAINS

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 and caponata	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

SIDES

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