

# LA BRASSERIA

WEEKEND BRUNCH

## COCKTAILS

Crodino, The Original Italian	6
Mimosa / Bellini	13.5
Margarita	13.5
Aperol / Campari Spritz	13.5
Bloody Mary	13.5
Pistachio / Amaretto Sour	13.5
Negroni	13.5

## LAB BRUNCH

Yoghurt with mixed berries and homemade nutty granola (V) 8.5

Homemade ricotta pancakes 10.5  
With Canadian maple syrup and berries or bacon or Nutella

French toast bacon e banana 12  
French toast with maple bacon, banana and pecan nuts

Crushed avocado and focaccia (V) 10  
add poached egg +3 add two eggs +5

Italian American (GF) 16  
Two fried eggs, San Daniele prosciutto and roast potato

Frittata della casa 17  
3 eggs omelette with ham and swiss cheese served with salad and french fries

Crostino Milanese 13.5  
Scrambled eggs topped with Grana Padano shavings, mushroom and tomato

Egg Benedict 14  
2 poached eggs on English muffins with roasted ham and hollandaise sauce

Egg Florentine (V) 14  
2 poached eggs on English muffins with spinach and hollandaise sauce

Egg Royale 16  
2 poached eggs on English muffins with smoked salmon and hollandaise sauce

Scrambled eggs and wild smoked salmon (GF) 16.95

## EXTRAS

Avocado	5
Mushrooms	4.5
Grilled tomatoes	4.5
Crispy bacon	5.5
Smoked salmon	8
Grilled Halloumi	6

## STARTERS

Truffle arancini (V) 8

Torretta al salmone (GF) 12  
Smoked salmon with beetroot & burrata

Carpaccio di manzo al tartufo 16  
Thinly sliced beef with truffle, rocket and Grana Padano

La Bandiera (V)(GF) 15.95  
Burrata with tomatoes, pesto & sesame

Calamari fritti 12.5  
Fried squid with home-made tartare sauce

Capesante con crema di zucca 17.5  
Sauteed scallops with Delica pumpkin cream and crispy leek

## PASTA

Gluten free spaghetti and penne available

Trofie al pesto (V) 15  
Trofie pasta with Genovese pesto and toasted pine nuts

Lasagna fresca 18  
A timeless recipe from our ancestry

Spaghetti pomodoro e basilico (V)(VE) 15  
The Italian restaurant benchmark, spaghetti with cherry tomato sauce

Tagliatelle asparagi e gamberi 24  
Fresh tagliatelle with asparagus, king prawns, cherry tomatoes, garlic, chilli

Linguine alle vongole e bottarga 23  
Linguine with clams, fish roe, chilli garlic and white wine

Rigatoni alla Norma (V) 17.5  
Nonna Rosa's palermitana recipe, tomato, aubergine and dried ricotta cheese

La Carbonara 15.5  
From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs

Fettucine della casa (V) 22.95  
Our famous fresh fettuccine with radicchio Trevisano and truffle cream

## PIZZA

Gluten free option available

LaB Classica (V) 15  
Tomato and fresh buffalo mozzarella, what more does one need?

La Diavola di Marylebone 17  
Tomato, mozzarella, spicy Calabrese salami and chilli

Marinara (VE) 11  
Tomato, extra virgin olive oil, oregano and garlic

Prosciutto e Funghi 18  
Tomato, mozzarella, ham and mushrooms

Scamorza & Speck 18  
Tomato, Smoked mozzarella & cured smoked ham from the Italian mountains

Burrata & Pistacchio (V) 20  
Tomato, Burrata cheese, grilled aubergine, pesto and pistachio

## SALADS

LaB Cob 16/20  
Our very own grilled chicken, soft boiled egg, bacon, avocado salad with croutons & LaB dressing

LaB Manhattan Milanese 16/20  
Our now famous chopped chicken Milanese on a bed of cos lettuce and Grana Padano and our special LaB dressing

Superfood salad (GF)(V) 16.5  
Black rice, sweet potato, soft boiled eggs, cherry tomato, rocket, cucumber, avocado, sweet corn, beetroot and pumpkin seeds  
add mozzarella or tinned tuna +5  
add grilled chicken +7.5

## MAINS

Little Italy Chicken Parm 26  
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan

Cotoletta alla Milanese 34.5  
Golden breaded veal on the bone served with rocket, parmesan and tomato salad

Tagliata di manzo (GF) 38  
Sliced grilled scotch fillet steak served with roasted potatoes and Madeira wine jus

Scottadito d'Agnello 28.95  
Grilled Lamb chops with baby potatoes and battered cauliflower florets

Branzino (GF) 31.5  
Grilled seabass with Salmoriglio served with sauteed spinach

Salmone Quasi Vivo (GF) 28.5  
Lightly grilled salmon with peas puree served with caponata

## SIDES

French fries 6.5

The crispiest Zucchini fritti 7

Spinach(GF) 6.5

Tendersteam Broccoli, garlic and chilli (GF) 7

LaB roast potatoes 6.5

Fresh tomato and red onion salad (GF) 6.5

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 13.5% on every bill