

COCKTAILS

- Mimosa or Bellini 13
Margarita or Picante 15.5
Aperol or Campari Spritz 13
Bloody Mary or Maria 13.5
Classic Negroni 15
Mezcal Negroni 16
Virgin Mojito 9
Crodino Spritz 12.5

LAB BRUNCH

- Yoghurt with mixed Berries 11
and homemade nutty Granola (V)
- Homemade Ricotta Pancakes 16
with Canadian maple syrup, fresh *berries*
and berries coulis (V) or *bacon* or *Nutella*
- French Toast (V) 16
with whipped sweet ricotta cream, glazed
rhubarb, and rhubarb sauce
- Crushed Avocado on Sourdough (VE) 13.5
add poached egg +3 add two eggs +5 (V)
topped with pumpkin seeds
- Frittata della casa 18.5
3-egg omelette with ham and swiss
cheese served with salad and french fries
- Frittata di Albumi e Caprino (V)(GF) 15
Delicate egg white omelette with
goat cheese and sautéed spinach
- Crostino Milanese 16
Scrambled eggs on Sourdough, Grana
Padano shavings, spring onion served
with mushrooms and grilled tomato
- Eggs Benedict 16.5
Roast Ham, hollandaise sauce & chives
- Eggs Florentine 16.5
Spinach, hollandaise sauce & chives
- Brioche Reale al Salmone 18.5
Our Eggs Royal-style brioche with chive
ricotta cream, smoked salmon, rocket,
and a soft poached egg
- Scrambled eggs & smoked salmon (GF) 18
- Roast Beef Bruschetta 19.5
Toasted sourdough with horseradish
ricotta cream, roast beef, roasted
shallots, and fresh chives

PANINI

- Signor Toastato 16
Our croque monsieur, sourdough bread
with ham, Swiss cheese & béchamel
Make it Signora +3 adding one fried egg
- Panino Funghi & Emmental 16
Golden toasted brioche with sautéed
mushrooms, melted Emmental,
Parmesan, fresh chives
- Panino con Uova e Bacon Croccante 13.5
Crispy bacon and perfectly fried egg
sandwich

LA BRASSERIA

WEEKEND BRUNCH

ANTIPASTI

- Truffle Arancini 11
Golden Arancini with a silky Parmigiano
béchamel and black truffle paste
- Minestrone (VE)(GF) 11
- Melanzana Parmigiana 17
- Tartare di Manzo 24
Beef Tartare, gherkins, shallots, capers,
mustard, worcestershire sauce, brandy, egg yolk
- La Bandiera (GF) 19
Burrata with tomatoes, pesto, sesame & basil oil
- Calamari fritti 14
Fried squid with homemade tartare sauce
- Tartare di tonno 22
Tuna tartare with ceviche dressing, chives,
avocado mousse and fried Carasau bread

PASTA

Our classic favourites are always available on request. Gluten free spaghetti and penne available.

- Bigoli alla Carbonara 22
From the fields of Lazio, Fresh bigoli pasta with
pancetta, Pecorino cheese, egg & pepper
- Casarecce al ragù di Coniglio 27
Fresh Casarecce pasta with slow-cooked
Rabbit ragù
- Rigatoni alla Norma (V) 20
Nonna Rosa's Palermitana recipe, tomato,
aubergine and dried ricotta cheese
- Lasagna al forno 20
A timeless recipe from our ancestry
- Linguine al Pesto di Rucola 22
Rocket pesto, toasted pecans, Parmigiano
Reggiano and EVOO
- Tagliatelle Zucchine e Gamberi 25
Fresh tagliatelle with courgette, king Prawns,
cherry tomatoes, garlic and chilli
- Linguine alle Vongole e Bottarga 30
Linguine with Clams, fish roe, fresh chilli,
garlic and white wine

BRUNCH EXTRAS

- Avocado (VE)(GF) 6.5
Mushrooms (VE)(GF) 5.5
Grilled Tomatoes (VE)(GF) 4.5
Crispy bacon 6.5
Smoked Salmon (GF) 10
Grilled Halloumi (V)(GF) 6.5

COTOLETTE

- Cotoletta alla Milanese 40
Crispy breaded Veal on the bone
served with rocket, cherry tomato &
parmesan salad
- Pollo alla Milanese 30
Golden breaded Chicken breast
served with rocket, cherry tomatoes &
parmesan salad
- Little Italy Chicken Parm 32
Chicken Milanese topped with
aubergine, mozzarella & tomato sauce

INSALATE

- LaB Cob 23
Our very own Salad with soft boiled egg, bacon,
avocado salad, croutons & LaB dressing
choice of *grilled* or *breaded* chicken
- Insalata Nizzarda 28
Seared tuna, mixed salad, green beans, cherry
tomato, taggiasche olive, soft boiled egg,
anchovies, boiled potato and sesame seeds
- Superfood salad (GF)(V) 20
Black rice, sweet potato, soft boiled eggs,
cherry tomato, rocket, cucumber, avocado,
sweet corn, beetroot and pumpkin seeds
add *mozzarella* or *tinned tuna* +4
add *grilled chicken* +6
- Marylebone Salad (GF)(V) 22.5
Goat cheese, green beans, lamb's lettuce,
boiled baby potatoes, Taggiasche olives,
radish, cherry tomatoes and pine nuts

MAINS

- Bistecca e Patatine 35
The Italian steak-frites served with peppercorn
sauce
- Polletto alla Griglia (GF) 32
Grilled baby chicken marinated with garlic,
thyme, rosemary, olive oil and lemon, served
with butter and lemon sauce, green sauce
and a mixed salad
- Branzino (GF) 36
Pan fried Seabass with Salmoriglio served with
sauteed spinach
- Salmone Grigliato 32
Grilled salmon with a delicate fennel sauce,
baked fennel gratin and grilled fennel

SIDES

- French fries (VE) 7.5
- The crispiest Zucchini fritti (V) 9
- Spinach (VE)(GF) 8
- Roast baby potatoes (VE)(GF) 7
- Insalata Mista (VE)(GF) 9
Castelfranco, radicchio, lollo and oakleaf
leaves, served with a homemade dressing
- Mashed Potato (V)(GF) 8
- Grilled Baby Gem 9
with Caesar dressing & bacon