

# LA BRASSERIA

MILANESE

## COCKTAILS

Crodino, The Original Italian	6
Mimosa / Bellini	11
Aperol Spritz	11
Bloody Mary	11
Pimms	10

## LAB BRUNCH

Yoghurt with mixed berries and homemade nutty granola (V) Coconut Yoghurt available (VE)	8
Strawberry chia jam with Coconut Yoghurt (VE)(GF)	8

Homemade ricotta pancakes With Canadian maple syrup and berries or bacon	10
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Farm Pancakes Homemade pancakes with baby spinach, ham & hollandaise sauce add poached egg 13	10
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French toast bacon e banana French toast with maple bacon, banana and pecan nuts	10
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Crushed avocado and focaccia (V) add poached egg 12 add two eggs 14	9
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Italian American (GF) Two fried eggs, San Daniele prosciutto and roast potato	16
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Frittata della casa (GF) 2 eggs omelette with ham and swiss cheese served with salad and french fries	17
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Crostino Milanese Scrambled eggs topped with parmigiano Reggiano (DOCG), mushroom and tomato	13
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Egg Benedict 2 poached eggs on English muffins with roasted ham and hollandaise sauce	13
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Egg Florentine (V) 2 poached eggs on English muffins with spinach and hollandaise sauce	13
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Egg Royale 2 poached eggs on English muffins with smoked salmon and hollandaise sauce	15
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Scrambled eggs and wild smoked salmon (GF)	16
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## EXTRAS

Mushrooms / Grilled tomatoes	4.5
Grilled tomatoes	4.5
Crispy bacon	5.5
Spinach	6
Grilled Halloumi	6

## STARTERS

Truffle arancini (V)	8
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Carpaccio di manzo al tartufo e parmigiano Thinly sliced beef with truffle and parmigiano Reggiano (DOCG)	16
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La Bandiera (V)(GF) Burrata (DOCG) with heritage tomatoes and basil	15
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Calamari fritti Fried squid with home-made tartare sauce	12
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Capesanta Estiva (GF) Sautéed scallops with green sauce, Lemon air, Orange & Mango pearls	16
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Vitello Tonnato (GF) Veal with tuna mayo alla Piemontese	16
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## PASTA

Gluten free spaghetti and penne available

Trofie al pesto (V) Trofie pasta with Genovese pesto, sundried tomatoes and toasted bread crumbs	15
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Lasagna fresca A timeless recipe from our ancestry	15
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Spaghetti pomodoro e basilico (V)(VE) 14 The Italian restaurant benchmark, spaghetti with cherry tomato sauce	14
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Linguine alle vongole e bottarga 21 Linguine with clams, fish roe, chilli garlic and white wine	21
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Mezzi Paccheri alla Norma (V) Nonna Rosa's palermitana recipe. tomato, aubergine and dried ricotta cheese	15
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La Carbonara 15 From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs	15
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Fettucine della casa (V) 22 Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	22
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Taglierini asparagi e gamberi 21 Fresh taglierini with asparagus, king prawns, cherry tomatoes, garlic, chilli	21
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## PIZZA

Gluten free option available

LaB Classica (V) 15 Tomato and fresh buffalo mozzarella, what more does one need?	15
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La Diavola di Marylebone 17 Tomato, mozzarella, spicy Calabrese salami and chilli	17
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Marinara (VE) 15 Tomato sauce, extra virgin olive oil, oregano and garlic	15
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Quattro Formaggi (V) 18 Mozzarella, gorgonzola, scamorza and parmesan	18
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Prosciutto e Funghi 18 Tomato, mozzarella, ham and mushrooms	18
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Ruculetta (V) 18 Mozzarella, fresh cherry tomato, rocket and parmesan shavings (DOCG)	18
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## SALADS

LaB Cob 16/20 Our very own chicken, bacon, avocado salad with LaB dressing	16/20
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LaB Manhattan Milanese 16/20 Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing	16/20
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Superfood salad (GF)(VE) 13 Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds add mozzarella / tuna +5 add chicken +7.5	13
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## MAINS

Little Italy Chicken Parm 26 Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	26
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Salmone Quasi Vivo (GF) 28 Lightly grilled wild salmon with peas puree and caponata	28
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Branzino alla Livornese (GF) 31 Grilled wild seabass with tomato, olives and capers sauce served with caponata	31
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Cotoletta alla Milanese 32 Golden breaded veal on the bone served with roasted cherry tomato and rocket	32
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Filetto di manzo (GF) 38 Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes	38
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Dentice e Fiori di Zucca 28 Pan-fried Snapper with Courgette flower filled with ricotta, sundried tomato served with a Lobster sauce	28
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## SIDES

French fries	6
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Sweet potato fries	7
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The crispiest Zucchini fritti	7
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Seasonal vegetables (GF)	6
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LaB roast potatoes	6
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Fresh tomato and red onion salad (GF)	6
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Mixed or green salad (GF)	7
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(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