

LA BRASSERIA

MILANESE

STUZZICHINI

Truffle arancini (V)	8
Bruschetta al pomodoro (V)	6
Goat Cheese Mousse (V)	6
Bread basket (V)	5
Olives (VE)(GF)	4.5
Focaccia Nonna Rosa (V)	8

STARTERS

Minestrone (VE)(GF)	9
Piping hot home-made minestrone soup	
Melanzane alla parmigiana (V)	11
Aubergine parmigiana	
Calamari fritti	12
Fried squid with home-made tartare sauce	
Capesanta Estiva (GF)	16
Sauteed scallops with green sauce, Lemon air, Orange & Mango pearls	
Tartare di tonno	16
Tuna tartare with chives mayo & oil served with roasted Carasau bread	
Cannolo di Avocado e Granchio (GF)	16
Avocado roulade filled with crab & apple	
La Bandiera (V)(GF)	15
Burrata with tomatoes and basil	
Polpette di melanzane (V)	10
Fried aubergine "vegieballs" served with pesto and cream cheese drops	
Carpaccio di manzo al tartufo e parmigiano Reggiano	15
Thinly sliced beef with truffle and parmesan shavings (DOCG)	
Vitello Tonnato (GF)	16
Veal with tuna mayo alla Piemontese	

SALADS

LaB Cob	16/20
Our very own grilled chicken, bacon, avocado salad with LaB dressing	
Superfood salad (GF)(VE)	13
Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds add mozzarella or tinned tuna +5 add grilled chicken +7.5	
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	
Frittata della casa (GF)	17
2 eggs omelette with ham and swiss cheese served with salad and french fries	

PASTA

Our old time classic are always available on request. Gluten free spaghetti and penne available	
Trofie al pesto (V)	15
Trofie pasta with Genovese pesto, sundried tomatoes and toasted bread crumbs	
Rigatoni alla Norma (V)	15
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta cheese	
La Carbonara	15
From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs	
Lasagna fresca	15
A timeless recipe from our ancestry	
Taglierini asparagi e gamberi	21
Fresh taglierini with asparagus, king prawns, cherry tomatoes, garlic and chilli	
Linguine all'astice	37
Linguine with lobster, fresh chilli, garlic and cherry tomatoes	
Linguine alle vongole e bottarga	21
Linguine with clams, fish roe, chilli garlic and white wine	
Risotto Zucchine & Scampi (GF)	18
Risotto with courgette and marinated scampi	
Risotto alla Pescatora (GF)	20
Risotto with mixed seafood, garlic, chilli and parsley	
Ravioli del giorno	19
Seasonal homemade Ravioli	
Tagliatelle al ragù d'anatra	17
Fresh tagliatelle with duck ragù	

PIZZA

Gluten free base available	
LaB Classica (V)	15
Tomato and fresh buffalo mozzarella, what more does one need?	
Crudo e rucola	19
Tomato, mozzarella, Parma ham, parmesan shavings (DOCG) and rocket	
La Diavola di Marylebone	17
Tomato, mozzarella, spicy Calabrese salami and chilli	
Marinara (VE)	15
Tomato sauce, extra virgin olive oil, oregano and garlic	
Quattro Formaggi (V)	18
Mozzarella, gorgonzola, scamorza and parmesan	
Prosciutto e Funghi	18
Tomato, mozzarella, ham and mushrooms	
Vegetariana (V)	19
Mozzarella, aubergine, courgette, peppers, pesto and sundried tomato	
Rucoletta (V)	18
Mozzarella, fresh cherry tomato, rocket and parmesan shavings (DOCG)	

HOUSE CLASSICS

Fettuccine della casa (V)	22
Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	
Little Italy Chicken Parm	26
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	

MAINS

Fegato alla Veneziana	27
Calf's liver Venetian style or pan fried with butter and sage served with green beans and pancetta	
Cotoletta alla Milanese	32
Golden breaded veal on the bone served with roasted cherry tomato and rocket	
Filetto di manzo (GF)	38
Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes	
Petto d'Anatra (GF)	28
Duck Breast served with bitter-sweet sauce and Pink Peppercorn sauce	
Branzino alla Livornese (GF)	31
Grilled wild seabass with tomato, olives and capers sauce served with caponata	
Salmone Quasi Vivo (GF)	28
Lightly grilled wild salmon with pea puree	
Polpo (GF)	28
Pan-fried octopus with paprika mayo served with baby potatoes	
Dentice e Fiori di Zucca	28
Pan-fried Snapper with Courgette flower filled with ricotta, sundried tomato served with a Lobster sauce	
FRENCH FRIES	
French fries	6
Sweet potato fries	7
The crispiest Zucchini fritti	7
Spinach or Broccoli (GF)	6
LaB roast potatoes (GF)	6
Fresh tomato and red onion salad(GF)	6
Mixed salad (GF)	7
Green salad (GF)	7

(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