

STUZZICHINI

- Bruschetta al pomodoro (VE) 7.5
- Bread Basket (VE) 6
- Olives (VE)(GF) 5.5
- Focaccia Nonna Rosa (VE) 10
- The crispiest Zucchini fritti (V) 9

LA BRASSERIA

LUNCH AND DINNER

HOUSE SPECIALS

Ossobuco alla Milanese
single 39.5 / to share 75

The Ossobuco alla Milanese is one of the traditional recipes from Lombardy. Saffron risotto with slow cooked veal shank and parsley, lemon and garlic dressing

Gnocchi Sorrentina
single 19.5 / to share 35

Oven-baked gnocchi in tomato sauce, gratinated with mozzarella, parmesan & basil

ANTIPASTI

- Minestrone (VE)(GF) 11
- Melanzane alla parmigiana 17
- Arancini al Tartufo 11
Golden Arancini with a silky Parmigiano béchamel and black truffle paste
- Impepata di Cozze 16.5
Mussels prepared the authentic Italian way, white wine, garlic, parsley, chilli, and grilled bread
- La Bandiera (GF) 19
Burrata with tomatoes, pesto, sesame and 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 & black pepper
- Linguine al Pesto di Rucola 22
Rocket pesto, toasted pecans, Stracciatella cream, sundried tomatoes and bread crumbs
- Ziti alla Genovese 26
with traditional slow-cooked beef and onion ragù, grated 30 month Parmesan
- Lasagna al forno 20
A timeless recipe from our ancestry
- Rigatoni alla Norma (V) 20
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta
- Tagliatelle Zucchine e Gamberi 25
Fresh tagliatelle with courgette, king Prawns, cherry tomatoes, garlic and chilli
- Linguine all'Astice 41
Linguine with Lobster, fresh chilli, garlic and cherry tomatoes
- Linguine alle Vongole e Bottarga 30
Linguine with Clams, fish roe, fresh chilli, garlic and white wine
- Ravioli ai Funghi 22
Fresh ravioli filled with wild mushrooms, served in a rich butter and wild mushroom sauce
- Risotto Radicchio (GF) and Salissicia 25
Radicchio risotto with Italian sausage and caramelized onion

COTOLETTE

Cotoletta alla Milanese 40
The Original one, Crispy breaded Veal on the bone served with rocket, cherry tomato and parmesan salad

Pollo alla Milanese 30
Golden breaded Chicken breast served with rocket, cherry tomatoes and parmesan salad

Little Italy Chicken Parm 32
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella and tomato sauce

INSALATE

- LaB Cob 23**
Our very own Salad with soft boiled egg, bacon, avocado, 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 potatoes 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

- Fegato alla Veneziana 32**
Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes
- Bistecca e Patatine 35**
The Italian steak-frites served with peppercorn sauce
- Branzino (GF) 36**
Pan fried Seabass with Salmoriglio served with sauteed spinach
- 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
- Salmone Grigliato 32**
Grilled salmon with a delicate fennel sauce, baked fennel gratin and grilled fennel

PIZZA

Gluten free base available

- LaB Classica (V) 19**
Tomato and fresh buffalo mozzarella
- La Diavola di Marylebone 21**
Tomato, mozzarella, spicy Calabrese salami & chilli
- Prosciutto e Funghi 22.5**
Tomato, mozzarella, ham and mushrooms
- La Dolce Caprino (V) 20**
Mozzarella, roasted sweet pepper and aubergine, Goat cheese, pine nuts, garlic oil & honey
- Burrata & Pesto 25**
Fior di latte, parmesan, cherry tomatoes, burrata, homemade basil pesto and Taggiasca olives

SIDES

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