LA BRASSERIA

LUNCH AND DINNER

STUZZICHINI

Bruschetta al pomodoro (VE) 8.5

Bread Basket (VE) 6

Olives (VE)(GF) 5.5

Focaccia Nonna Rosa (VE) 10

The crispiest Zucchini fritti (V) 9

ANTIPASTI

Minestrone (VE)(GF) 11
Traditional Italian vegetable soup

Melanzane alla parmigiana 18
Oven baked layers of aubergine, tomato sauce, mozzarella & parmesan

Arancini al Tartufo 11
Golden Arancini with a silky Parmigiano béchamel and black truffle paste

La Bandiera (GF) 19
Burrata with mixed sauteed vegetables, pesto and basil oil

Calamari fritti 14
Fried squid with homemade tartare sauce

Insalata Mediterranea (V)(GF) 15
Our take on the classic Greek salad: tomatoes, peppers, olives, spring onion, cucumber, capers and goat's cheese, finished with fresh mint and a citrus-mustard dressing

Polpette al sugo 13
Homemade meatballs in rich tomato sauce and Parmesan

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 (V)(GF) 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

CRUDI

Tartare di tonno 22
Tuna tartare with ceviche dressing, chives, avocado mousse and fried Carasau bread

Tartare di Manzo 20
Hand-cut beef tartare with shallots, capers, anchovies, egg yolk and mustard, served with crispy bread chips

PASTA

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

Paccheri alla Carbonara 23
From the fields of Lazio, fresh paccheri pasta with pancetta, Pecorino cheese, egg & black pepper

Rustichelle Salsiccia e Funghi 23
Rustichelle with Italian sausage, wild mushrooms, saffron & cream

Rigatoni alla Norma (V) 21
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta

Risotto ai Funghi (GF) 26
Wild mushroom risotto, gently cooked and enriched with butter and Parmesan

Lasagna al forno 22
A timeless recipe from our ancestry

Linguine all'Astice 41
Linguine with Lobster, fresh chilli, garlic and cherry tomatoes

Linguine alle Vongole e Bottarga 31
Linguine with Clams, fish roe, fresh chilli, garlic and white wine

Tagliatelle Zucchine e Gamberi 26
Fresh tagliatelle with courgette, king Prawns, cherry tomatoes, garlic and chilli

Paccheri with Burrata e 'Nduja 26
Fresh paccheri with a rich, spicy tomato and leek sauce, finished with white wine and 'nduja, topped with burrata and lemon zest

MAINS

Fegato alla Veneziana 34
Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes

Bistecca e Patatine 36
The Italian steak-frites served with peppercorn sauce

Branzino (GF) 36
Pan fried Seabass with Salmoriglio served with sauteed spinach

Polletto alla Griglia (GF) 33
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 (GF) 33
Grilled salmon served with mixed panfried vegetables and basil olive oil

PIZZA

Gluten free base available

LaB Classica (V) 20
Tomato and fresh buffalo mozzarella

La Diavola di Marylebone 23
Tomato, mozzarella, spicy Calabrese salami, 'Nduja & chilli

Quattro Formaggi 23
Buffalo mozzarella, Fontina, Gorgonzola and Parmesan

La Dolce Caprino (V) 21
Mozzarella, roasted sweet pepper and aubergine, Goat cheese, pine nuts, garlic oil & honey

Crudo e Rucola 26
Tomato, mozzarella, Parma ham, rocket and Parmesan shaving

Prosciutto e Funghi 24
Tomato, mozzarella, ham and mushrooms

HOUSE SPECIALS

Ossobuco alla Milanese
single 42 / to share 78
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 ai Quattro Formaggi
single 23/ to share 42
Potato gnocchi with a rich four cheese sauce of Parmesan, Pecorino, Taleggio and Gorgonzola
add shaved black truffle +5

Pappardelle al Ragù di Cinghiale 30
Fresh pappardelle pasta with rich wild boar ragù, inspired by the traditions of Tuscany

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 33
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella and tomato sauce

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

Sweet Potato fries (VE) 9

Tenderstem Broccoli(VE)(GF) 9

(V) Vegetarian **(VE)** Vegan **(GF)** Gluten-Free **Allergies:** Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill