

STUZZICHINI

Bruschetta al pomodoro (VE) 7.5

Cestino di Pane (VE) 6

Olives (VE)(GF) 5.5

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

La Bandiera (GF) 19

Burrata with tomatoes, pesto, sesame and basil oil

Calamari fritti 14

Fried squid with homemade tartare sauce

CRUDI

Tartare di tonno 22

Tuna tartare with ceviche dressing, chives, avocado mousse and fried Carasau bread

Tartare di Manzo 24

Beef Tartare, gherkins, shallots, capers, mustard, worcestershire sauce, brandy, egg yolk

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

Casarecce al ragù di Coniglio 27

Fresh Casarecce pasta with slow-cooked Rabbit ragù

Ravioli ai Funghi 22

Fresh ravioli filled with wild mushrooms, served in a rich butter and wild mushroom sauce

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

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

ALL DAY BRUNCH

available until 4pm

Eggs Benedict 16.5
Roast Ham, hollandaise sauce & chives

Eggs Florentine (V) 16.5
Spinach, hollandaise sauce & chives

Brioche Reale al Salmone 18.5
Brioche with chive ricotta cream, smoked salmon, rocket, poached egg

Signor Toastato 16

Our croque monsieur, sourdough bread with ham, Gruyere cheese
Make it Signora +3
adding one fried egg

Panino con Uova e Bacon 13.5
Crispy bacon and perfectly fried egg sandwich

Avocado on Sourdough (VE) 13.5
topped with pumpkin seeds
add poached egg +3
add two eggs +5 (V)

Frittata della casa 18.5
3-egg omelette with ham, swiss cheese served with salad & fries