

STUZZICHINI

Bruschetta al pomodoro (VE) 7.5

Cestino di Pane (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 parmigiana17

Arancini al Tartufo11
Golden Arancini with a silky Parmigiano béchamel and black truffle paste

Impepata di Cozze16.5
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 fritti14
Fried squid with home-made tartare sauce

Polpette al sugo16
Homemade meatballs in rich tomato sauce, with grilled sourdough and Parmesan

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, worcester sauce, brandy and egg yolk

Tartare di Gamberi 22
Crisp costini with Mazara del Vallo prawn tartare, citrus zest and fine extra virgin olive oil

PASTA

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

Bigoli alla Carbonara22
From the fields of Lazio, fresh bigoli pasta with pancetta, Pecorino cheese, egg & black pepper

Linguine al Pesto di Rucola22
Rocket pesto, toasted pecans, Parmigiano Reggiano, EVOO

Ziti alla Genovese26
with traditional slow-cooked beef and onion ragù, grated 30 month Parmesan

Ravioli ai Funghi22
Fresh ravioli filled with wild mushrooms, served in a rich butter and wild mushroom sauce

Rigatoni alla Norma (V)20
Nonna Rosa’s Palermitana recipe, tomato, aubergine and dried ricotta

Tagliatelle Zucchine e Gamberi25
Fresh tagliatelle with courgette, king Prawns, cherry tomatoes, garlic and chilli

Linguine all’Astice41
Linguine with Lobster, fresh chilli, garlic and cherry tomatoes

Linguine alle Vongole e Bottarga30
Linguine with Clams, fish roe, fresh chilli, garlic and white wine

Casarecce al ragù di Coniglio27
Fresh Casarecce pasta with slow cooked Rabbit ragù

Lasagna al forno20
A timeless recipe from our ancestry

Risotto Radicchio&Salsiccia (GF)25
Radicchio risotto with Italian sausage and caramelized onion

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, mix 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, lambs lettuce, boiled baby potatoes, Taggiasche olives, radish, cherry tomatoes and pine nuts

MAINS

Fegato alla Veneziana32
Calf’s liver Venetian style or pan fried with butter and sage served with mashed potatoes

Bistecca e Patatine35
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 a butter and lemon sauce, green sauce, and a mixed salad

Salmone Grigliato32
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 Marylebone21
Tomato, mozzarella, spicy Calabrese salami & chilli

Prosciutto e Funghi22.5
Tomato, mozzarella, ham and mushrooms

La Dolce Caprino (V)20
Mozzarella, roasted sweet pepper and aubergine, Goat cheese, pine nuts, garlic oil & honey

Burrata & Pesto25
Fior di latte, parmesan, cherry tomatoes, burrata, homemade basil pesto and Taggiasca olives

COTOLETTE

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

Cotoletta Viennese 42
Crisp-fried Veal is topped with fried egg, anchovies & capers 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

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 Gem9
with Caesar dressing & bacon

ALL DAY BRUNCH

available until 4pm

Eggs Benedict16.5
Roast Ham, hollandaise sauce & chives

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

Eggs Royal18.5
Smoked Salmon, hollandaise sauce & chives

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

Frittata della casa18.5
3 eggs omelette with ham and swiss cheese served with salad & french fries

Signor Toastato16
Our croque monsieur, sourdough bread with ham, Gruyere cheese
Make it *Signora* +3
adding one fried egg

Panino con Uova e Bacon13.5
Crispy bacon and perfectly fried eggs sandwich