

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

ANTIPASTI

Minestrone (VE)(GF)	11
Traditional Italian vegetable soup	
Melanzane alla parmigiana	17
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	14
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 <i>grilled or breaded chicken</i>	
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 <i>mozzarella or tinned tuna</i> +4	
add <i>grilled chicken</i> +6	

LA BRASSERIA

LUNCH AND DINNER

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 22

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

Rustichelle Salsiccia e Funghi 22

Rustichelle with Italian sausage, wild mushrooms, saffron & cream

Rigatoni alla Norma (V) 20

Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta

Risotto alla Zucca (GF) 25

Pumkin risotto, with scamorza cheese cream and crispy pumpkin on top

Lasagna al forno 20

A timeless recipe from our ancestry

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

Tagliatelle Zucchine e Gamberi 25

Fresh tagliatelle with courgette, king Prawns, cherry tomatoes, garlic and chilli

Paccheri with Burrata e 'Nduja 25

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 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 (GF) 32

Grilled salmon served with mixed panfried vegetables and basil olive oil

PIZZA

Gluten free base available

LaB Classica (V) 19

Tomato and fresh buffalo mozzarella

La Diavola di Marylebone 21

Tomato, mozzarella, spicy Calabrese salami, 'Nduja & chilli

Quattro Formaggi 22

Buffalo mozzarella, Fontina, Gorgonzola and Parmesan

La Dolce Caprino (V) 20

Mozzarella, roasted sweet pepper and aubergine, Goat cheese, pine nuts, garlic oil & honey

Crudo e Rucola 25

Tomato, mozzarella, Parma ham, rocket and Parmesan shaving

Prosciutto e Funghi 22.5

Tomato, mozzarella, ham and mushrooms

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 ai Quattro Formaggi

single 22/ to share 40

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 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	
Sweet Potato fries (VE)	9
Tenderstem Broccoli(VE)(GF)	9