

# LA BRASSERIA

LUNCH AND DINNER

## STUZZICHINI

Truffle arancini (V)	8
Bruschetta al pomodoro (V)	6
Sicilian Chickpea Fritters (V)	6
Olive Tapenade & Truffle Crostone	6
Bread basket (V)	5
Olives (VE)(GF)	4.5
Focaccia Nonna Rosa (V)	8

## STARTERS

Minestrone (VE)(GF)	9
Piping hot home-made minestrone soup	
Melanzane alla parmigiana (V)	11
Aubergine parmigiana	
Gamberoni grigliati	15
Grilled prawn with fried polenta and paprika mayo	
Calamari fritti	12
Fried squid with home-made tartare sauce	
Capesante (GF)	17
Sauteed scallops with apple, yoghurt sauce and roasted cherry tomatoes	
Torretta al salmone (GF)	12
Smoked salmon with beetroot & burrata	
Tartare di tonno	16
Tuna tartare with chives mayo & oil served with roasted Carasau bread	
La Bandiera (V)(GF)	15
Burrata with tomatoes, pesto & sesame	
Polpette di melanzane (V)	10
Fried aubergine "veggieballs" served with pesto and cream cheese drops	
Carpaccio di manzo al tartufo e parmigiano Reggiano	15
Thinly sliced beef with truffle and parmesan shavings (DOCG)	
Vitello Tonnato (GF)	16
Veal with tuna mayo alla Piemontese	
Prosciutto e Coccole	16
San Daniele ham (DOCG) with fried Pecorino and Scamorza cheese Ravioli	

## SALADS

LaB Cob	16/20
Our very own grilled chicken, bacon, avocado salad with LaB dressing	
Superfood salad (GF)(VE)	13
Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds add mozzarella or tinned tuna +5 add grilled chicken +7.5	
LaB Manhattan Milanese	16/20
Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing	
Frittata della casa	17
2 eggs omelette with ham and swiss cheese served with salad and french fries	

## PASTA

Our old time classic are always available on request. Gluten free spaghetti and penne available	
Trofie al pesto (V)	15
Trofie pasta with Genovese pesto, sundried tomatoes and toasted bread crumbs	
Rigatoni alla Norma (V)	15
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta cheese	
La Carbonara	15
From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs	
Lasagna fresca	15
A timeless recipe from our ancestry	
Taglierini asparagi e gamberi	21
Fresh taglierini with asparagus, king prawns, cherry tomatoes, garlic and chilli	
Linguine all'astice	37
Linguine with lobster, fresh chilli, garlic and cherry tomatoes	
Linguine alle vongole e bottarga	21
Linguine with clams, fish roe, chilli garlic and white wine	
Linguine al Nero di Seppia	18
Linguine with cuttlefish ink, squid and prawn tartare	
Risotto alla Pescatora (GF)	20
Risotto with mixed seafood, garlic, chilli and parsley	
Ravioli del giorno	19
Seasonal homemade Ravioli	
Tagliatelle al ragù d'anatra	17
Fresh tagliatelle with duck ragù	

## PIZZA

Gluten free base available	
LaB Classica (V)	15
Tomato and fresh buffalo mozzarella, what more does one need?	
Crudo e rucola	19
Tomato, mozzarella, Parma ham, parmesan shavings (DOCG) and rocket	
La Diavola di Marylebone	17
Tomato, mozzarella, spicy Calabrese salami and chilli	
Marinara (VE)	15
Tomato sauce, extra virgin olive oil, oregano and garlic	
Formaggi e Pere (V)	18
Mozzarella, gorgonzola, scamorza and parmesan with pear & walnuts	
Prosciutto e Funghi	18
Tomato, mozzarella, ham and mushrooms	
Burrata & Pistacchio (V)	20
Tomato, Burrata cheese, grilled aubergine, pesto and pistachio	
Rucola e Caprino (V)	18
Mozzarella, rocket, caprino cheese & cherry tomatoes	

## HOUSE CLASSICS

Fettuccine della casa (V)	22
Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	
Little Italy Chicken Parm	26
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	

## MAINS

Fegato alla Veneziana	27
Calf's liver Venetian style or pan fried with butter and sage served with butter asparagus	
Cotoletta alla Milanese	32
Golden breaded veal on the bone served with roasted cherry tomato and rocket	
Filetto di manzo (GF)	38
Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes	
Petto d'Anatra (GF)	28
Duck Breast, pink peppercorn sauce served with mix salad, baby potatoes & butter asparagus	
Lombatina di Vitello (GF)	30
Grilled Veal chop served with roasted potatoes	
Branzino alla Livornese (GF)	31
Grilled wild seabass with tomato, olives and capers sauce served with caponata	
Gran Grigliata di Pesce (min 2 p) (GF)	54
Grilled salmon, seabass, scampi, prawn served with grilled vegetables	
Pesce Spada (GF)	28
Marinated swordfish with herbs cooked in the oven with fennel purée & fried courgette flower	
Salmone Quasi Vivo (GF)	28
Lightly grilled salmon with pea puree	
Polpo (GF)	28
Pan-fried octopus with paprika mayo served with baby potatoes	
SIDES	
French fries	6
Sweet potato fries	7
The crispiest Zucchini fritti	7
Spinach or Broccoli (GF)	6
LaB roast potatoes (GF)	6
Fresh tomato and red onion salad(GF)	6
Mixed salad (GF)	7
Green salad (GF)	7

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DOCG) Denomination of Controlled and Guaranteed Origin

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 15% on every bill