

LA BRASSERIA

WEEKEND BRUNCH

COCKTAILS

Crodino, The Original Italian	6
Mimosa / Bellini	13
Margarita	13
Aperol / Campari Spritz	13
Bloody Mary	13
Pistachio / Amaretto Sour	13
Negroni	13

LAB BRUNCH

Yoghurt with mixed berries and homemade nutty granola (V)	8
Homemade ricotta pancakes With Canadian maple syrup and berries or bacon or Nutella	10
French toast bacon e banana	10
French toast with maple bacon, banana and pecan nuts	
Crushed avocado and focaccia (V)	9
add poached egg 12 add two eggs 14	
Italian American (GF)	16
Two fried eggs, San Daniele prosciutto and roast potato	
Frittata della casa	17
2 eggs omelette with ham and swiss cheese served with salad and french fries	
Crostino Milanese	13
Scrambled eggs topped with Grana Padano shavings, mushroom and tomato	
Egg Benedict	13
2 poached eggs on English muffins with roasted ham and hollandaise sauce	
Egg Florentine (V)	13
2 poached eggs on English muffins with spinach and hollandaise sauce	
Egg Royale	15
2 poached eggs on English muffins with smoked salmon and hollandaise sauce	
Scrambled eggs and wild smoked salmon (GF)	16

EXTRAS

Mushrooms / Grilled tomatoes	4.5
Grilled tomatoes	4.5
Crispy bacon	5.5
Spinach	6
Smoked salmon	7
Grilled Halloumi	6

STARTERS

Truffle arancini (V)	8
Olive Tapenade & Truffle Crostone	6
Torretta al salmone (GF)	12
Smoked salmon with beetroot & burrata	
Carpaccio di manzo al tartufo	16
Thinly sliced beef with truffle and Grana Padano	
La Bandiera (V)(GF)	15
Burrata with tomatoes, pesto & sesame	
Calamari fritti	12
Fried squid with home-made tartare sauce	
Capesante con crema di patate	17
Sauteed scallops with potato cream, roasted cherry tomatoes and crispy leek	

PASTA

Gluten free spaghetti and penne available	
Trofie al pesto (V)	15
Trofie pasta with Genovese pesto, sundried tomatoes and toasted bread crumbs	
Lasagna fresca	16
A timeless recipe from our ancestry	
Spaghetti pomodoro e basilico (V)(VE)	14
The Italian restaurant benchmark, spaghetti with cherry tomato sauce	
Tagliatelle asparagi e gamberi	22
Fresh tagliatelle with asparagus, king prawns, cherry tomatoes, garlic, chilli	
Linguine alle vongole e bottarga	21
Linguine with clams, fish roe, chilli garlic and white wine	
Rigatoni alla Norma (V)	16
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	
Fettucine della casa (V)	22
Our famous fresh fettuccine with radicchio Trevisano and truffle cream	

PIZZA

Gluten free option available	
LaB Classica (V)	15
Tomato and fresh buffalo mozzarella, what more does one need?	
La Diavola di Marylebone	17
Tomato, mozzarella, spicy Calabrese salami and chilli	
Marinara (VE)	11
Tomato sauce, extra virgin olive oil, oregano and garlic	
Formaggi e Pere (V)	18
Mozzarella, gorgonzola, scamorza and Grana Padano with pear & walnuts	
Prosciutto e Funghi	18
Tomato, mozzarella, ham and mushrooms	
Salsiccia & Spinaci	18
Mozzarella, Italian sausage and spinach	

SALADS

LaB Cob	16/20
Our very own chicken, bacon, avocado salad with LaB dressing	
LaB Manhattan Milanese	16/20
Our now famous chopped chicken Milanese on a bed of cos lettuce and Grana Padano and our special LaB dressing	
Superfood salad (GF)(VE)	13
Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds	
add mozzarella / tuna +5	
add chicken +7.5	

MAINS

Little Italy Chicken Parm	26
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	
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	
Scottadito d'Agnello	28
Grilled Lamb chops with baby potatoes and battered cauliflower florets	
Branzino alla Livornese (GF)	31
Grilled seabass with tomato, olives and capers sauce served with caponata	
Salmone Quasi Vivo (GF)	28
Lightly grilled salmon with peas puree served with caponata	

SIDES

French fries	6
Sweet potato fries	7
The crispiest Zucchini fritti	7
Spinach or Broccoli (GF)	6
LaB roast potatoes	6
Fresh tomato and red onion salad (GF)	6
Mixed or green salad (GF)	6

(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