LA BRASSERIA

WEEKEND BRUNCH

COCKTAILS

Mimosa or **Bellini** 13

Margarita or **Picante** 15.5

Aperol or **Campari Spritz** 13

Bloody Mary or **Maria** 13.5

Classic Negroni 15

Mezcal Negroni 16

Virgin Mojito 9

Crodino Spritz 12.5

ANTIPASTI

Bruschetta al pomodoro (VE) 7.5

Minestrone (VE)(GF) 11

Melanzane alla parmigiana 17

Truffle Arancini 11
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

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

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

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

Rustichelle Salsiccia e Funghi 22
Rustichelle with Italian sausage, wild mushrooms, saffron & cream

Tagliatelle Zucchine e Gamberi 25
Fresh tagliatelle with courgette, king Prawns, cherry tomatoes, garlic and chilli

Linguine alle Vongole e Bottarga 30
Linguine with Clams, fish roe, fresh chilli, garlic and white wine

Lasagna al forno 20
A timeless recipe from our ancestry

Linguine all'Astice 41
Linguine with Lobster, fresh chilli, garlic and cherry tomatoes

Gnocchi ai Quattro Formaggi 22
Potato gnocchi with a rich four cheese sauce of Parmesan, Pecorino, Taleggio and Gorgonzola

LAB BRUNCH

Yoghurt with mixed Berries 11
and homemade nutty Granola (V)

Homemade Ricotta Pancakes 16
with Canadian maple syrup, fresh *berries* and berries coulis (V) **or** *bacon* **or** *Nutella*

Challah French Toast (V) 16
Challah French toast with sweet ricotta cream and a honey-butter figs

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

Frittata della casa 18.5
3-egg omelette with ham and swiss cheese served with salad and french fries

Frittata di Albumi e Caprino (V)(GF) 15
Delicate egg white omelette with goat cheese and sautéed spinach

Crostino Milanese 16
Scrambled eggs on Sourdough, Grana Padano shavings, spring onion served with mushrooms and grilled tomato

Eggs Benedict 16.5
Roast Ham, hollandaise sauce & chives

Eggs Florentine 16.5
Spinach, hollandaise sauce & chives

Avo Reale 20
English muffin with smoked salmon, poached eggs & avocado cream

Scrambled eggs & smoked salmon (GF) 18

Bruschetta del Bosco 16
Sourdough toast topped with sautéed oyster mushrooms, parsley and shallots
add poached egg +3 **add** two eggs +5 (V)
add shaved black truffle +5

Cannellini al Tegamino 14
Warm cannellini beans, herbs, chilli, poached egg, served with sourdough
add cumberland sausage +4

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

Signor Toastato 16
Our croque monsieur, sourdough bread with ham, Swiss cheese & béchamel
Make it Signora +3 adding one fried egg

EXTRAS

Avocado 6.5 or **Mushrooms** 5.5 (VE)(GF)
Grilled Tomatoes (VE)(GF) 4.5
Crispy bacon or **Sausage** 6.5
Smoked Salmon (GF) 10
Grilled Halloumi (V)(GF) 6.5

INSALATE

LaB Cob 23
Our very own Salad with soft boiled egg, bacon, avocado salad, 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 potato 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

COTOLETTE

Cotoletta alla Milanese 40
Crispy breaded Veal on the bone served with rocket, cherry tomato & parmesan salad

Pollo alla Milanese 30
Golden breaded Chicken breast served with rocket, cherry tomatoes & parmesan salad

Little Italy Chicken Parm 32
Chicken Milanese topped with aubergine, mozzarella & tomato sauce

MAINS

Bistecca e Patatine 35
The Italian steak-frites served with peppercorn sauce

Fegato alla Veneziana 32
Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes

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

Branzino (GF) 36
Pan fried Seabass with Salmoriglio served with sauteed spinach

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

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

Prosciutto e Funghi 22.5
Tomato, mozzarella, ham and mushrooms

Crudo e Rucola 25
Tomato, mozzarella, Parma ham, rocket and Parmesan shaving

Quattro Formaggi 22
Buffalo mozzarella, Fontina, Gorgonzola and Parmesan

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

(V) Vegetarian **(VE)** Vegan **(GF)** Gluten-Free **Allergies:** Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill