

LA BRASSERIA

LUNCH AND DINNER

STUZZICHINI

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

STARTERS

Zuppetta di Cozze	11
Italian style mussels soup with roasted bread	
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 con crema di patate	17
Sauteed scallops with potato cream, roasted cherry tomatoes and crispy leek	
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	
Polenta & Porcini Millefoglie(V)(GF)	12
Layers of polenta, porcini mushrooms and grana Padano cream	
Carpaccio di manzo al tartufo	15
Thinly sliced beef with truffle and Grana Padano shavings	
Prosciutto e Panzerottini	16
San Daniele ham with homemade fried little calzone filled cheese and tomato	

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 Grana Padano shavings 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)	16
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta cheese	
Risotto Zucca e Gorgonzola (GF)	18
Risotto with pumpkin, gorgonzola cheese and crispy San Daniele ham	
La Carbonara	15
From the fields of Lazio, spaghetti with pancetta, Pecorino cheese and eggs	
Lasagna fresca	16
A timeless recipe from our ancestry	
Tagliatelle asparagi e gamberi	22
Fresh tagliatelle 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	
Risotto alla Pescatora (GF)	20
Risotto with mixed seafood, garlic, chilli and parsley	
Tagliatelle al ragù d'anatra	17
Fresh tagliatelle with duck ragù	
Ravioli del giorno	19
Seasonal homemade Ravioli	

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, San Daniele ham, Grana Padano shavings and rocket	
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	
Burrata & Pistacchio (V)	20
Tomato, Burrata cheese, grilled aubergine, pesto and pistachio	
Salsiccia & Spinaci	18
Mozzarella, Italian sausage and spinach	

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 and tomato sauce	

MAINS

Fegato alla Veneziana	27
Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes	
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	
Lombatina di Vitello (GF)	30
Grilled Veal chop served with roasted potatoes	
Branzino alla Livornese (GF)	31
Grilled seabass with tomato, olives and capers sauce served with caponata	
Sogliola al limone	32
Lemon Sole served with butter & lemon sauce	
Salmone Quasi Vivo (GF)	28
Lightly grilled salmon with pea puree served with caponata	
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)	6
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