

LA BRASSERIA

MILANESE

STUZZICHINI

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

STARTERS

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| Minestrone (VE)(GF) Piping hot home-made minestrone soup | 9 |
| Melanzane alla parmigiana (V) Aubergine parmigiana | 11 |
| Calamari fritti Fried squid with home-made tartare sauce | 12 |
| Capesanta con Porcini (GF) Sauteed scallops with Porcini mushrooms sauce and Burrata cream | 17 |
| Tartare di tonno Tuna tartare with chives mayo & oil served with roasted Carasau bread | 16 |
| La Bandiera (V)(GF) Burrata with Heritage tomatoes and basil | 15 |
| Polpette di melanzane (V) Fried aubergine "vegieballs" served with pesto and cream cheese drops | 10 |
| Carpaccio di manzo al tartufo e parmigiano Reggiano Thinly sliced beef with truffle and parmesan shavings (DOCG) | 15 |
| Vitello Tonnato (GF) Veal with tuna mayo alla Piemontese | 16 |
| Prosciutto e Coccole San Daniele ham (DOCG) with fried Pecorino and Scamorza cheese Ravioli | 16 |

SALADS

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| LaB Cob Our very own grilled chicken, bacon, avocado salad with LaB dressing | 16/20 |
| Superfood salad (GF)(VE) 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 | 13 |
| LaB Manhattan Milanese Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing | 16/20 |
| Frittata della casa 2 eggs omelette with ham and swiss cheese served with salad and french fries | 17 |

PASTA

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

PIZZA

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

HOUSE CLASSICS

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

MAINS

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| Fegato alla Veneziana Calf's liver Venetian style or pan fried with butter and sage served with butter asparagus | 27 |
| Cotoletta alla Milanese Golden breaded veal on the bone served with roasted cherry tomato and rocket | 32 |
| Filetto di manzo (GF) Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes | 38 |
| Petto d'Anatra (GF) Duck Breast, pink peppercorn sauce served with mix salad, baby potatoes & butter asparagus | 28 |
| Branzino alla Livornese (GF) Grilled wild seabass with tomato, olives and capers sauce served with caponata | 31 |
| Merluzzo Nero al cartoccio (GF) Black Cod served with seasonal vegetables, clams and mussels | 28 |
| Salmone Quasi Vivo (GF) Lightly grilled salmon with pea puree | 28 |
| Polpo (GF) Pan-fried octopus with paprika mayo served with baby potatoes | 28 |
| 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