

COCKTAILS

- Mimosa or Bellini 12.5
- Margarita or Picante 15
- Aperol or Campari Spritz 12.5
- Bloody Mary or Maria 12.5
- Classic Negroni 14
- Mezcal Negroni 15.5
- Virgin Mojito 9
- Crodino Spritz 10

LAB BRUNCH

- Yoghurt with mixed Berries 9.5 and homemade nutty Granola (V)
- Homemade Ricotta Pancakes 14.5 With Canadian maple syrup, fresh *berries* and berries coulis (V) or *bacon* or *Nutella*
- Italian Style Crepes (V) 15.5 Crêpes filled with sweet ricotta, orange sauce and dusted with sugar
- Crushed Avocado on Sourdough (VE) 11 add poached egg +3 add two eggs +5 (V) topped with pumpikn seeds
- Signor Toastato 15 Our croque monsieur, sourdough bread with ham, Swiss cheese & béchamel Make it Signora +2 adding one fried egg
- Frittata della casa 17.5 3 eggs omelette with ham and swiss cheese served with salad and french fries
- Frittata di Albumi e Caprino (V)(GF) 13.5 Delicate egg white omelette with goat cheese and sautéed spinach
- Crostino Milanese 14 Scrambled eggs on Sourdough toast topped with Grana Padano shavings, spring onion served with mushroom and grilled tomato
- Panino con Uova e Bacon Croccante 13 Crispy bacon and perfectly fried eggs sandwich
- Eggs Benedict 14.5 Roast Ham, hollandaise sauce & chives
- Eggs Florentine 14.5 Spinach, hollandaise sauce & chives
- Eggs Royale 17.5 Smoked Salmon, hollandaise sauce & chives

- Scrambled eggs & smoked salmon (GF) 17.5
- Crostone con Burrata e Fragole (V) 18 Toasted bread topped with creamy Burrata, fresh Strawberries, basil, and a drizzle of Aceto di Modena

EXTRAS

- Avocado (VE)(GF) 4.5
- Mushrooms (VE)(GF) 4.5
- Grilled Tomatoes (VE)(GF) 4.5
- Crispy bacon 5.5
- Smoked Salmon (GF) 9
- Grilled Halloumi (GF) 6

LA BRASSERIA

WEEKEND BRUNCH

ANTIPASTI

- Truffle Arancini 8.5
- Minestrone (VE)(GF) 9
- Carpaccio di Manzo (GF) 19 Piemontese Fassona beef carpaccio, served with rocket and parmesan crisp
- Melanzana Parmigiana 15
- Tartare di Manzo 22 Beef Tartare, gherkins, shallots, capers, mustard, worcester sauce, brandy and egg yolk
- La Bandiera (GF) 17 Burrata with tomatoes, pesto, sesame & basil oil
- Calamari fritti 12.5 Fried squid with home-made tartare sauce
- Insalata di Granchio 22.5 Crab salad with avocado cream, micro leaves, grapefruit & curly chilli
- Tartare di tonno 20 Tuna tartare with ceviche dressing, chives, avocado mousse and fried Carasau bread

PASTA

Our old time classic are always available on request. Gluten free spaghetti and penne available

- Spaghettoni alla Carbonara 19.5 From the fields of Lazio, Fresh spaghettoni pasta with pancetta, Pecorino cheese, egg & pepper
- Rigatoni al ragù di Vitello 28 Fresh Rigatoni pasta with slow cooked Veal ragù
- Rigatoni alla Norma (V) 18 Nonna Rosa’s Palermitana recipe, tomato, aubergine and dried ricotta cheese
- Lasagna al forno 19 A timeless recipe from our ancestry
- Ravioli di Magro (V) 19 Ricotta di Bufala and spinach served with citrus butter and toasted almond
- Tagliatelle zucchini e gamberi 23 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

PIZZA

Gluten free base available

- LaB Classica (V) 17.5 Tomato and fresh buffalo mozzarella
- Pizza Tre Colori (V) 20 Fior di latte, Scamorza and tricolour Datterino tomatoes
- La Diavola di Marylebone 19 Tomato, mozzarella, spicy Calabrese salami & chilli
- La Dolce Caprino (V) 19 Mozzarella, roasted sweet pepper and aubergine, Goat cheese, pine nuts, garlic oil & honey
- Prosciutto e Funghi 21.5 Tomato, mozzarella, ham and mushrooms
- Burrata & Pistacchio 22.5 Tomato, Burrata cheese, grilled aubergine, pesto and pistachio

COTOLETTE

- Cotoletta alla Milanese 38 Crispy breaded Veal on the bone served with rocket, cherry tomato & parmesan salad
- Cotoletta Viennese 40 Crisp-fried Veal is topped with fried egg, salty anchovies & capers served with rocket, cherry tomato & parmesan salad
- Pollo alla Milanese 28 Golden breaded Chicken breast served with rocket, cherry tomatoes & parmesan salad
- Little Italy Chicken Parm 32 Chicken Milanese topped with aubergine, mozzarella & tomato sauce

INSALATE

- LaB Cob 21.5 Our very own Salad with soft boiled egg, bacon, avocado salad, croutons & LaB dressing choice of *grilled* or *breaded chicken*
- Insalata Nizzarda 26.5 Seared tuna, mix salad, green beans, cherry tomato, taggiasche olive, soft boiled egg, anchovies, boiled potato and sesame seeds
- Superfood salad (GF)(V) 18.5 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
- Marylebone Salad (GF)(V) 21.5 Goat cheese, green beans, lambs lettuce, boiled baby potatoes, Taggiasche olives, raddish, cherry tomatoes and pine nuts

MAINS

- Bistecca e Patatine 32 The Italian steak-frites served with peppercorn sauce
- Scottadito di Agnello (GF) 38 Grilled Lamb chops with lamb jus, roast baby potatoes and grilled asparagus
- Branzino (GF) 34 Pan fried Seabass with Salmoriglio served with sauteed spinach
- Salmone Grigliato (GF) 29.5 Lightly grilled Salmon with pea puree served with caponata

SIDES

- French fries (VE) 6.5
- The crispiest Zucchini fritti (V) 8
- Spinach (VE)(GF) 7.5
- Roast baby potatoes (VE)(GF) 6.5
- Mixed or Green salad (VE)(GF) 7.5
- Grilled Baby Gem 7.5 with Caesar dressing & bacon
- Mashed Potato (V)(GF) 7.5
- Grilled asparagus & Citrus breadcrumbs (VE) 8