

STUZZICHINI

- Bruschetta al pomodoro (VE) 7.5
- Cestino di Pane (VE) 6
- Olives (VE)(GF) 5.5
- Focaccia Nonna Rosa (VE) 10
- The crispiest Zucchini fritti (V) 9

LA BRASSERIA

LUNCH AND DINNER

HOUSE SPECIALS

Ossobuco alla Milanese
single 39.5 / to share 75
The Ossobuco alla Milanese is one of the traditional recipes from Lombardy. Saffron risotto with slow cooked veal shank and parsley, lemon and garlic dressing

Gnocchi Sorrentina
single 19.5 / to share 35
Oven-baked gnocchi in tomato sauce, gratinated with mozzarella, parmesan & basil

ANTIPASTI

- Minestrone (VE)(GF) 11
- Melanzane alla parmigiana 17
- Arancini al Tartufo 11
Golden Arancini with a silky Parmigiano béchamel and black truffle paste
- Impepata di Cozze 16.5
Mussels prepared the authentic Italian way, white wine, garlic, parsley, chilli, and grilled bread
- La Bandiera (GF) 19
Burrata with tomatoes, pesto, sesame and basil oil
- Calamari fritti 14
Fried squid with homemade tartare sauce
- Polpette al sugo 16
Homemade meatballs in rich tomato sauce, with grilled sourdough and Parmesan

CRUDI

- Tartare di tonno** 22
Tuna tartare with ceviche dressing, chives, avocado mousse and fried Carasau bread
- Tartare di Manzo** 24
Beef Tartare, gherkins, shallots, capers, mustard, worcestershire sauce, brandy, egg yolk
- Tartare di Gamberi** 22
Crisp costini with Mazara del Vallo prawn tartare, citrus zest and fine extra virgin olive oil

PASTA

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

- Bigoli alla Carbonara** 22
From the fields of Lazio, fresh bigoli pasta with pancetta, Pecorino cheese, egg & black pepper
- Linguine al Pesto di Rucola** 22
Rocket pesto, toasted pecans, Stracciatella cream, sundried tomatoes and bread crumbs
- Ziti alla Genovese** 26
with traditional slow-cooked beef and onion ragù, grated 30 month Parmesan
- Ravioli ai Funghi** 22
Fresh ravioli filled with wild mushrooms, served in a rich butter and wild mushroom sauce
- Rigatoni alla Norma (V)** 20
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta
- Tagliatelle Zucchine e Gamberi** 25
Fresh tagliatelle with courgette, king Prawns, cherry tomatoes, garlic and chilli
- Linguine all'Astice** 41
Linguine with Lobster, fresh chilli, garlic and cherry tomatoes
- Linguine alle Vongole e Bottarga** 30
Linguine with Clams, fish roe, fresh chilli, garlic and white wine
- Casarecce al ragù di Coniglio** 27
Fresh Casarecce pasta with slow-cooked Rabbit ragù
- Lasagna al forno** 20
A timeless recipe from our ancestry
- Risotto Radicchio & Salsiccia (GF)** 25
Radicchio risotto with Italian sausage and caramelized onion

COTOLETTE

Cotoletta alla Milanese 40
The Original one, Crispy breaded Veal on the bone served with rocket, cherry tomato and parmesan salad

Cotoletta Viennese 42
Crisp-fried Veal is topped with fried egg, anchovies & capers served with rocket, cherry tomato and parmesan salad

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

Little Italy Chicken Parm 32
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella and tomato sauce

INSALATE

LaB Cob 23

Our very own Salad with soft boiled egg, bacon, avocado, 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 potatoes 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

Marylebone Salad (GF)(V) 22.5

Goat cheese, green beans, lamb's lettuce, boiled baby potatoes, Taggiasche olives, radish, cherry tomatoes and pine nuts

MAINS

- Fegato alla Veneziana** 32
Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes
- Bistecca e Patatine** 35
The Italian steak-frites served with peppercorn sauce
- Branzino (GF)** 36
Pan fried Seabass with Salmoriglio served with sauteed spinach
- 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
- Salmone Grigliato** 32
Grilled salmon with a delicate fennel sauce, baked fennel gratin and grilled fennel

PIZZA

Gluten free base available

- LaB Classica (V)** 19
Tomato and fresh buffalo mozzarella
- La Diavola di Marylebone** 21
Tomato, mozzarella, spicy Calabrese salami & chilli
- Prosciutto e Funghi** 22.5
Tomato, mozzarella, ham and mushrooms
- La Dolce Caprino (V)** 20
Mozzarella, roasted sweet pepper and aubergine, Goat cheese, pine nuts, garlic oil & honey
- Burrata & Pesto** 25
Fior di latte, parmesan, cherry tomatoes, burrata, homemade basil pesto and Taggiasca olives

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
- Grilled Baby Gem 9
with Caesar dressing & bacon

ALL DAY BRUNCH

available until 4pm

- Eggs Benedict** 16.5
Roast Ham, hollandaise sauce & chives
- Eggs Florentine (V)** 16.5
Spinach, hollandaise sauce & chives
- Brioche Reale al Salmone** 18.5
Brioche with chive ricotta cream, smoked salmon, rocket, poached egg
- Avocado on Sourdough (VE)** 13.5
topped with pumpkin seeds
add poached egg +3
add two eggs +5 (V)
- Frittata della casa** 18.5
3-egg omelette with ham, swiss cheese served with salad & fries

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

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