

COCKTAILS

Mimosa or Bellini	13.5
Prosecco & orange juice or peach puree	
Margarita or Picante	13.5
Ocho Blanco, Triple sec & fresh lime juice or with chilly	
Aperol or Campari Spritz	13.5
Aperol or Campari, Prosecco & soda water	
Bloody Mary or Maria	13.5
Absolut or Tequila, tomato juice & spicy mix	
Classic Negroni	13.5
Campari, Beefeater & Mancino Rosso	
Mezcal Negroni	13.5
Mezcal, Campari & Mancino dry	
Espresso Martini	13.5
Absolut, Kahlua, double espresso & sugar syrup	
Mango Mule	8
Cucumber, honey, mango puree, fresh lime juice & Ginger Beer	
Virgin Mojito	8
Fresh lime, brown sugar, mint & apple juice	
Crodino Spritz	8
Crodino, Soda water	

LAB BRUNCH

Yoghurt with mixed berries and homemade nutty granola (V)	9.5
Homemade Ricotta Pancakes	11.5
With Canadian maple syrup and berries (V) or bacon or Nutella	
French toast bacon e banana	12
French toast with maple bacon, banana and pecan nuts	
Crushed Avocado on Focaccia (VE)	10
add poached egg +3 add two eggs +5 (V)	
Italian American (GF)	16
Two fried eggs, San Daniele prosciutto and roast potato	
Frittata della casa	18
3 eggs omelette with ham and swiss cheese served with salad and french fries	
Crostino Milanese	13.5
Scrambled eggs on Sourdough toast topped with Grana Padano shavings, spring onion served with mushroom and grilled tomato	
Egg Benedict	14
2 poached eggs on English muffins with roasted Ham and hollandaise sauce	
Egg Florentine (V)	14
2 poached eggs on English muffins with Spinach and hollandaise sauce	
Egg Royale	16.5
2 poached eggs on English muffins with smoked Salmon and hollandaise sauce	
Scrambled eggs & smoked salmon (GF)	17

EXTRAS

Avocado (VE)(GF)	5
Mushrooms (VE)(GF)	4.5
Grilled Tomatoes (VE)(GF)	4.5
Crispy bacon	5.5
Smoked Salmon (GF)	8
Grilled Halloumi (GF)	6

LA BRASSERIA

WEEKEND BRUNCH

STARTERS

Truffle Arancini	9
Torretta al Salmone (GF)	14
Smoked salmon with beetroot & burrata	
Carpaccio di Manzo al tartufo (GF)	16.5
Thinly sliced raw beef with truffle, rocket and Grana Padano	
La Bandiera (GF)	17
Burrata with tomatoes, pesto, sesame and basil oil	
Calamari fritti	14
Fried squid with home-made tartare sauce	
Capesante alla Pizzaiola (GF)	18.5
Sauteed scallops with cherry tomatoes, Burrata cheese cream, oregano and dried olives	

PASTA

Gluten free spaghetti and penne available	
Spaghettoni al pesto	16.5
Fresh spaghettoni pasta with Genovese pesto and toasted pine nuts	
Lasagna al forno	19
A timeless recipe from our ancestry	
Tagliatelle Zucchine e Gamberi	25
Fresh tagliatelle with courgette, king prawns, cherry tomatoes, garlic & chilli	
Linguine alle Vongole e Bottarga	26
Linguine with clams, fish roe, chilli garlic and white wine	
Rigatoni alla Norma (V)	17.5
Nonna Rosa's palermitana recipe, tomato, aubergine and dried ricotta cheese	
Spaghettoni alla Carbonara	16.5
From the fields of Lazio, Fresh spaghettoni pasta with pancetta, Pecorino cheese and eggs	
Fettuccine della casa (V)	24
Our famous fresh fettuccine with radicchio Trevisano and truffle cream	

PIZZA

Gluten free option available	
LaB Classica (V)	15.5
Tomato and fresh buffalo mozzarella, what more does one need?	
La Diavola di Marylebone	18
Tomato, mozzarella, spicy Calabrese salami and chilli	
Marinara (VE)	11.5
Tomato, extra virgin olive oil, oregano and garlic	
Prosciutto e Funghi	18.5
Tomato, mozzarella, ham and mushrooms	
Scamorza & Speck	19
Tomato, Smoked mozzarella & cured smoked ham from the Italian mountains	
Burrata & Pistacchio	21.5
Tomato, Burrata cheese, grilled aubergine, pesto and pistachio	

SALADS

LaB Cob	17/21
Our very own grilled chicken, soft boiled egg, bacon, avocado salad with croutons & LaB dressing	
LaB Manhattan Milanese	17/21
Our now famous chopped chicken Milanese on a bed of cos lettuce and Grana Padano and our special LaB dressing	
Superfood Salad (GF)(V)	16.5
Black rice, sweet potato, soft boiled eggs, cherry tomato, rocket, cucumber, avocado, sweet corn, beetroot and pumpkin seeds add mozzarella or tinned tuna +5 add grilled chicken +7.5	

MAINS

Little Italy Chicken Parm	27
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	
Cotoletta alla Milanese	35.5
Golden breaded veal on the bone served with rocket, parmesan and tomato salad	
Tagliata di Manzo (GF)	38
Sliced grilled scotch fillet steak served with roasted potatoes and Madeira wine jus	
Scottadito d'Agnello (GF)	29.5
Grilled Lamb chops with baby potatoes and garlic butter asparagus	
Branzino (GF)	33.5
Pan fried seabass with Salmoriglio served with sauteed spinach	
Salmone Grigliato (GF)	29.5
Lightly grilled salmon with peas puree served with caponata	

SIDES

French fries (VE)	6.5
The crispiest Zucchini fritti (V)	8
Spinach (VE)(GF)	7
Grilled asparagus with garlic parsley butter	7
LaB roast potatoes (VE)(GF)	7
Fresh tomato & red onion salad (VE)(GF)	7
Mixed salad (VE)(GF)	7
Green salad (VE)(GF)	7