

LA BRASSERIA

MILANESE

STUZZICHINI

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

STARTERS

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 "veggieballs" 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

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

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

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

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

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 12.5% on every bill