

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 11 and homemade nutty Granola (V)**
- Homemade Ricotta Pancakes 16**
With Canadian maple syrup, fresh *berries* and berries coulis (V) **or** *bacon* **or** *Nutella*
- French Toast (V) 16**
with sweet Ricotta, caramelized Plums and sugar crumble
- Crushed Avocado on Sourdough (VE) 13.5**
add poached egg +3 add two eggs +5 (V) topped with pumpikn seeds
- Signor Toastato 16**
Our croque monsieur, sourdough bread with ham, Swiss cheese & béchamel
Make it Signora +3 adding one fried egg
- Frittata della casa 18.5**
3 eggs omelette with ham and swiss cheese served with salad and french fries
- Frittata di Albumi e Caprino (V)(GF) 15**
Delicate egg white omelette with goat cheese and sautéed spinach
- Crostino Milanese 16**
Scrambled eggs on Sourdough, Grana Padano shavings, spring onion served with mushroom and grilled tomato
- Panino con Uova e Bacon Croccante 13.5**
Crispy bacon and perfectly fried eggs sandwich
- Eggs Benedict 16.5**
Roast Ham, hollandaise sauce & chives
- Eggs Florentine 16.5**
Spinach, hollandaise sauce & chives
- Eggs Royale 18.5**
Smoked Salmon, hollandaise & chives
- Scrambled eggs & smoked salmon (GF) 18**
- Crostone Ricotta, Fichi e Prosciutto 18.5**
Sourdough bread topped with honey roasted figs, Parma ham, chives Ricotta, fresh pomegranate
- Bruschetta ai Funghi 15**
Sourdough bread topped with creamy chestnut mushrooms
add one poached egg +3 or two eggs +5

EXTRAS

- Avocado (VE)(GF) 6.5
- Mushrooms (VE)(GF) 5.5
- Grilled Tomatoes (VE)(GF) 4.5
- Crispy bacon 6.5
- Smoked Salmon (GF) 10
- Grilled Halloumi (V)(GF) 6.5

LA BRASSERIA

WEEKEND BRUNCH

ANTIPASTI

- Truffle Arancini** 11
- Minestrone (VE)(GF)** 11
- Melanzana Parmigiana** 17
- Tartare di Manzo** 24
Beef Tartare, gherkins, shallots, capers, mustard, worcester sauce, brandy and egg yolk
- La Bandiera (GF)** 19
Burrata with tomatoes, pesto, sesame & basil oil
- Calamari fritti** 14
Fried squid with home-made tartare sauce
- Polpette al sugo** 16
Homemade meatballs in rich tomato sauce, with grilled sourdough and Parmesan
- Tartare di tonno** 22
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

- Bigoli alla Carbonara** 22
From the fields of Lazio, Fresh bigoli pasta with pancetta, Pecorino cheese, egg & pepper
- Casarecce al ragù di Coniglio** 27
Fresh Casarecce pasta with slow cooked Rabbit ragù
- Rigatoni alla Norma (V)** 20
Nonna Rosa’s Palermitana recipe, tomato, aubergine and dried ricotta cheese
- Lasagna al forno** 20
A timeless recipe from our ancestry
- Linguine al Pesto di Rucola** 22
Rocket pesto, toasted pecans, Parmigiano Reggiano, EVOO
- Tagliatelle Zucchine e Gamberi** 25
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) 19**
Tomato and fresh buffalo mozzarella
- La Diavola di Marylebone 21**
Tomato, mozzarella, spicy Calabrese salami & chilli
- La Dolce Caprino (V) 20**
Mozzarella, roasted sweet pepper, aubergine, Goat cheese, pine nuts, garlic oil & honey
- Prosciutto e Funghi 22.5**
Tomato, mozzarella, ham and mushrooms
- Burrata & Pesto 25**
Fior di latte, parmesan, cherry tomatoes, burrata, homemade basil pesto and Taggiasca olives

COTOLETTE

- Cotoletta alla Milanese 40**
Crispy breaded Veal on the bone served with rocket, cherry tomato & parmesan salad
- Cotoletta Viennese 42**
Crisp-fried Veal is topped with fried egg, salty anchovies & capers served with rocket, cherry tomato & parmesan salad
- Pollo alla Milanese 30**
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 23**
Our very own Salad with soft boiled egg, bacon, avocado salad, croutons & LaB dressing
choice of *grilled* or *breaded chicken*
- Insalata Nizzarda 28**
Seared tuna, mix salad, green beans, cherry tomato, taggiasche olive, soft boiled egg, anchovies, boiled potato 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, lambs lettuce, boiled baby potatoes, Taggiasche olives, raddish, cherry tomatoes and pine nuts

MAINS

- Bistecca e Patatine** 35
The Italian steak-frites served with peppercorn sauce
- Polletto alla Griglia (GF)** 32
Grilled baby chicken marinated with garlic, thyme, rosemary, olive oil and lemon, served with a butter and lemon sauce, green sauce and a mixed salad
- Branzino (GF)** 36
Pan fried Seabass with Salmoriglio served with sauteed spinach
- Salmone Grigliato** 32
Grilled salmon with a delicate fennel sauce, baked fennel gratin and grilled fennel

SIDES

- French fries (VE)** 7.5
- The crispiest Zucchini fritti (V)** 9
- Spinach (VE)(GF)** 8
- Roast baby potatoes (VE)(GF)** 7
- Insalata Mista (VE)(GF)** 9
Castelfranco, radicchio, lollo and oakleaf leaves, served with a homemade dressing
- Grilled Baby Gem** 9
with Caesar dressing & bacon
- Mashed Potato (V)(GF)** 8