

COCKTAILS

Mimosa or Bellini 13

Margarita or Picante 15.5

Aperol or Campari Spritz 13

Bloody Mary or Maria 13.5

Classic Negroni 15

Mezcal Negroni 16

Virgin Mojito 9

Crodino Spritz 12.5

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 whipped sweet ricotta cream, fresh
berries and berries coulis

Crushed Avocado on Sourdough (VE) 13.5
add poached egg +3 add two eggs +5 (V)
topped with pumpkin seeds

Frittata della casa 18.5
3-egg 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 mushrooms and grilled tomato

Eggs Benedict 16.5
Roast Ham, hollandaise sauce & chives

Eggs Florentine 16.5
Spinach, hollandaise sauce & chives

Brioche Reale al Salmone 18.5
Our Eggs Royal–style brioche with chive
ricotta cream, smoked salmon, rocket,
and a soft poached egg

Scrambled eggs & smoked salmon (GF) 18

PANINI

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

Panino Funghi & Emmental 16
Golden toasted brioche with sautéed
mushrooms, melted Emmental,
Parmesan, fresh chives

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

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

Bruschetta al pomodoro (VE) 7.5

Truffle Arancini 11
with a Parmigiano béchamel and black truffle paste

Minestrone (VE)(GF) 11

Melanzana Parmigiana 17

La Bandiera (GF) 19
Burrata with tomatoes, pesto, sesame & basil oil

Calamari fritti 14
Fried squid with homemade tartare sauce

Tartare di tonno 22
Tuna tartare with ceviche dressing, chives,
avocado mousse and fried Carasau bread

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 & pepper

Ravioli di Magro 23
Ricotta di Bufala and spinach ravioli served
with citrus butter and toasted almond

Rigatoni alla Norma (V) 20
Nonna Rosa’s Palermitana recipe, tomato,
aubergine and dried ricotta cheese

Linguine al Pesto Trapanese 22
Cherry tomato, almond, pine nut and basil
pesto, confit datterini tomatoes, stracciatella
and toasted breadcrumbs

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

Lasagna al forno 20
A timeless recipe from our ancestry

Linguine all’Astice 41
Linguine with Lobster, fresh chilli, garlic and
cherry tomatoes

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

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, mixed 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, lamb's lettuce,
boiled baby potatoes, Taggiasche olives,
radish, cherry tomatoes and pine nuts

MAINS

Bistecca e Patatine 35
The Italian steak-frites served with peppercorn
sauce

Fegato alla Veneziana 32
Calf’s liver Venetian style or pan fried with
butter and sage served with mashed potatoes

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

Branzino (GF) 36
Pan fried Seabass with Salmoriglio served with
sauteed spinach

Salmone Grigliato 32
Grilled salmon with orange zest, Taggiasca
olives, shallot, chilli, parsley and dill dressing,
served with tenderstem broccoli

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

Grilled Tenderstem Broccoli 9