

COCKTAILS

- Mimosa or Bellini 13.5
Margarita or Picante 13.5
Aperol or Campari Spritz 13.5
Bloody Mary or Maria 13.5
Classic Negroni 13.5
Mezcal Negroni 13.5
Virgin Mojito 8
Crodino Spritz 8

LAB BRUNCH

- Yoghurt with mixed Berries 9.5
and homemade nutty Granola (V)
- Yogurt, Frutta cotta e Granola (V) 12
Caramelised seasonal fruit, yoghurt,
homemade granola served with
cinnamon apple sauce
- Homemade Ricotta Pancakes 11.5
With Canadian maple syrup & berries (V)
or bacon or Nutella
- Our style French Toast (V) 13
Toasted brioche bread with custard cream,
ricotta and mascarpone sauce and berry
compote
- French Toast Bacon e Banana 12
French toast with maple bacon, banana
and pecan nuts
- Crushed Avocado on Sourdough (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
roast 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

ANTIPASTI

- Truffle Arancini 9
Minestrone (VE)(GF) 10
Prosciutto & Mozzarella 17.5
San Daniele ham & Buffalo Mozzarella
- Tartare di Manzo 18
Beef Tartare, gherkins, shallots, capers, mustard,
worchester sauce, brandy and egg yolk
- La Bandiera (GF) 17
Burrata with tomatoes, pesto, sesame & basil oil
- Calamari fritti 14
Fried squid with home-made tartare sauce
- Insalata di Granchio 21
Crab salad with avocado cream, micro leaves,
grapefruit & curly chilly
- Tartare di tonno 18
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

- Spaghettoni alla Carbonara 16.5
From the fields of Lazio, Fresh spaghettoni pasta
with pancetta, Pecorino cheese, egg & black pepper
- Rigatoni al ragù di Vitello 19
Fresh Rigatoni pasta with slow cooked Veal ragù
- Rigatoni alla Norma (V) 17.5
Nonna Rosa's Palermitana recipe, tomato,
aubergine and dried ricotta cheese
- Lasagna al forno 19
A timeless recipe from our ancestry
- Fettuccine della casa (V) 24
Fresh fettuccine with Trevisano radicchio and
truffle cream
- Tagliatelle zucchine e gamberi 25
Fresh tagliatelle with courgette, king Prawns,
cherry tomatoes, garlic and chilli
- Linguine alle vongole e bottarga 26
Linguine with Clams, fish roe, fresh chilli, garlic
and white wine

PIZZA

Gluten free base available

- LaB Classica (V) 15.5
Tomato and fresh buffalo mozzarella, what more
does one need?
- Crudo e rucola 20
Tomato, mozzarella, San Daniele ham, Grana
Padano shavings and rocket
- La Diavola di Marylebone 18
Tomato, mozzarella, spicy Calabrese salami & chill
- La Dolce Caprino (V) 19
Mozzarella, roasted sweet pepper and aubergine,
Goat cheese, pine nuts, garlic oil & honey
- Prosciutto e Funghi 18.5
Tomato, mozzarella, ham and mushrooms
- Burrata & Pistacchio 21.5
Tomato, Burrata cheese, grilled aubergine, pesto
and pistachio

INSALATE

- LaB Cob 17/21
Our very own Salad with soft boiled egg, bacon,
avocado salad, croutons & LaB dressing
choice of *grilled or breaded chicken*
- 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
- Marylebone Salad (GF)(V) 21
Goat cheese, green beans, lambs lettuce,
boiled baby potatoes, Taggiasche olives,
raddish, cherry tomatoes

MAINS

- Tagliata di manzo (GF) 38
Sliced grilled scotch Fillet steak served with
roasted potatoes and peppercon sauce
- Scottadito d'Agnello (GF) 29.5
Grilled Lamb chops with baby carrots,
tenderstem broccoli and baby potatoes
- Lombatina di Vitello (GF) 32.5
Grilled Veal chop served with roasted potatoes
- Branzino (GF) 33.5
Pan fried Seabass with Salmoriglio served with
sauteed spinach
- Orata alla griglia (GF) 28
Grilled Seabream with herbs oil and micro cress
salad, served with Sicilian caponata
- Salmone Grigliato (GF) 29.5
Lightly grilled Salmon with pea puree served
with caponata

COTOLETTE

- Cotoletta alla Milanese 35.5
Crispy breaded Veal on the bone served with
rocket, cherry tomato & parmesan salad
- Cotoletta Viennese 37
Crisp-fried Veal is topped with fried egg,
salty anchovies & capers
- Pollo alla Milanese 26
Golden breaded Chicken breast served with
rocket, cherry tomatoes & parmesan salad
- Little Italy Chicken Parm 27
Chicken Milanese topped with aubergine,
mozzarella & tomato sauce

SIDES

- French fries (VE) 6.5
The crispiest Zucchini fritti (V) 8
Spinach (VE)(GF) 7
LaB roast potatoes (VE)(GF) 7
Fresh tomato & red onion salad (VE)(GF) 7
Mixed salad or Green Salad (VE)(GF) 7