

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**
Caramelized brioche bread topped with ricotta and mascarpone cream, orange zest and fresh berries
add *crispy bacon* +2.5
- Crushed Avocado on Sourdough (VE) 10**
add poached egg +3 add two eggs +5 (V)
- Signor Toastato 14**
Our croque monsieur, sourdough bread with ham, Gruyere cheese
Make it Signora +2 adding one fried egg
- 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 17.5**
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

- Crocchette di Funghi 8**
Mushroom croquettes with tabasco mayo
- Truffle Arancini 9**
- Minestrone (VE)(GF) 10**
- Tartare di Manzo 19**
Beef Tartare, gherkins, shallots, capers, mustard, worcester 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 19**
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 17.5**
From the fields of Lazio, Fresh spaghettoni pasta with pancetta, Pecorino cheese, egg & black pepper
- Rigatoni al ragù di Vitello 23**
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) 16**
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 and pine nuts

MAINS

- Bistecca e Patatine 32.5**
The Italian steak-frites served with peppercorn sauce
- Scottadito d'Agnello (GF) 29.5**
Grilled Lamb chops with baby carrots, tenderstem broccoli and baby potatoes
- Lombatina di Vitello (GF) 34**
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 37.5**
Crispy breaded Veal on the bone served with rocket, cherry tomato & parmesan salad
- Cotoletta Viennese 39.5**
Crisp-fried Veal is topped with fried egg, salty anchovies & capers served with rocket, cherry tomato & parmesan salad
- Pollo alla Milanese 26**
Golden breaded Chicken breast served with rocket, cherry tomatoes & parmesan salad
- Little Italy Chicken Parm 28**
Chicken Milanese topped with aubergine, mozzarella & tomato sauce

SIDES

- French fries (VE) 6.5
- The crispiest Zucchini fritti (V) 8
- Spinach (VE)(GF) 8
- LaB roast potatoes (VE)(GF) 7
- Mixed salad (VE)(GF) 7
- Green Salad (VE)(GF) 7