

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 9.5 and homemade nutty Granola (V)
- Homemade Ricotta Pancakes 14.5 With Canadian maple syrup, fresh berries and berries coulis (V) **or** *bacon or Nutella or Autumn special*: pumpkin&orange homemade jam, fresh orange, caramelised pecan nuts & pumpkin
- French Toast (V) 15.5 with sweet Ricotta, caramelized Plums and sugar crumble
- Crushed Avocado on Sourdough (VE) 11 add poached egg +3 add two eggs +5 (V) topped with pumpikn seeds
- Signor Toastato 15 Our croque monsieur, sourdough bread with ham, Swiss cheese & béchamel **Make it Signora** +2 adding one fried egg
- Frittata della casa 17.5 3 eggs omelette with ham and swiss cheese served with salad and french fries
- Frittata di Albumi e Caprino (V)(GF)13.5 Delicate egg white omelette with goat cheese and sautéed spinach
- Crostino Milanese 14 Scrambled eggs on Sourdough, Grana Padano shavings, spring onion served with mushroom and grilled tomato
- Panino con Uova e Bacon Croccante 13 Crispy bacon and perfectly fried eggs sandwich
- Eggs Benedict 14.5 Roast Ham, hollandaise sauce & chives
- Eggs Florentine 14.5 Spinach, hollandaise sauce & chives
- Eggs Royale 17.5 Smoked Salmon, hollandaise & chives
- Scrambled eggs & smoked salmon (GF)17.5
- Crostone Ricotta, Fichi e Prosciutto 18 Sourdough bread topped with honey roasted figs, Parma ham, chives Ricotta, fresh pomegranate
- Bruschetta ai Funghi 17.5 Sourdough bread topped with creamy chestnut mushrooms, two poached eggs and chives

EXTRAS

- Avocado (VE)(GF) 4.5
- Mushrooms (VE)(GF) 4.5
- Grilled Tomatoes (VE)(GF) 4.5
- Crispy bacon 5.5
- Smoked Salmon (GF) 9
- Grilled Halloumi (V)(GF) 6

LA BRASSERIA

WEEKEND BRUNCH

ANTIPASTI

- Truffle Arancini 8.5
- Minestrone (VE)(GF) 9
- Carpaccio di Manzo (GF) 19 Piemontese Fassona beef carpaccio, served with rocket and parmesan crisp
- Melanzana Parmigiana 15
- Tartare di Manzo 22 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 12.5 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 20 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 19.5 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) 18 Nonna Rosa’s Palermitana recipe, tomato, aubergine and dried ricotta cheese
- Lasagna al forno 19 A timeless recipe from our ancestry
- Bigoli al Burro e Acciughe 22 Fresh bigoli pasta with silky butter, Cantabrian anchovies, lemon zest
- Tagliatelle Zucchine e Gamberi 23 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) 17.5 Tomato and fresh buffalo mozzarella
- Pizza Zucca (V) 20 White pizza with fiordilatte, pumpkin cream, scamorza and smoked pumpkin
- La Diavola di Marylebone 19 Tomato, mozzarella, spicy Calabrese salami & chilli
- La Dolce Caprino (V) 19 Mozzarella, roasted sweet pepper and aubergine, Goat cheese, pine nuts, garlic oil & honey
- Prosciutto e Funghi 21.5 Tomato, mozzarella, ham and mushrooms
- Burrata & Pistacchio 22.5 Tomato, Burrata cheese, grilled aubergine, pesto and pistachio

COTOLETTE

- Cotoletta alla Milanese 38 Crispy breaded Veal on the bone served with rocket, cherry tomato & parmesan salad
- Cotoletta Viennese 40 Crisp-fried Veal is topped with fried egg, salty anchovies & capers served with rocket, cherry tomato & parmesan salad
- Pollo alla Milanese 28 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 21.5 Our very own Salad with soft boiled egg, bacon, avocado salad, croutons & LaB dressing **choice of** *grilled or breaded chicken*
- Insalata Nizzarda 26.5 Seared tuna, mix salad, green beans, cherry tomato, taggiasche olive, soft boiled egg, anchovies, boiled potato and sesame seeds
- Superfood salad (GF)(V) 18.5 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) 21.5 Goat cheese, green beans, lambs lettuce, boiled baby potatoes, Taggiasche olives, raddish, cherry tomatoes and pine nuts

MAINS

- Bistecca e Patatine 32 The Italian steak-frites served with peppercorn sauce
- Petto d'Anatra (GF) 38 Pan-fried duck breast with roasted carrot and baby corn
- Branzino (GF) 34 Pan fried Seabass with Salmoriglio served with sauteed spinach
- Salmone Grigliato (GF) 29.5 Lightly grilled Salmon with pea puree served with caponata

SIDES

- French fries (VE) 6.5
- The crispiest Zucchini fritti (V) 8
- Spinach (VE)(GF) 7.5
- Roast baby potatoes (VE)(GF) 6.5
- Mixed or Green salad (VE)(GF) 7.5
- Grilled Baby Gem 7.5 with Caesar dressing & bacon
- Mashed Potato (V)(GF) 7.5