

LA BRASSERIA

WEEKEND BRUNCH

COCKTAILS

Crodino, The Original Italian	6
Mimosa / Bellini	12
Aperol Spritz	12
Bloody Mary	12
Pimms	10

LAB BRUNCH

Yoghurt with mixed berries and homemade nutty granola (V)	8
Homemade ricotta pancakes With Canadian maple syrup and berries or bacon or Nutella	10
French toast bacon e banana	10
French toast with maple bacon, banana and pecan nuts	
Crushed avocado and focaccia (V) add poached egg 12 add two eggs 14	9
Italian American (GF) Two fried eggs, San Daniele prosciutto and roast potato	16
Frittata della casa 2 eggs omelette with ham and swiss cheese served with salad and french fries	17
Crostino Milanese Scrambled eggs topped with parmigiano Reggiano (DOCG), mushroom and tomato	13
Egg Benedict 2 poached eggs on English muffins with roasted ham and hollandaise sauce	13
Egg Florentine (V) 2 poached eggs on English muffins with spinach and hollandaise sauce	13
Egg Royale 2 poached eggs on English muffins with smoked salmon and hollandaise sauce	15
Scrambled eggs and wild smoked salmon (GF)	16

EXTRAS

Mushrooms / Grilled tomatoes	4.5
Grilled tomatoes	4.5
Crispy bacon	5.5
Spinach	6
Smoked salmon	7
Grilled Halloumi	6

STARTERS

Truffle arancini (V)	8
Olive Tapenade & Truffle Crostone	6
Torretta al salmone (GF) Smoked salmon with beetroot & burrata	12
Carpaccio di manzo al tartufo e parmigiano Thinly sliced beef with truffle and parmigiano Reggiano (DOCG)	16
La Bandiera (V)(GF) Burrata (DOCG) with heritage tomatoes and basil	15
Calamari fritti Fried squid with home-made tartare sauce	12
Capesante (GF) Sauteed scallops with apple, yoghurt sauce and roasted cherry tomatoes	17
Vitello Tonnato (GF) Veal with tuna mayo alla Piemontese	16

PASTA

Gluten free spaghetti and penne available	
Trofie al pesto (V) Trofie pasta with Genovese pesto, sundried tomatoes and toasted bread crumbs	15
Lasagna fresca A timeless recipe from our ancestry	15
Spaghetti pomodoro e basilico (V)(VE) 14 The Italian restaurant benchmark, spaghetti with cherry tomato sauce	14
Linguine alle vongole e bottarga 21 Linguine with clams, fish roe, chilli garlic and white wine	21
Rigatoni alla Norma (V) Nonna Rosa's palermitana recipe, tomato, aubergine and dried ricotta cheese	15
La Carbonara From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs	15
Fettucine della casa (V) Our famous fresh fettuccine with radicchio Trevisano and truffle cream	22
Taglierini asparagi e gamberi Fresh taglierini with asparagus, king prawns, cherry tomatoes, garlic, chilli	21

PIZZA

Gluten free option available	
LaB Classica (V) Tomato and fresh buffalo mozzarella, what more does one need?	15
La Diavola di Marylebone Tomato, mozzarella, spicy Calabrese salami and chilli	17
Marinara (VE) Tomato sauce, extra virgin olive oil, oregano and garlic	15
Formaggi e Pere (V) Mozzarella, gorgonzola, scamorza and parmesan with pear & walnuts	18
Prosciutto e Funghi Tomato, mozzarella, ham and mushrooms	18
Burrata & Pistacchio (V) Tomato, Burrata cheese, grilled aubergine, pesto and pistachio	20

SALADS

LaB Cob Our very own chicken, bacon, avocado salad with LaB dressing	16/20
LaB Manhattan Milanese Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing	16/20
Superfood salad (GF)(VE) Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds add mozzarella / tuna +5 add chicken +7.5	13

MAINS

Little Italy Chicken Parm Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	26
Cotoletta alla Milanese Golden breaded veal on the bone served with roasted cherry tomato and rocket	32
Filetto di manzo (GF) Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes	38
Salmone Quasi Vivo (GF) Lightly grilled salmon with peas puree and caponata	28
Branzino alla Livornese (GF) Grilled wild seabass with tomato, olives and capers sauce served with caponata	31
Pesce Spada (GF) Marinated swordfish with herbs cooked in the oven with fennel purée & fried courgette flower	28

SIDES

French fries	6
Sweet potato fries	7
The crispiest Zucchini fritti	7
Seasonal vegetables (GF)	6
LaB roast potatoes	6
Fresh tomato and red onion salad (GF)	6
Mixed or green salad (GF)	7

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DOCG) Denomination of Controlled and Guaranteed Origin

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 15% on every bill