

LA BRASSERIA

LUNCH AND DINNER

STUZZICHINI

Truffle arancini	9
Bruschetta al pomodoro (VE)	8
Bread basket (VE)	5.5
Olives (VE)(GF)	5
Focaccia Nonna Rosa (VE)	8.5

STARTERS

Minestrone (VE)(GF) Piping hot home-made minestrone soup	10
Melanzane alla parmigiana Aubergine parmigiana	13.5
Gamberi Rossi di Mazara del Vallo (GF) Grilled red prawn from Mazara del Vallo with chilli and garlic chips	23
Calamari fritti Fried squid with home-made tartare sauce	14
Capesante alla Pizzaiola (GF) Sautéed scallops with cherry tomatoes, Burrata cheese cream, oregano and dried olives	18.5
Torretta al salmone (GF) Smoked salmon with beetroot & burrata	14
Tartare di tonno Tuna tartare with ceviche dressing, chives, avocado mousse and fried Carasau bread	18
La Bandiera (GF) Burrata with tomatoes, pesto, sesame and basil oil	17
Carpaccio di manzo al tartufo (GF) Thinly sliced raw beef with truffle, rocket and Grana Padano shavings	16.5
Prosciutto e Panzerottini San Daniele ham with homemade fried little calzone filled cheese and tomato	17.5

SALADS

LaB Cob Our very own grilled chicken, soft boiled egg, bacon, avocado salad with croutons & LaB dressing	17/21
Superfood salad (GF)(V) 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	16.5
LaB Manhattan Milanese Our now famous chopped chicken Milanese on a bed of cos lettuce and Grana Padano shavings and our special LaB dressing	17/21
Frittata della casa 3 eggs omelette with ham and swiss cheese served with salad and french fries	18

PASTA

Our old time classic are always available on request.
Gluten free spaghetti and penne available

Spaghettoni al pesto Fresh spaghettoni pasta with Genovese pesto and toasted pine nuts	16.5
Trofie con crema di Broccoli Fresh Trofie pasta with broccoli cream, mint and orange marinated fresh peas	17.5
Rigatoni alla Norma (V) Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta cheese	17.5
Spaghettoni alla Carbonara From the fields of Lazio, Fresh spaghettoni pasta with pancetta, Pecorino cheese and eggs	16.5
Risotto Gambero Rosso (GF) Risotto with red prawn from Mazara del Vallo, garlic, chilli and parsley	27.5
Ravioli all'anatra e scamorza Duck homemade ravioli with scamorza cheese fondue, orange breadcrumbs & garlic	19.5
Lasagna al forno A timeless recipe from our ancestry	19
Tagliatelle zucchine e gamberi Fresh tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli	25
Risotto con Funghi (GF)(V) Risotto with mix wild mushrooms, sauté in vegetarian demi-glace	23.5
Linguine all'astice Linguine with lobster, fresh chilli, garlic and cherry tomatoes	39.5
Linguine alle vongole e bottarga Linguine with clams, fish roe, chilli garlic and white wine	26
Rigatoni al ragù d'anatra Fresh rigatoni pasta with duck ragù	18.5

PIZZA

Gluten free base available

LaB Classica (V) Tomato and fresh buffalo mozzarella, what more does one need?	15.5
Crudo e rucola Tomato, mozzarella, San Daniele ham, Grana Padano shavings and rocket	20
La Diavola di Marylebone Tomato, mozzarella, spicy Calabrese salami & chilli	18
Marinara (VE) Tomato, extra virgin olive oil, oregano and garlic	11.5
Scamorza & Speck Tomato, Smoked mozzarella & cured smoked ham from the Italian mountains	19
Prosciutto e Funghi Tomato, mozzarella, ham and mushrooms	18.5
Burrata & Pistacchio Tomato, Burrata cheese, grilled aubergine, pesto and pistachio	21.5

HOUSE CLASSICS

Fettuccine della casa (V) Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	24
Little Italy Chicken Parm Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella and tomato sauce	27

MAINS

Fegato alla Veneziana Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes	28
Cotoletta alla Milanese Golden breaded veal on the bone served with rocket, parmesan and tomato salad	35.5
Tagliata di manzo (GF) Sliced grilled scotch fillet steak served with roasted potatoes and Madeira wine jus	38
Scottadito d'Agnello (GF) Grilled Lamb chops with baby potatoes and garlic butter asparagus	29.5
Lombardina di Vitello (GF) Grilled Veal chop served with roasted potatoes	32.5
Branzino (GF) Pan fried seabass with Salmoriglio served with sautéed spinach	33.5
Sogliola al limone Lemon Sole served with butter & lemon sauce	42
Salmone Grigliato (GF) Lightly grilled salmon with pea puree served with caponata	29.5

SIDES

French fries (VE)	6.5
The crispiest Zucchini fritti (V)	8
Spinach (VE)(GF)	7
Grilled asparagus with garlic parsley butter	7
LaB roast potatoes (VE)(GF)	7
Fresh tomato & red onion salad (VE)(GF)	7
Mixed salad (VE)(GF)	7
Green salad (VE)(GF)	7