

## 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 11  
and homemade nutty Granola (V)
- Homemade Ricotta Pancakes 16  
with Canadian maple syrup, fresh berries  
and berries coulis (V) or *bacon* or *Nutella*
- French Toast (V) 16  
with whipped sweet ricotta cream, glazed  
rhubarb, and rhubarb sauce
- Crushed Avocado on Sourdough (VE) 13.5  
add poached egg +3 add two eggs +5 (V)  
topped with pumpkin seeds
- Frittata della casa 18.5  
3-egg omelette with ham and swiss  
cheese served with salad and french fries
- Frittata di Albumi e Caprino (V)(GF) 15  
Delicate egg white omelette with  
goat cheese and sautéed spinach
- Crostino Milanese 16  
Scrambled eggs on Sourdough, Grana  
Padano shavings, spring onion served  
with mushrooms and grilled tomato
- Eggs Benedict 16.5  
Roast Ham, hollandaise sauce & chives
- Eggs Florentine 16.5  
Spinach, hollandaise sauce & chives
- Brioche Reale al Salmone 18.5  
Our Eggs Royal-style brioche with chive  
ricotta cream, smoked salmon, rocket,  
and a soft poached egg
- Scrambled eggs & smoked salmon (GF) 18
- Roast Beef Bruschetta 19.5  
Toasted sourdough with horseradish  
ricotta cream, roast beef, roasted  
shallots, and fresh chives

## PANINI

- Signor Toastato 16  
Our croque monsieur, sourdough bread  
with ham, Swiss cheese & béchamel  
Make it Signora +3 adding one fried egg
- Panino Funghi & Emmental 16  
Golden toasted brioche with sautéed  
mushrooms, melted Emmental,  
Parmesan, fresh chives
- Panino con Uova e Bacon Croccante 13.5  
Crispy bacon and perfectly fried egg  
sandwich

## EXTRAS

- Avocado (VE)(GF) 6.5  
Mushrooms (VE)(GF) 5.5  
Grilled Tomatoes (VE)(GF) 4.5  
Crispy bacon 6.5  
Smoked Salmon (GF) 10  
Grilled Halloumi (V)(GF) 6.5

# LA BRASSERIA

WEEKEND BRUNCH

## ANTIPASTI

- Truffle Arancini 11
- Minestrone (VE)(GF) 11
- Melanzana Parmigiana 17
- Tartare di Manzo 24  
Beef Tartare, gherkins, shallots, capers,  
mustard, worcestershire sauce, brandy, egg yolk
- La Bandiera (GF) 19  
Burrata with tomatoes, pesto, sesame & basil oil
- Calamari fritti 14  
Fried squid with homemade tartare sauce
- Polpette al sugo 16  
Homemade meatballs in rich tomato sauce,  
with grilled sourdough and Parmesan
- Tartare di tonno 22  
Tuna tartare with ceviche dressing, chives,  
avocado mousse and fried Carasau bread

## PASTA

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

- Bigoli alla Carbonara 22  
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) 20  
Nonna Rosa's Palermitana recipe, tomato,  
aubergine and dried ricotta cheese
- Lasagna al forno 20  
A timeless recipe from our ancestry
- Linguine al Pesto di Rucola 22  
Rocket pesto, toasted pecans, Parmigiano  
Reggiano and EVOO
- Tagliatelle Zucchine e Gamberi 25  
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) 19  
Tomato and fresh buffalo mozzarella
- La Diavola di Marylebone 21  
Tomato, mozzarella, spicy Calabrese  
salami & chilli
- La Dolce Caprino (V) 20  
Mozzarella, roasted sweet pepper, aubergine,  
Goat cheese, pine nuts, garlic oil & honey
- Prosciutto e Funghi 22.5  
Tomato, mozzarella, ham and mushrooms
- Burrata & Pesto 25  
Fior di latte, parmesan, cherry tomatoes,  
burrata, homemade basil pesto and  
Taggiasca olives

## COTOLETTE

- Cotoletta alla Milanese 40  
Crispy breaded Veal on the bone served with  
rocket, cherry tomato & parmesan salad
- Cotoletta Viennese 42  
Crisp-fried Veal is topped with fried egg,  
salty anchovies & capers served with rocket,  
cherry tomato & parmesan salad
- Pollo alla Milanese 30  
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 23  
Our very own Salad with soft boiled egg, bacon,  
avocado salad, croutons & LaB dressing  
choice of *grilled* or *breaded chicken*
- Insalata Nizzarda 28  
Seared tuna, mixed salad, green beans, cherry  
tomato, taggiasche olive, soft boiled egg,  
anchovies, boiled potato and sesame seeds
- Superfood salad (GF)(V) 20  
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) 22.5  
Goat cheese, green beans, lamb's lettuce,  
boiled baby potatoes, Taggiasche olives,  
radish, cherry tomatoes and pine nuts

## MAINS

- Bistecca e Patatine 35  
The Italian steak-frites served with peppercorn  
sauce
- Polletto alla Griglia (GF) 32  
Grilled baby chicken marinated with garlic,  
thyme, rosemary, olive oil and lemon, served  
with butter and lemon sauce, green sauce  
and a mixed salad
- Branzino (GF) 36  
Pan fried Seabass with Salmoriglio served with  
sauteed spinach
- Salmone Grigliato 32  
Grilled salmon with a delicate fennel sauce,  
baked fennel gratin and grilled fennel

## SIDES

- French fries (VE) 7.5
- The crispiest Zucchini fritti (V) 9
- Spinach (VE)(GF) 8
- Roast baby potatoes (VE)(GF) 7
- Insalata Mista (VE)(GF) 9  
Castelfranco, radicchio, lollo and oakleaf  
leaves, served with a homemade dressing
- Grilled Baby Gem 9  
with Caesar dressing & bacon
- Mashed Potato (V)(GF) 8