

COCKTAILS

- Mimosa or Bellini 13
- Margarita or Picante 15.5
- Aperol or Campari Spritz 13
- Bloody Mary or Maria 13.5
- Classic Negroni 15
- Mezcal Negroni 16
- Virgin Mojito 9
- Crodino Spritz 12.5

ANTIPASTI

- Bruschetta al pomodoro (VE) 7.5
- Minestrone (VE)(GF) 11
- Melanzane alla parmigiana 17
- Truffle Arancini 11
 - with a silky Parmigiano béchamel and black truffle paste
- La Bandiera (GF) 19
 - Burrata with mixed sauteed vegetables, pesto and basil oil
- Calamari fritti 14
 - Fried squid with homemade tartare sauce
- Insalata Mediterranea (V)(GF) 15
 - Our take on the classic Greek salad: tomatoes, peppers, olives, spring onion, cucumber, capers and goat’s cheese, finished with fresh mint and a citrus-mustard dressing
- Polpette al sugo 14
 - Homemade meatballs in rich tomato sauce and Parmesan
- Tartare di tonno 22
 - Tuna tartare with ceviche dressing, chives, avocado mousse and fried Carasau bread
- Tartare di Manzo 20
 - Hand-cut beef tartare with shallots, capers, anchovies, egg yolk and mustard, served with crispy bread chips

PASTA

- Our classic favourites are always available on request. Gluten free spaghetti and penne available.
- Paccheri alla Carbonara 22
 - From the fields of Lazio, fresh paccheri pasta with pancetta, Pecorino cheese, egg & black pepper
 - Paccheri with Burrata e 'Nduja 25
 - Fresh paccheri with a rich, spicy tomato and leek sauce, finished with white wine and ’nduja, topped with burrata and lemon zest
 - Rigatoni alla Norma (V) 20
 - Nonna Rosa’s Palermitana recipe, tomato, aubergine and dried ricotta cheese
 - Rustichelle Salsiccia e Funghi 22
 - Rustichelle with Italian sausage, wild mushrooms, saffron & cream
 - 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
 - Lasagna al forno 20
 - A timeless recipe from our ancestry
 - Linguine all’Astice 41
 - Linguine with Lobster, fresh chilli, garlic and cherry tomatoes
 - Pappardelle al ragù di Cinghiale 30
 - Fresh pappardelle pasta with rich wild boar ragù, inspired by the traditions of Tuscany

LA BRASSERIA

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, fresh berries and berries coulis
- 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

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

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

COTOLETTE

- Cotoletta alla Milanese 40
 - Crispy breaded Veal on the bone 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

MAINS

- Bistecca e Patatine 35
 - The Italian steak-frites served with peppercorn sauce
- Fegato alla Veneziana 32
 - Calf’s liver Venetian style or pan fried with butter and sage served with mashed potatoes
- 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 (GF) 32
 - Grilled salmon served with mixed panfried vegetables and basil olive oil

PIZZA

Gluten free base available

- LaB Classica (V) 19
 - Tomato and fresh buffalo mozzarella
- La Diavola di Marylebone 21
 - Tomato, mozzarella, spicy Calabrese salami, 'Nduja & 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
- Crudo e Rucola 25
 - Tomato, mozzarella, Parma ham, rocket and Parmesan shaving
- Quattro Formaggi 22
 - Buffalo mozzarella, Fontina, Gorgonzola and Parmesan

SIDES

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