

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

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

LA BRASSERIA

WEEKEND BRUNCH

ANTIPASTI

- Bruschetta al pomodoro (VE) 7.5
- Truffle Arancini 11
with a Parmigiano béchamel and black truffle paste
- Minestrone (VE)(GF) 11
- Melanzana Parmigiana 17
- La Bandiera (GF) 19
Burrata with tomatoes, pesto, sesame & basil oil
- Calamari fritti 14
Fried squid with homemade tartare sauce
- 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
- Ravioli ai Funghi 22
Fresh ravioli filled with wild mushrooms, served
in a rich butter and wild mushroom sauce
- Rigatoni alla Norma (V) 20
Nonna Rosa's Palermitana recipe, tomato,
aubergine and dried ricotta cheese
- 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
- Lasagna al forno 20
A timeless recipe from our ancestry
- Linguine all'Astice 41
Linguine with Lobster, fresh chilli, garlic and
cherry tomatoes

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
- 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
- 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 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