

STUZZICHINI

- Bruschetta al pomodoro (VE) 7.5
Bread Basket (VE) 6
Olives (VE)(GF) 5.5
Focaccia Nonna Rosa (VE) 10
The crispiest Zucchini fritti (V) 9
Fiori di Zucca (V) 10.5

LA BRASSERIA

LUNCH AND DINNER

HOUSE SPECIALS

- Ossobuco alla Milanese**
single 39.5 / to share 75
The Ossobuco alla Milanese is one of the traditional recipes from Lombardy. Saffron risotto with slow cooked veal shank and parsley, lemon and garlic dressing
- Gnocchi Sorrentina**
single 19.5 / to share 35
Oven-baked gnocchi in tomato sauce, gratinated with mozzarella, parmesan & basil

ANTIPASTI

- Minestrone (VE)(GF) 11
Traditional Italian vegetable soup
- Melanzane alla parmigiana 17
Oven baked layers of aubergine, tomato sauce, mozzarella & parmesan
- Arancini al Tartufo 11
Golden Arancini with a silky Parmigiano béchamel and black truffle paste
- La Bandiera (GF) 19
Burrata with tomatoes, pesto, sesame and basil oil
- Calamari fritti 14
Fried squid with homemade tartare sauce
- Pesche e Stracciatella 21
Grilled peaches, stracciatella, confit datterini tomatoes, basil and croutons
- 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 & black pepper
- Linguine al Pesto Trapanese 22
Cherry tomato, almond, pine nut and basil pesto, confit datterini tomatoes, stracciatella and toasted breadcrumbs
- Rigatoni alla Genovese 26
with traditional slow-cooked beef and onion ragù, grated 30 month Parmesan
- Tagliatelle Zucchine e Gamberi 25
Fresh tagliatelle with courgette, king Prawns, cherry tomatoes, garlic and chilli
- Lasagna al forno 20
A timeless recipe from our ancestry
- Linguine all'Astice 41
Linguine with Lobster, fresh chilli, garlic and cherry tomatoes
- Linguine alle Vongole e Bottarga 30
Linguine with Clams, fish roe, fresh chilli, garlic and white wine
- Rigatoni alla Norma (V) 20
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta
- Ravioli di Magro 23
Ricotta di Bufala and spinach ravioli served with citrus butter and toasted almond
- Risotto alle Zucchine Gialle 25
Creamy yellow courgette and basil risotto, mint ricotta and crispy courgette flowers

COTOLETTE

- Cotoletta alla Milanese 40**
The Original one, Crispy breaded Veal on the bone served with rocket, cherry tomato and parmesan salad
- Pollo alla Milanese 30**
Golden breaded Chicken breast served with rocket, cherry tomatoes and parmesan salad
- Little Italy Chicken Parm 32**
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella and tomato sauce

INSALATE

MAINS

- LaB Cob 23
Our very own Salad with soft boiled egg, bacon, avocado, 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 potatoes 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

- Fegato alla Veneziana 32
Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes
- Bistecca e Patatine 35
The Italian steak-frites served with peppercorn sauce
- Branzino (GF) 36
Pan fried Seabass with Salmoriglio served with sauteed spinach
- 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
- Salmone Grigliato 32
Grilled salmon with orange zest, Taggiasca olives, shallot, chilli, parsley and dill dressing, served with grilled asparagus and Parmesan

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
- Prosciutto e Funghi 22.5
Tomato, mozzarella, ham and mushrooms
- La Dolce Caprino (V) 20
Mozzarella, roasted sweet pepper and aubergine, Goat cheese, pine nuts, garlic oil & honey
- Burrata & Pesto 25
Fior di latte, parmesan, cherry tomatoes, burrata, homemade basil pesto and Taggiasca olives

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
- Grilled Baby Gem 9
with Caesar dressing & bacon
- Grilled Asparagus 9.5
with grated Parmesan cheese