

STUZZICHINI

- Bruschetta al pomodoro (VE) 8
- Bread basket (VE) 3.5
- Olives (VE)(GF) 5
- Focaccia Nonna Rosa (VE) 8.5
- The crispiest Zucchini fritti (V) 8

LA BRASSERIA

LUNCH AND DINNER

TO SHARE

Ossobuco alla Milanese 62
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

Rigatoni alla Sorrentina 35
Gratinated fresh Rigatoni pasta with homemade tomato sauce, mozzarella, parmesan and fresh basil

Ravioli Scamorza 38 & Melanzane (V)
Scamorza and aubergine fresh ravioli with nutty butter, parmesan crisp and hazelnut crumble

ANTIPASTI

- Arancini al Tartufo** 9
Truffle Arancini served with Parmesan sauce
- Minestrone (VE)(GF)** 10
Piping hot minestrone soup
- Melanzane alla parmigiana** 13.5
Aubergine parmigiana
- Prosciutto & Mozzarella** 17.5
San Daniele ham & Buffalo Mozzarella
- La Bandiera (GF)** 17
Burrata with tomatoes, pesto, sesame and basil oil
- Calamari fritti** 14
Fried squid with home-made tartare sauce
- Insalata di Granchio** 21
Crab salad with avocado cream, micro leaves, grapefruit & curly chilly
- Capesante al Topinambur (GF)** 18.5
Sautéed scallops with Jerusalem artichoke purée, Pomegranate and Purple potato chips
- Tartare di tonno** 18
Tuna tartare with ceviche dressing, chives, avocado mousse and fried Carasau bread
- Tartare di Manzo** 18
Beef Tartare, gherkins, shallots, capers, mustard, worcester sauce, brandy and egg yolk

INSALATE

LaB Cob 17/21
Our very own Salad with soft boiled egg, bacon, avocado salad, croutons & LaB dressing
choice of *grilled or breaded chicken*

- Superfood salad (GF)(V) 16.5**
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
- Marylebone Salad (GF)(V) 21**
Goat cheese, green beans, lambs lettuce, boiled baby potatoes, Taggiasche olives, raddish, cherry tomatoes

PASTA

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

- Spaghettoni alla Carbonara** 16.5
From the fields of Lazio, Fresh spaghettoni pasta with pancetta, Pecorino cheese, egg & black pepper
- Rigatoni al ragù di Vitello** 19
Fresh Rigatoni pasta with slow cooked Veal ragù
- Rigatoni alla Norma (V)** 17.5
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta cheese
- Lasagna al forno** 19
A timeless recipe from our ancestry
- Fettuccine della casa (V)** 24
Fresh fettuccine with Trevisano radicchio and truffle cream
- Risotto con Funghi (GF)(V)** 23.5
Risotto with mix wild mushrooms, sauté in vegetarian demi-glace
- Tagliatelle zucchine e gamberi** 25
Fresh tagliatelle with courgette, king Prawns, cherry tomatoes, garlic and chilli
- Linguine all'astice** 39.5
Linguine with Lobster, fresh chilli, garlic and cherry tomatoes
- Linguine alle vongole e bottarga** 26
Linguine with Clams, fish roe, fresh chilli, garlic and white wine
- Risotto con Capesante (GF)** 32
Risotto with pan fried Scallops, carrots, celery, onion and tomato concase

MAINS

- Fegato alla Veneziana** 28
Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes
- Tagliata di manzo (GF)** 38
Sliced grilled scotch Fillet steak served with roasted potatoes and peppercon sauce
- Scottadito d'Agnello (GF)** 29.5
Grilled Lamb chops with baby carrots, tenderstem broccoli and new potatoes
- Lombatina di Vitello (GF)** 32.5
Grilled Veal chop served with roasted potatoes
- Branzino (GF)** 33.5
Pan fried Seabass with Salmoriglio served with sauteed spinach
- Orata alla griglia (GF)** 28
Grilled Seabream with herbs oil and micro cress salad, served with Sicilian caponata
- Salmone Grigliato (GF)** 29.5
Lightly grilled Salmon with pea puree served with caponata

PIZZA

Gluten free base available

- LaB Classica (V)** 15.5
Tomato and fresh buffalo mozzarella, what more does one need?
- Crudo e rucola** 20
Tomato, mozzarella, San Daniele ham, Grana Padano shavings and rocket
- La Diavola di Marylebone** 18
Tomato, mozzarella, spicy Calabrese salami & chill
- La Dolce Caprino (V)** 19
Mozzarella, roasted sweet pepper and aubergine, Goat cheese, pine nuts, garlic oil & honey
- Prosciutto e Funghi** 18.5
Tomato, mozzarella, ham and mushrooms
- Burrata & Pistacchio** 21.5
Tomato, Burrata cheese, grilled aubergine, pesto and pistachio

COTOLETTE

Cotoletta alla Milanese 35.5
The Original one, Crispy breaded Veal on the bone served with rocket, cherry tomato and parmesan salad

Cotoletta Viennese 37
Crisp-fried Veal is topped with fried egg, anchovies & capers

Pollo alla Milanese 26
Golden breaded Chicken breast served with rocket, cherry tomatoes and parmesan salad

Little Italy Chicken Parm 27
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella and tomato sauce

SIDES

- French fries (VE) 6.5
- The crispiest Zucchini fritti (V) 8
- Spinach (VE)(GF) 7
- Baby Carrots & Tenderstem Broccoli (VE)(GF) 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

ALL DAY BRUNCH

- Frittata della casa** 18
3 eggs omelette with ham and swiss cheese served with salad and french fries
- Crushed Avocado on Sourdough (VE)** 10
add poached egg +3 add two eggs +5 (V)

- Panino Verdure Grigliate (V)** 12
Toasted ciabatta bread with roasted mixed vegetables and homemade basil pesto, served with french fries

- Panino Crudo e Mozzarella** 14
Toasted ciabatta bread with San Daniele ham, fresh tomato, mozzarella and rocket, served with french fries