

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 9.5 and homemade nutty Granola (V)**
- Homemade Ricotta Pancakes 14.5**
 With Canadian maple syrup & berries (V) or bacon or Nutella
- Italian Style Crepes (V) 15.5**
 Crêpes filled with sweet ricotta, orange sauce and dusted with sugar
- Crushed Avocado on Sourdough (VE) 11**
 add poached egg +3 add two eggs +5 (V) topped with pumpkin seeds
- Signor Toastato 15**
 Our croque monsieur, sourdough bread with ham, Swiss cheese & béchamel
Make it Signora +2 adding one fried egg
- Frittata della casa 17.5**
 3 eggs omelette with ham and swiss cheese served with salad and french fries
- Frittata di Albumi e Caprino (V)(GF) 13.5**
 Delicate egg white omelette with goat cheese and sautéed spinach
- Crostino Milanese 14**
 Scrambled eggs on Sourdough toast topped with Grana Padano shavings, spring onion served with mushroom and grilled tomato
- Panino con Uova e Bacon Croccante 13**
 Crispy bacon and perfectly fried eggs sandwich
- Egg Benedict, Florentine or Royal 14.5**
 2 poached eggs on English muffins, hollandaise sauce & chives with a choice of *Roast Ham* or *Spinach* or *Smoked Salmon* 17.5
- Scrambled eggs & smoked salmon (GF) 17.5**
- Crostone con Burrata e Fragole (V) 18**
 Toasted Charcoal bread topped with creamy Burrata, fresh Strawberries, basil, and a drizzle of Aceto di Modena
- Panino con Salt Beef 17**
 Homemade slow cooked Salt beef sandwich with mustard and gherkins

EXTRAS

- Avocado (VE)(GF) 4.5
 Mushrooms (VE)(GF) 4.5
 Grilled Tomatoes (VE)(GF) 4.5
 Crispy bacon 5.5
 Smoked Salmon (GF) 9
 Grilled Halloumi (GF) 6

LA BRASSERIA

WEEKEND BRUNCH

ANTIPASTI

- Crocchette di Funghi 7.5**
 Mushroom croquettes with tabasco mayo
- Truffle Arancini 8.5**
- Minestrone (VE)(GF) 9**
- Tartare di Manzo 22**
 Beef Tartare, gherkins, shallots, capers, mustard, worcester sauce, brandy and egg yolk
- La Bandiera (GF) 17**
 Burrata with tomatoes, pesto, sesame & basil oil
- Calamari fritti 12.5**
 Fried squid with home-made tartare sauce
- Insalata di Granchio 22.5**
 Crab salad with avocado cream, micro leaves, grapefruit & curly chilly
- Tartare di tonno 20**
 Tuna tartare with ceviche dressing, chives, avocado mousse and fried Carasau bread

PASTA

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

- Spaghettoni alla Carbonara 19.5**
 From the fields of Lazio, Fresh spaghettoni pasta with pancetta, Pecorino cheese, egg & black pepper
- Rigatoni al ragù di Vitello 28**
 Fresh Rigatoni pasta with slow cooked Veal ragù
- Rigatoni alla Norma (V) 18**
 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) 22**
 Fresh fettuccine with Trevisano radicchio and truffle cream
- Tagliatelle zucchini e gamberi 23**
 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) 16.5**
 Tomato and fresh buffalo mozzarella, what more does one need?
- Crudo e rucola 21**
 Tomato, mozzarella, San Daniele ham, Grana Padano shavings and rocket
- La Diavola di Marylebone 17**
 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 21.5**
 Tomato, mozzarella, ham and mushrooms
- Burrata & Pistacchio 22.5**
 Tomato, Burrata cheese, grilled aubergine, pesto and pistachio

INSALATE

- LaB Cob 18.5/21.5**
 Our very own Salad with soft boiled egg, bacon, avocado salad, croutons & LaB dressing
choice of grilled or breaded chicken
- Superfood salad (GF)(V) 18.5**
 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) 20**
 Goat cheese, green beans, lambs lettuce, boiled baby potatoes, Taggiasche olives, raddish, cherry tomatoes and pine nuts

MAINS

- Bistecca e Patatine 32**
 The Italian steak-frites served with peppercorn sauce
- Scottadito d'Agnello (GF) 29.5**
 Grilled Lamb chops with baby carrots, tenderstem broccoli and baby potatoes
- Lombatina di Vitello (GF) 38**
 Grilled Veal chop served with roasted potatoes
- Branzino (GF) 34**
 Pan fried Seabass with Salmoriglio served with sauteed spinach
- Orata alla griglia (GF) 31**
 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

COTOLETTE

- Cotoletta alla Milanese 38**
 Crispy breaded Veal on the bone served with rocket, cherry tomato & parmesan salad
- Cotoletta Viennese 40**
 Crisp-fried Veal is topped with fried egg, salty anchovies & capers served with rocket, cherry tomato & parmesan salad
- Pollo alla Milanese 28**
 Golden breaded Chicken breast served with rocket, cherry tomatoes & parmesan salad
- Little Italy Chicken Parm 32**
 Chicken Milanese topped with aubergine, mozzarella & tomato sauce

SIDES

- French fries (VE) 5**
- The crispiest Zucchini fritti (V) 8**
- Spinach (VE)(GF) 7**
- LaB roast potatoes (VE)(GF) 6.5**
- Mixed salad (VE)(GF) 7.5**
- Green Salad (VE)(GF) 6.5**