

COCKTAILS

Mimosa or Bellini Prosecco & orange juice or peach puree	13.5
Margarita or Picante Ocho Blanco, Triple sec & fresh lime juice / chilly	13.5
Aperol or Campari Spritz Aperol or Campari, Prosecco & soda water	13.5
Bloody Mary or Maria Absolut or Tequila, tomato juice & spicy mix	13.5
Classic Negroni Campari, Beefeater & Mancino Rosso	13.5
Mezcal Negroni Mezcal, Campari & Mancino dry	13.5
Espresso Martini Absolut, Kahlua, double espresso & sugar syrup	13.5
Mango Mule Cucumber, honey, mango puree, fresh lime juice & Ginger Beer	8
Virgin Mojito Fresh lime, brown sugar, mint & apple juice	8
Crodino Spritz Crodino, Soda water	8

LAB BRUNCH

Yoghurt with mixed berries and homemade nutty granola (V)	9.5
Homemade Ricotta Pancakes With Canadian maple syrup and berries or bacon or Nutella	11.5
French toast bacon e banana French toast with maple bacon, banana and pecan nuts	12
Crushed Avocado on Focaccia (VE) add poached egg +3 add two eggs +5 (V)	10
Italian American (GF) Two fried eggs, San Daniele prosciutto and roast potato	16
Frittata della casa 3 eggs omelette with ham and swiss cheese served with salad and french fries	18
Crostino Milanese Scrambled eggs on Sourdough toast topped with Grana Padano shavings, spring onion served with mushroom and grilled tomato	13.5
Egg Benedict 2 poached eggs on English muffins with roasted Ham and hollandaise sauce	14
Egg Florentine (V) 2 poached eggs on English muffins with Spinach and hollandaise sauce	14
Egg Royale 2 poached eggs on English muffins with smoked Salmon and hollandaise sauce	16.5
Scrambled eggs & smoked salmon (GF)	17

EXTRAS

Avocado	5
Mushrooms	4.5
Grilled Tomatoes	4.5
Crispy bacon	5.5
Smoked Salmon	8
Grilled Halloumi	6

LA BRASSERIA

STARTERS

Truffle Arancini (V)	9
Torretta al Salmone (GF) Smoked salmon with beetroot & burrata	14
Carpaccio di Manzo al tartufo Thinly sliced raw beef with truffle, rocket and Grana Padano	16.5
La Bandiera (V) (GF) Burrata with tomatoes, pesto & sesame	17
Calamari fritti Fried squid with home-made tartare sauce	14
Capesante con crema di zucca Sauteed scallops with Delica pumpkin cream and crispy leek	18.5

PASTA

Gluten free spaghetti and penne available

Spaghettoni al pesto (V) Fresh spaghettoni pasta with Genovese pesto and toasted pine nuts	16.5
Lasagna al forno A timeless recipe from our ancestry	19
Rigatoni Affumicati (V) Rigatoni with Provola cheese and tomato sauce	17.5
Tagliatelle Zucchine e Gamberi Fresh tagliatelle with courgette, king prawns, cherry tomatoes, garlic & chilli	25
Linguine alle Vongole e Bottarga Linguine with clams, fish roe, chilli garlic and white wine	26
Rigatoni alla Norma (V) Nonna Rosa's palermitana recipe, tomato, aubergine and dried ricotta cheese	17.5
La Carbonara From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs	16.5
Fettuccine della casa (V) Our famous fresh fettuccine with radicchio Trevisano and truffle cream	24

PIZZA

Gluten free option available

LaB Classica (V) Tomato and fresh buffalo mozzarella, what more does one need?	15.5
La Diavola di Marylebone Tomato, mozzarella, spicy Calabrese salami and chilli	18
Marinara (VE) Tomato, extra virgin olive oil, oregano and garlic	11.5
Prosciutto e Funghi Tomato, mozzarella, ham and mushrooms	18.5
Scamorza & Speck Tomato, Smoked mozzarella & cured smoked ham from the Italian mountains	19
Burrata & Pistacchio (V) Tomato, Burrata cheese, grilled aubergine, pesto and pistachio	21.5

SALADS

LaB Cob Our very own grilled chicken, soft boiled egg, bacon, avocado salad with croutons & LaB dressing	17/21
LaB Manhattan Milanese Our now famous chopped chicken Milanese on a bed of cos lettuce and Grana Padano and our special LaB dressing	17/21
Superfood Salad (GF) (V) 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	16.5

MAINS

Little Italy Chicken Parm Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	27
Cotoletta alla Milanese Golden breaded veal on the bone served with rocket, parmesan and tomato salad	35.5
Tagliata di Manzo (GF) Sliced grilled scotch fillet steak served with roasted potatoes and Madeira wine jus	38
Scottadito d'Agnello Grilled Lamb chops with baby potatoes and garlic tendersteam broccoli	29.5
Branzino (GF) Grilled seabass with Salmoriglio served with sauteed spinach	33.5
Salmone Grigliato (GF) Lightly grilled salmon with peas puree served with caponata	29.5

SIDES

French fries	6.5
The crispiest Zucchini fritti	8
Spinach (GF)	7
Tendersteam Broccoli, garlic & chilli (GF)	7
LaB roast Potatoes (GF)	7
Fresh Tomato and red Onion salad (GF)	7
Mixed salad	7
Green salad	7