

STUZZICHINI

- Bruschetta al pomodoro (VE) 7.5
- Bread basket (VE) 5.5
- Olives (VE)(GF) 5.5
- Focaccia Nonna Rosa (VE) 10
- The crispiest Zucchini fritti (V) 8
- Mushrooms Croquettes (V) 7.5

LA BRASSERIA

LUNCH AND DINNER

ANTIPASTI

- Arancini al Tartufo** 8.5
Truffle Arancini served with Parmesan sauce
- Minestrone (VE)(GF)** 9
Piping hot minestrone soup
- Melanzane alla parmigiana** 15
Aubergine parmigiana
- La Bandiera (GF)** 17
Burrata with tomatoes, pesto, sesame and basil oil
- Tartare di Manzo** 22
Beef Tartare, gherkins, shallots, capers, mustard, worcester sauce, brandy and egg yolk
- 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

INSALATE

- LaB Cob** 18.5/21.5
Our very own Salad with soft boiled egg, bacon, avocado, 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

ALL DAY BRUNCH

- Egg Benedict, Florentine or Royal** 14.5
two Poached eggs on English muffins, hollandaise sauce with a choice of *Roast Ham, Spinach (V)* or *Smoked Salmon* 17.5
- Avocado on Sourdough (VE)** 11
add poached egg +3
add two eggs +5 (V)

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
- Risotto con Funghi (GF)** 24
Risotto with mix wild mushrooms, sauté in vegetarian demi-glace
- Fettuccine della casa (V)** 22
Fresh fettuccine with Trevisano radicchio and truffle cream
- Lasagna al forno** 19
A timeless recipe from our ancestry
- Tagliatelle zucchini e gamberi** 23
Fresh tagliatelle with courgette, king Prawns, cherry tomatoes, garlic and chilli
- 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
- Ravioli Scamorza&Melanzane (V)** 25
Scamorza and aubergine fresh ravioli with nutty butter, parmesan crisp and hazelnut crumble

MAINS

- Fegato alla Veneziana** 29
Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes
- 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 new 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

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

TO SHARE

- Ossobuco alla Milanese** 65
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** 38
Gratinated fresh Rigatoni pasta with homemade tomato sauce, mozzarella, parmesan and basil
- Risotto Burro e Parmigiano** 42
Classic family Risotto recipe with 30 month aged Parmigiano Reggiano and butter

COTOLETTE

- Cotoletta alla Milanese** 38
The Original one, Crispy breaded Veal on the bone served with rocket, cherry tomato and parmesan salad
- Cotoletta Viennese** 40
Crisp-fried Veal is topped with fried egg, anchovies & capers served with rocket, cherry tomato and parmesan salad
- Pollo alla Milanese** 28
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

SIDES

- French fries (VE) 5
- The crispiest Zucchini fritti (V) 8
- Spinach (VE)(GF) 7
- Baby Carrots & Broccoli (VE)(GF) 7
- LaB roast potatoes (VE)(GF) 6.5
- Mashed Potato (V)(GF) 7
- Mixed salad (VE)(GF) 7.5
- Green salad (VE)(GF) 6.5

- Signor Toastato** 15
Our croque monsieur, sourdough bread with ham, Gruyere cheese
Make it *Signora* +2
adding one fried egg