

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
- Mushrooms Croquettes (V) 8

LA BRASSERIA

LUNCH AND DINNER

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
- La Bandiera (GF)** 17
Burrata with tomatoes, pesto, sesame and basil oil
- Tartare di Manzo** 19
Beef Tartare, gherkins, shallots, capers, mustard, worcester sauce, brandy and egg yolk
- Calamari fritti** 14
Fried squid with home-made tartare sauce
- Insalata di Granchio** 21
Crab salad with avocado cream, micro leaves, grapefruit & curly chilly
- Tartare di tonno** 19
Tuna tartare with ceviche dressing, chives, avocado mousse and fried Carasau bread

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 and pine nuts

PASTA

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

- Spaghettoni alla Carbonara** 17.5
From the fields of Lazio, Fresh spaghettoni pasta with pancetta, Pecorino cheese, egg & black pepper
- Rigatoni al ragù di Vitello** 23
Fresh Rigatoni pasta with slow cooked Veal ragù
- Rigatoni alla Norma (V)** 17.5
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta
- Risotto con Funghi (GF)** 23.5
Risotto with mix wild mushrooms, sauté in vegetarian demi-glace
- Fettuccine della casa (V)** 24
Fresh fettuccine with Trevisano radicchio and truffle cream
- Lasagna al forno** 19
A timeless recipe from our ancestry
- Tagliatelle zucchini 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
- Ravioli Scamorza&Melanzane (V) 24**
Scamorza and aubergine fresh ravioli with nutty butter, parmesan crisp and hazelnut crumble

MAINS

- Fegato alla Veneziana** 28
Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes
- Bistecca e Patatine** 32.5
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)** 34
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)** 16
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

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 basil

Risotto Burro e Parmigiano 40
Classic family Risotto recipe with 30 month aged Parmigiano Reggiano and butter

COTOLETTE

Cotoletta alla Milanese 37.5
The Original one, Crispy breaded Veal on the bone served with rocket, cherry tomato and parmesan salad

Cotoletta Viennese 39.5
Crisp-fried Veal is topped with fried egg, anchovies & capers served with rocket, cherry tomato and parmesan salad

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

Little Italy Chicken Parm 28
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) 8
- Baby Carrots & Broccoli (VE)(GF) 8
- LaB roast potatoes (VE)(GF) 7
- Mashed Potato (V)(GF) 8
- Mixed salad (VE)(GF) 7
- Green salad (VE)(GF) 7

ALL DAY BRUNCH

- Egg Benedict, Florentine or Royal** 14
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)** 10
add poached egg +3
add two eggs +5 (V)

- Frittata della casa** 18
3 eggs omelette with ham and swiss cheese served with salad & french fries
- Crostino Milanese** 13.5
Scrambled eggs on Sourdough toast topped with Grana Padano shavings, spring onion served with mushroom and grilled tomato

- Signor Toastato** 14
Our croque monsieur, sourdough bread with ham, Gruyere cheese
Make it Signora +2
adding one fried egg