

LA BRASSERIA

LUNCH AND DINNER

STUZZICHINI

Bruschetta al pomodoro (VE)	8
Bread basket (VE)	5.5
Olives (VE)(GF)	5
Focaccia Nonna Rosa (VE)	8.5
The crispiest Zucchini fritti (V)	8

STARTERS

Arancini al Tartufo Truffle Arancini served with Parmesan sauce	9
Minestrone (VE)(GF) Piping hot home-made minestrone soup	10
Melanzane alla parmigiana Aubergine parmigiana	13.5
Crostone con Tomino grigliato (V) Grilled Tomino cheese with Sicilian caponata on top of toasted Sourdough bread	12
Calamari fritti Fried squid with home-made tartare sauce	14
Capasante al Topinambur (GF) Sautéed scallops with Jerusalem artichoke purée, Pomegranate and Purple potato chips	18.5
Torretta al salmone (GF) Smoked salmon with beetroot & burrata	14
Tartare di tonno Tuna tartare with ceviche dressing, chives, avocado mousse and fried Carasau bread	18
La Bandiera (GF) Burrata with tomatoes, pesto, sesame and basil oil	17
Tartare di Manzo Beef Tartare, gherkins, shallots, capers, mustard, worcester sauce, brandy and egg yolk	18
Prosciutto & Mozzarella San Daniele ham and Buffalo Mozzarella	17.5

SALADS

LaB Cob Our very own Salad with soft boiled egg, bacon, avocado salad, croutons & LaB dressing choice of grilled or breaded chicken	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
Marylebone Salad (GF)(V) Goat cheese, green beans, lambs lettuce, boiled baby potatoes, Taggiasche olives, raddish, cherry tomatoes	21
Frittata della casa 3 eggs omelette with ham and swiss cheese served with salad and french fries	18

PASTA

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

Spaghettoni alla Carbonara From the fields of Lazio, Fresh spaghettoni pasta with pancetta, Pecorino cheese and eggs	16.5
Rigatoni alla Norma (V) Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta cheese	17.5
Risotto alle Fave (GF) Risotto with broad beans, peas, basil, mint, Pecorino fondue and crumbled Italian sausage	22
Tortelloni all'Anatra Duck tortelloni with Gorgonzola cheese cream and fried Parsnip	19.5
Lasagna al forno A timeless recipe from our ancestry	19
Tagliatelle zucchini e gamberi Fresh tagliatelle with courgette, king Prawns, cherry tomatoes, garlic and chilli	25
Risotto con Funghi (GF)(V) Risotto with mix wild mushrooms, sauté in vegetarian demi-glace	23.5
Linguine all'astice Linguine with Lobster, fresh chilli, garlic and cherry tomatoes	39.5
Linguine alle vongole e bottarga Linguine with Clams, fish roe, fresh chilli, garlic and white wine	26
Rigatoni al ragù di Vitello Fresh Rigatoni pasta with slow cooked Veal ragù	19

PIZZA

Gluten free base available

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

HOUSE CLASSICS

Fettuccine della casa (V) Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	24
Little Italy Chicken Parm Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella and tomato sauce	27

MAINS

Fegato alla Veneziana Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes	28
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 pepper and peppercon sauce	38
Scottadito d'Agnello (GF) Grilled Lamb chops with baby carrots and tenderstem broccoli	29.5
Lombatina di Vitello (GF) Grilled Veal chop served with roasted potatoes	32.5
Branzino (GF) Pan fried Seabass with Salmoriglio served with sautéed spinach	33.5
Orata alla griglia (GF) Grilled Seabream with herbs oil and micro cress salad, served with Sicilian caponata	28
Salmone Grigliato (GF) Lightly grilled Salmon with pea puree served with caponata	29.5
Pesce Spada (GF) Grilled Swordfish served with roasted chicory	30

SIDES

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