

STUZZICHINI

- Bread Basket 4
- Focaccia Nonna Rosa 8
- Truffle arancini 11
- Bruschetta al pomodoro 7
- The crispiest Zucchini fritti 8

BRASSERIA

WEEKEND BRUNCH

COCKTAILS

- Brasseria Spritz 12
- Bellini 12
- Negroni 12
- Bloody Maria 12
- Espresso Martini 12

STARTERS

- Ostriche** 16/32
Maldon rock oysters, six or twelve
- Minestrone (VE)(GF)** 9
Piping hot home-made minestrone soup
- Melanzane alla parmigiana (V)** 13
Giulio's aubergine and parmesan, simply the best
- Calamari fritti** 12
Fried squid with home-made tartare sauce
- Burrata con Verdure Grigliate (V)(GF)** 16
Burrata with grilled aubergines, courgettes & peppers
- Carpaccio di manzo al tartufo e parmigiano Reggiano (GF)** 17
Thinly sliced beef with truffle and parmesan shavings
- Prosciutto San Daniele e Coccole** 17
San Daniele ham (DOCG) with fried Pecorino and Scamorza cheese Ravioli

PASTA

All our Pasta is hand-made and hand-dried with Italian passion. Gluten free spaghetti and penne available

- Penne Arrabbiata** 15
Penne pasta with a spicy tomato sauce
- Rigatoni alla Norma** 17
Nonna Rosa's Palermitana recipe, tomato sauce, fried aubergine and dried ricotta cheese
- Spaghetti alla Carbonara** 17
From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs
- Fettuccine della casa** 24
Three generations of practice has gone into our fresh fettuccine with porcini mushrooms and truffle cream
- Lasagna fatta in casa** 18
A timeless recipe from our ancestry
- Spaghetti con polpettine di manzo** 21
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins
- Rigatoni al ragù d'anatra** 19
Rigatoni pasta with Andrea's famous duck ragù
- Tagliatelle zucchini e gamberi** 24
Fresh tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Linguine alle vongole e bottarga** 24
Linguine with clams, fish roe, chilli garlic and white wine
- Linguine all'astice** 39
Linguine with lobster, fresh chilli, garlic and cherry tomatoes

BRUNCH

- Creamy Chia Pudding (VE)** 10
Coconut milk with Chia seeds and fresh raspberries
- Yoghurt with mixed berries and homemade nutty granola (V)** 9
- Homemade ricotta pancakes** 11
with Canadian maple syrup and berries (V) or bacon
- French toast** 12
French toast with homemade Honeycomb butter, fresh berries and Creme fraiche
- Crushed avocado toast (VE)** 11
add poached egg 14 add two eggs 16 (V)
- Italian American (GF)** 16
Two fried eggs, San Daniele prosciutto and roast potato
- Frittata della casa** 18
3 eggs omelette with ham and cheese served with salad and french fries
- Crostino Milanese** 14
Scrambled eggs on sourdough toast topped with parmesan (DOCG), mushroom and tomato
- Egg Benedict** 16
Two poached eggs on English muffins with roasted ham and hollandaise sauce
- Egg Florentine (V)** 16
Two poached eggs on English muffins with spinach and hollandaise sauce
- Egg Royale** 18
Two poached eggs on English muffins with smoked salmon and hollandaise sauce
- Scrambled eggs and wild smoked salmon (GF)** 18

PIZZA

Gluten free base available

- La Classica (V)** 15
Tomato and fresh buffalo mozzarella, what more does one need?
- Ruuletta (V)** 16
Mozzarella, fresh cherry tomato, rocket and parmesan shavings (DOCG)
- Crudo e rucola** 19
Tomato, mozzarella, San Daniele ham, parmesan shavings (DOCG) and rocket
- Il Diavolo di Portobello** 18
Tomato, mozzarella, spicy calabrese Nduja and chilli
- Parmigiana (V)** 18
Tomato, mozzarella, fried aubergine, parmesan shavings & breadcrumbs

MAINS

- Pollo alla Milanese** 24
Golden breaded chicken breast served with rocket, cherry tomatoes and parmesan shavings (DOCG) or have it like Nonno Lorenzo first suggested with Spaghetti Napoli
- Tartare di Manzo (GF)** 18/28
One thing we have learnt from our french neighbours. Scotch beef tartare prepared at the table by your waiter, large portion served with fries
- Cotoletta alla Milanese** 32
Golden breaded veal on the bone with cherry tomato, rocket salad and parmesan
- Filetto di manzo (GF)** 39
Grilled scotch fillet steak or "tagliata" style sliced with balsamic drops served with grilled vegetables
- Salmone grigliato (GF)** 28
Lightly grilled salmon with pea puree served with tenderstem Broccoli
- Branzino (GF)** 31
Grilled wild seabass with a light Salmoriglio oil served with spinach
- Merluzzo Nero (GF)** 33
Black Cod served with roast jerusalem artichoke, cauliflower cream and kale oil

SALADS

- Insalata arcobaleno (VE) (GF)** 14
Rainbow salad: baby spinach, sweet potato, avocado, sweetcorn, beetroot and pumpkin seeds
add mozzarella or tinned tuna +5
add grilled chicken +8
- Manhattan Milanese** 19
Our now famous chopped chicken Milanese on a bed of cos lettuce and grated parmesan (DOCG) and our special LaB dressing
- Insalata della Brasseria** 19
Our very own grilled chicken, bacon, avocado, boiled egg & croutons with vinagrette dressing & grated Parmesan

SIDES

- French fries 5
- Sweet potato fries 6
- The crispiest Zucchini fritti 8
- Spinach (GF) 7
- Roast Potatoes (GF) 7
- Mixed salad / Green Salad / Fresh Tomatoes (GF) 7
- Crispy Bacon / Sausage / Avocado 6
- Mushrooms / Baked Beans / Grilled Tomatoes (GF) 6
- Salmon / Halloumi (GF) 7