



BRASSERIA

WEEKEND BRUNCH



BRUNCH

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

STARTERS

Ostriche Maldon rock oysters, six or twelve	16/32
Minestrone (VE)(GF) Piping hot home-made minestrone soup	9
Melanzane alla parmigiana (V) Giulio's aubergine and parmesan, simply the best	13
Calamari fritti Fried squid with home-made tartare sauce	12
Vitello Tonnato (GF) Veal with tuna mayo alla Piemontese	17
La Bandiera (V)(GF) Burrata with fresh organic tomatoes and basil	16
Carpaccio di manzo al tartufo e parmigiano Reggiano (GF) Thinly sliced beef with truffle and parmesan shavings	17
Prosciutto San Daniele e Coccole San Daniele ham (DOCG) with fried Pecorino and Scamorza cheese Ravioli	17

PASTA

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

Penne Arrabbiata Penne pasta with a spicy tomato sauce	15
Rigatoni alla Norma Nonna Rosa's Palermitana recipe, tomato sauce, fried aubergine and dried ricotta cheese	17
Casarecce con pesce spada e melanzane Casarecce pasta with swordfish and aubergine	21
Fettuccine della casa Three generations of practice has gone into our fresh fettuccine with porcini mushrooms and truffle cream	26
Lasagna fatta in casa A timeless recipe from our ancestry	18
Tagliatelle zucchini e gamberi Fresh tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli	24
Casarecce al ragù d'anatra Casarecce pasta with Andrea's famous duck ragù	19
Spaghetti con polpettine di manzo Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins	21
Linguine all'astice Linguine with lobster, fresh chilli, garlic and cherry tomatoes	39
Linguine alle vongole e bottarga Linguine with clams, fish roe, chilli garlic and white wine	25

PIZZA

Gluten free base available

La Classica (V) Tomato and fresh buffalo mozzarella, what more does one need?	15
Crudo e rucola Tomato, mozzarella, San Daniele ham, parmesan shavings (DOCG) and rocket	20
Il Diavolo di Portobello Tomato, mozzarella, spicy calabrese Nduja and chilli	18
Rucoletta (V) Mozzarella, fresh cherry tomato, rocket and parmesan shavings (DOCG)	16
Parmigiana (V) Tomato, mozzarella, fried aubergine, parmesan shavings & breadcrumbs	18

SALADS

Insalata arcobaleno (VE) (GF) Rainbow salad: Black rice, sweet potato, cherry tomato, rocket, avocado, sweetcorn, beetroot and pumpkin seeds add mozzarella or tinned tuna +5 add grilled chicken +8	15
Manhattan Milanese Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing. For those with a guilty conscious swap for grilled chicken	21

MAINS

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

SIDES

French fries	6
Sweet potato fries	7
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