

BRASSERIA

A LA CARTE

STUZZICHINI

- Truffle arancini 7
- Fried White Bait 7
- Aubergine Veggie Balls 8
- Bruschetta al pomodoro 6
- Bread basket 4
- Olives 4
- Focaccia Nonna Rosa 7

STARTERS

- Cozze alla Napoletana (GF)** 11
Mussels sauteed with tomato, garlic and chilli
- Tartare di Ricciola** 15
Amberjack tartare marinated in citrus juice with crunchy carasau bread
- Ostriche (GF)** 14/22
Malden rock oysters, six or twelve
- Minestrone (VE)(GF)** 8
Piping hot home-made minestrone soup
- Melanzane alla parmigiana (V)** 12
Aubergine parmigiana
- Calamari fritti** 12
Fried squid with home-made tartare sauce
- Capasante ai funghi (GF)** 16
Sauteed scallops with a mushroom sauce and sweet potato chips
- Vitello Tonnato (GF)** 14
Veal with tuna mayo alla Piemontese
- La Bandiera (V)(GF)** 15
Burrata with fresh organic tomatoes and basil
- Carpaccio di manzo al tartufo e parmigiano Reggiano (GF)** 17
Thinly sliced beef with truffle and parmesan shavings
- Prosciutto San Daniele e Coccole** 16
San Daniele ham (DOCG) with fried Pecorino and Scamorza cheese Ravioli

PIZZA

Gluten free base available

- LaB Classica (V)** 13
Tomato and fresh buffalo mozzarella, what more does one need?
- Crudo e rucola** 17
Tomato, mozzarella, Parma ham, parmesan shavings (DOCG) and rocket
- Funghi e Tartufo (V)** 18
Mozzarella, mixed wild mushrooms and Truffle cream
- Il Diavolo di Portobello** 17
Tomato, mozzarella, spicy calabrese Nduja and chilli
- Ruuletta (V)** 15
Mozzarella, fresh cherry tomato, rocket and parmesan shavings (DOCG)

PASTA

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

- Penne Arrabbiata (VE)** 13
Penne pasta with a spicy tomato sauce
- Paccheri alla Norma (V)** 15
Nonna Rosa's Palermitana recipe, tomato sauce, fried aubergine and dried ricotta cheese
- Fettuccine della casa (V)** 22
Three generations of practice has gone into our fresh fettuccine with porcini mushrooms and truffle cream
- Lasagna fatta in casa** 15
A timeless recipe from our ancestry
- Tagliatelle asparagi e gamberi** 21
Fresh tagliatelle with asparagus, king prawns, cherry tomatoes, garlic and chilli
- Zite con polpettine di manzo** 19
Ziti pasta with homemade beef meatballs a recipe from our East coast Ita-American cousins
- Bucatini Cacio and pepe (V)** 15
Bucatini pasta with Pecorino Romano cheese and black pepper sauce
- Linguine all'astice** 36
Linguine with lobster, fresh chilli, garlic and cherry tomatoes
- Gnocchetti al ragù d'anatra** 18
Gnocchetti with Andrea's famous duck ragù
- Linguine alle vongole e bottarga** 21
Linguine with clams, fish roe, chilli garlic and white wine
- Risotto ai Porcini (V) (GF)** 22
Risotto with saffron, porcini mushrooms and scarmorza cheese
- Tortellini in brodo** 18
Parma ham & Mortadella stuffed pasta in a hearty chicken broth

SALADS

- LaB Cob (GF)** 15/19
Our very own grilled chicken, bacon, carrots and Pecorino cheese salad with French mustard and mayo dressing
- Insalata arcobaleno (VE) (GF)** 13
Rainbow salad: Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds
add mozzarella or tinned tuna +5
add grilled chicken +8
- LaB Manhattan Milanese** 16/21
Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing
- Frittata della casa (GF)** 15
2 eggs omelette with ham and swiss cheese served with salad and french fries

CARNE

- Fegato alla Veneziana (GF)** 26
Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes
- Cotoletta alla Milanese** 31
Golden breaded veal on the bone with cherry tomato, rocket salad and parmesan
- Filetto di manzo (GF)** 37
Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes
- La Fiorentina (GF)** 120
To share: Firenze's famous T-bone steak cut and plated at the table by head chef Andrea Denaro
- Pollo alla Valdostana (GF)** 21
Chicken breast served with mushrooms and home-made cheese sauce
- Scottadito di agnello** 29
Rack of Lamb with a herb crust, swiss chard and red wine sauce
- Tartare di Manzo (GF)** 16/24
One thing we have learnt from our french neighbours. Scotch beef tartare finished off at the table by your waiter, large served with fries

PESCE

- Branzino alla Livornese (GF)** 28
Grilled wild seabass with tomato, olives and capers sauce served with caponata
- Salmone Quasi Vivo (GF)** 26
Lightly grilled wild salmon with pea puree
- Polpo (GF)** 27
Pan-fried octopus with paprika mayo served with baby potatoes
- Dover sole alla Mugnaia** 48
Pan-fried Dover Sole with lemon and butter, plated and deboned at the table by your waiter

SIDES

- French fries (GF)** 5.5
- Sweet potato fries (GF)** 6.5
- The crispiest Zucchini fritti** 6.5
- Spinach (GF)** 5.5
- Tender steam Broccoli with garlic and chilli (GF)** 5.5
- LaB roast potatoes (GF)** 5.5
- Fresh tomato and red onion salad (GF)** 5.5
- Mixed salad (GF)** 6.5
- Green salad (GF)** 5.5