

BRASSERIA

A LA CARTE

STUZZICHINI

- Focaccia Nonna Rosa 8
- Bread Basket 4
- Aubergine Veggie Balls 9
- The crispiest Zucchini fritti 8
- Bruschetta al pomodoro 7

STARTERS

- Zuppa di Stagione** 9
Homemade seasonal soup, please ask your waiter
- Minestrone (VE)(GF)** 9
Piping hot home-made minestrone soup
- Truffle arancini** 11
Fried rice balls with a hint of truffle and creamy cheese
- Melanzane alla parmigiana (V)** 13
Giulio's aubergine and parmesan, simply the best
- Calamari fritti** 12
Fried squid with home-made tartare sauce
- Tartare di Tonno** 18
Tuna tartare, apple and goat cheese mousse served with crunchy bread
- Ostriche (GF)** 16/32
Maldon rock oysters, six or twelve
- Lenticchie e Nocciole (V)** 18
Warm Lentils with Hazelnuts mousse
- 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 cream and parmesan shavings
- Prosciutto San Daniele e Coccole** 17
San Daniele ham (DOCG) with fried Pecorino and Scamorza cheese Ravioli

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
- Brie alla Griglia con Verdure (V)(GF)** 16
Grilled Brie cheese with marinated vegetables
- Manhattan Milanese** 19
Our now famous chopped chicken Milanese on a bed of cos lettuce and grated parmesan (DOCG) and our special LaB dressing
- Frittata della casa (GF)** 18
3 eggs omelette with ham and cheese served with salad and french fries
- Insalata della Brasseria** 19
Our very own grilled chicken, bacon, avocado, boiled egg & croutons with vinagrette dressing & grated Parmesan

PASTA

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

- Penne Arrabbiata (VE)** 15
Penne pasta with a spicy tomato sauce
- Spaghetti alla Carbonara** 17
From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs
- Rigatoni alla Norma (V)** 17
Nonna Rosa's Palermitana recipe, tomato sauce, fried aubergine and dried ricotta cheese
- Lasagna fatta in casa** 18
A timeless recipe from our ancestry
- Risotto alla zucca con taleggio e gamberi (GF)** 22
Delica pumpkin risotto with taleggio cream and prawns
- Fettuccine della casa (V)** 24
Three generations of practice has gone into our fresh fettuccine with porcini mushrooms and truffle cream
- Linguine alle vongole e bottarga** 24
Linguine with clams, fish roe, chilli garlic and white wine
- Rigatoni al ragù d'anatra** 19
Rigatoni pasta with Andrea's famous duck ragù
- Tagliatelle zucchini e gamberi** 24
Our pasta chefs favourite dish to prepare, tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Spaghetti con polpettine di manzo** 21
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins
- Linguine all'astice** 39
Linguine with lobster, fresh chilli, garlic and cherry tomatoes
- Ravioli della casa** 19
Ravioli that depend on the chef's mood

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)
- Parmigiana (V)** 18
Tomato, mozzarella, fried aubergine, parmesan shavings & breadcrumbs
- Il Diavolo di Portobello** 18
Tomato, mozzarella, spicy calabrese Nduja and chilli
- Crudo e rucola** 19
Tomato, mozzarella, San Daniele ham, parmesan shavings (DOCG) and rocket

MEAT

- 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
- 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
- Fegato alla Veneziana** 29
A favourite with our regulars, calf's liver Venetian style or if you prefer pan fried with butter and sage
- Scottadito di agnello** 32
Rack of Lamb served with roasted carrots and beef consommé
- 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
- La Fiorentina (GF)** 99
To share: Firenze's famous T-bone steak cut and plated at the table by head chef Andrea Denaro

FISH

- Baccalà alla Vicentina (GF)** 25
Creamy Salted Cod served with fried Polenta
- 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
- Dover sole alla Mugnaia** 54
Pan-fried Dover Sole with lemon and butter, plated and deboned at the table by your waiter

SIDES

- French fries** 5
- Sweet potato fries** 6
- The crispiest Zucchini Fritti** 8
- Spinach (GF)** 7
- Tenderstem Broccoli** 7
- Roast Potatoes (GF)** 7
- Fresh tomato and red onion** 7
- Mixed salad or Green Salad (GF)** 7