

# BRASSERIA

A LA CARTE

## STUZZICHINI

- Focaccia Nonna Rosa 8
- Nocellara Olives 5
- 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
- Tartare di Tonno** 18  
Tuna tartare, apple and goat cheese mousse served with crunchy carasau bread
- Ostriche (GF)** 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
- Truffle arancini** 11  
Fried rice balls with a hint of truffle and creamy cheese
- Calamari fritti** 12  
Fried squid with home-made tartare sauce
- Insalata di Lenticchie (VE)** 18  
Warm Lentils with and Hazelnuts mousse
- Vitello Tonnato (GF)** 17  
Veal with tuna mayo alla Piemontese
- La Bandiera (V)(GF)** 16  
Burrata with fresh organic tomatoes and basil
- 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)** 15  
Rainbow salad: Black rice, sweet potato, cherry tomato, rocket, avocado, sweetcorn, candy beetroot and pumpkin seeds  
add mozzarella or tinned tuna +5  
add grilled chicken +8
- Manhattan Milanese** 21  
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
- Frittata della casa (GF)** 18  
3 eggs omelette with ham and cheese served with salad and french fries

## 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
- Rigatoni alla Norma (V)** 17  
Nonna Rosa's Palermitana recipe, tomato sauce, fried aubergine and dried ricotta cheese
- Casarecce con pesce spada e melanzane** 21  
Casarecce pasta with swordfish and aubergine
- Fettuccine della casa (V)** 26  
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
- Tagliatelle zucchine 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
- Casarecce al ragù d'anatra** 19  
Casarecce pasta with Andrea's famous duck ragù
- Linguine alle vongole e bottarga** 25  
Linguine with clams, fish roe, chilli garlic and white wine
- Risotto alla zucca con taleggio e gamberi (GF)** 24  
Delica Pumpkin risotto with Taleggio cream and prawns
- 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?
- Crudo e rucola** 20  
Tomato, mozzarella, San Daniele ham, parmesan shavings (DOCG) and rocket
- Parmigiana (V)** 18  
Tomato, mozzarella, fried aubergine, parmesan shavings & breadcrumbs
- Il Diavolo di Portobello** 18  
Tomato, mozzarella, spicy calabrese Nduja and chilli
- Ruuletta (V)** 16  
Mozzarella, fresh cherry tomato, rocket and parmesan shavings (DOCG)

## CARNE

- Fegato alla Veneziana** 29  
A favourite with our regulars, calf's liver Venetian style or if you prefer pan fried with butter and sage
- 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)** 120  
To share: Firenze's famous T-bone steak cut and plated at the table by head chef Andrea Denaro
- 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
- Scottadito di agnello** 32  
Rack of Lamb served with roasted carrots and beef consommé
- 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

## PESCE

- Branzino (GF)** 31  
Grilled wild seabass with a light Salmoriglio oil
- Merluzzo Nero (GF)** 33  
Black Cod served with roast jerusalem artichoke, cauliflower cream and kale oil
- Polpo (GF)** 31  
Pan-fried octopus with lentils and sautéed chicory
- 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** 6
- Sweet potato fries** 7
- The crispiest Zucchini Fritti** 8
- Spinach (GF)** 7
- Pan-fried Chicory** 7
- Roast Potatoes (GF)** 7
- Fresh tomato and red onion salad (GF)** 7
- Mixed salad or Green Salad (GF)** 7