



BRASSERIA

WEEKEND BRUNCH



BRUNCH

Yoghurt with mixed berries and homemade and homemade nutty granola (V) Coconut Yoghurt available (VE)	8
Homemade ricotta pancakes with Canadian maple syrup and berries (V) or bacon	9
French toast bacon e banana French toast with maple bacon, banana and pecan nuts	9
Crushed avocado and focaccia (VE) add poached egg 12 add two eggs 14 (V)	9
Italian American (GF) Two fried eggs, San Daniele prosciutto and roast potato	14
Frittata della casa (GF) 2 eggs omelette with ham and swiss cheese served with salad and french fries	15
Crostino Milanese Scrambled eggs on sourdough toast topped with parmesan (DOCG), mushroom and tomato	12
Egg Benedict Two poached eggs on English muffins with roasted ham and hollandaise sauce	14
Egg Florentine (V) Two poached eggs on English muffins with spinach and hollandaise sauce	14
Egg Royale Two poached eggs on English muffins with smoked salmon and hollandaise sauce	16
Scrambled eggs and wild smoked salmon (GF)	16

STARTERS

Ostriche Malden rock oysters, six or twelve	14/22
Minestrone (VE)(GF) Piping hot home-made minestrone soup	8
Melanzane alla parmigiana (V) Aubergine parmigiana	12
Calamari fritti Fried squid with home-made tartare sauce	12
Vitello Tonnato (GF) Veal with tuna mayo alla Piemontese	14
La Bandiera (V)(GF) Burrata with fresh organic tomatoes and basil	15
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	16

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

PIZZA

Gluten free base available

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

SALADS

LaB Cob (GF) Our very own grilled chicken, bacon, carrots and Pecorino cheese salad with French mustard and mayo dressing	15/19
Insalata arcobaleno (VE) (GF) 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	13
Lab Manhattan Milanese Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing	16/21

MAINS

Cotoletta alla Milanese Golden breaded veal on the bone with cherry tomato, rocket salad and parmesan	31
Filetto di manzo (GF) Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes	37
Pollo alla Valdostana (GF) Chicken breast served with mushrooms and home-made cheese sauce	21
Tartare di Manzo One thing we have learnt from our french neighbours. Scotch beef tartare finished off at the table by your waiter, large served with fries	16/24
Branzino alla Livornese (GF) Grilled wild seabass with tomato, olives and capers sauce served with caponata	28

Salmone Quasi Vivo (GF) Lightly grilled wild salmon with pea puree	26
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Polpo (GF) Pan-fried octopus with paprika mayo served with baby potatoes	26
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SIDES

French fries / Roast Potatoes	5.5
Sweet potato fries	6.5
The crispiest Zucchini fritti	6.5
Spinach / Avocado	5.5
Tender steam Broccoli with garlic and chilli	5.5
Mixed salad / Green Salad / Fresh Tomatoes	6.5
Crispy Bacon / Sausage	5.5
Mushrooms / Baked Beans / Grilled Tomatoes	5.5
Halloumi	6