

## SMALL PLATES FOR SHARING

### ZUCCHINI FRITTI

Crispy Zucchini Strings, Marinara | 6

### GRILLED ASPARAGUS

Fried Egg, Pecorino, EVOO | 8

### ROASTED BABY BEETS

Greek Yogurt, Lemon, Pistachios, Micro Greens | 10

### PROVOLONE CROCANTE

Crispy Breaded Provolone, Marinara | 8

### FAVA TOAST

Whipped Ricotta, Mint, EVOO, Italian Sourdough Toast | 8

### ARANCINI

Crispy Mushroom Risotto, Fontina | 7

### BURRATA

Heirloom Tomatoes, Basil Oil, Aged Balsamic | 14

### MAMA'S MEATBALLS

Marinara, Ricotta, Pecorino | 10

### ★ TOASTED RAVIOLI "NACHOS" ★

Braised Short Rib, Fontina Fonduta, Calabrian Chilis, Cherry Tomatoes, Giardiniera | 15

### CRISPY CALAMARI

Fresh Calamari: *Point Judith, RI*, Lemon, Marinara | 12

### MEDITERRANEAN MUSSELS

Crushed Tomatoes or Wine Sauce | 14

### ★ BRACIOLE ★

Braised Short Rib, Red Wine Demiglace, Cheesy Polenta | 11

### BARESE SAUSAGE & PEPPERS

Italian Sausage with Fontina, Roasted Sweet Peppers, Garlic Broth | 12

### BAKED LOCAL GOAT CHEESE

Herbed Goat Cheese: *LaClare Farms, Malone, WI*, Pomodoro Sauce, Grilled Crostini | 9

## SALADS

### LOCAL GREENS

*Gotham Greens, Pullman, Chicago*, Mighty Vine Cherry Tomatoes, Cucumber, Radish, Red Wine Vinaigrette | 8

### ARUGULA

Truffle Honey, Goat Cheese, Pears, Black Pepper, Lemon Vinaigrette | 8

### CLASSIC CAESAR

Romaine Hearts, Labriola Croutons, Shaved Parmesan | 8

### CHICKEN MILANESE CAESAR

Romaine, Arugula, Kale, Radicchio, Shaved Cauliflower, Parmesan, Lemon Caesar Dressing

### FRESH HEARTS OF PALM

*Puna Gardens, Hawaii*, Avocado, Arugula, Radicchio, Sherry Vinaigrette | 10

### MICHIGAN AVE. CHOPPED

Seasonal Vegetables, Crisp Lettuce Mix, Balsamic Vinaigrette | 12

### ANTIPASTO

Sopressata, Salami, Provolone, Garbanzos, Pepperoncini, Cherry Tomatoes, Red Wine Vinaigrette | 10

### SICILIAN SEAFOOD SALAD

Shrimp, Calamari, Octopus, Lemon Vinaigrette | 16

### SALAD ADDITIONS

Add Chicken Breast: 4, Fresh Salmon: 8, Filet Medallions: 8, Jumbo Shrimp: 12

## SALUMI TASTING

3 for \$15, 5 for \$21, 5 for \$25

**MEATS :** Prosciutto Di Parma, Sopressata, Spicy Coppa, Bresaola, Nduja. *Served with homemade bread sticks*

### CHEESES:

Hand Dipped Ricotta, Parmigiano Reggiano, Imported Pecorino, Gorgonzola Dolce, Gouda Blanca. *Served with truffled local honey, walnut raisin bread*

### VEGETABLES:

Herb Chili Olives, Roasted Red Peppers, Wood Fired Artichokes, Thyme Roasted Cauliflower, Snap Peas & Pecorino

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EST. 1993

# LABRIOLA

## CHICAGO

## IMPORTED PASTAS

### ★ THE BEST SPAGHETTI & MEATBALLS EVER ★

Marinara, Imported Pecorino, Basil. Served with Labriola Garlic Bread | 15

### RICOTTA GNOCCHI

Mighty Vine Cherry Tomato Sauce: *Rochelle, IL*, Parmesan, Micro Basil | 13

### CACIO E PEPE

"Buttered Noodles for Grownups"

Thick Spaghetti, Cacio Cavalle, Ricotta, Pecorino | 12

### PENNE ALLA VODKA

Tomatoes, Vodka, Mascarpone, Whipped Ricotta | 12

### GARGANELLI PANNA

Sweet Peas, Prosciutto, Parmesan Cream | 13

### RIGATONI BOLOGNESE

Classic Bolognese, Pecorino | 14

### BAKED ZITI

Ground Sausage, Marinara, Mozzarella, Parmesan | 14

### BAKED LASAGNA

Herbed Ricotta, Mozzarella, Marinara | 15

### ORECCHITTE CALABRESE

Russo Sausage, Tuscan Kale, Calabrian Chili, Garlic Breadcrumbs, Pecorino | 14

### KING CRAB FETTUCCINE ALFREDO

Asparagus, Artichokes, Fresh Herbs, Lemon | 20

### LINGUINE DI MARE

Lobster Tail, Shrimp, Calamari, Mussels, Spicy Pomodoro | 22

## HOUSE SPECIALTIES

### CHICKEN VESUVIO

Chicken Breast, Fresh Peas, Roasted Potatoes, White Wine, Roasted Garlic Sauce | 18

### STEAK FRITES

10 oz New York, Red Wine Demi, Herb Butter. Served with Parmesan Fries | 26

### SEARED SALMON

Faroe Island Salmon, Roasted Artichokes, Potatoes, Salsa Verde | 17

### CHICKEN PARMESAN

Chicken Breast, Mozzarella, Organic Tomatoes, Arugula Salad | 16

## SANDWICHES & BURGERS

### THREE CHEESE PANINI

Cheddar, Swiss, Provolone, House Made Ciabatta | 10

### CHICKEN SALAD

Granny Smith Apples, Tomato, Lettuce, Croissant | 12

### PROSCIUTTO WRAPED CHICKEN

Provolone, Spinach, Oven Dried Tomato, Pesto Mayo, Baguette | 13

### CHICKEN PARMESAN

Marinara, Provolone, Pecorino, Garlic Butter, Pressed Baguette | 14

### SHORT RIB

Caramelized Onions, Giardiniera, Taleggio Fonduta | 15

### FILET SLIDERS

Trio of Petite Filets, Maitre d' Butter, Mini Pretzel Buns | 15

### MEATBALL PANINI

Ground Beef & Pork, Marinara, Provolone, Pecorino, Garlic Butter, Pressed Baguette | 12

### TURKEY BURGER

Black Diamond Cheddar, Lettuce, Tomato, Pretzel Bun | 14

### KALE-VEGGIE BURGER

Black Bean & Veggie Patty, Kale, Quinoa, Tomato, Cajun Mayo, Lettuce, Brioche Bun | 13

### ★ "THE ORIGINAL RICHIE BURGER" ★

Prime Beef, Black Diamond Cheddar, Labriola Pretzel Roll | 15

## HOUSEMADE PIZZA

Rich Labriola grew up making pizza at his father's pizza joint in Calumet Park, IL. As a kid, Rich would hide in the back seat of his Dad's car so he could go to "work" at the pizzeria. Rich became one of Chicago's finest artisan bakers, but he never lost his love of making pizza. We hope you love it too!

## CHICAGO THIN CRUST

Traditional Chicago style thin pizza with a perfect ratio of crust, sauce & cheese.

The contrast of crispy crust, herbs & spices in the sauce & richness of the lightly browned cheese offer a balanced & flavorful experience.

10" 12" 16" 14"

**RUSSO SAUSAGE** - Mozzarella, *Add Fennel pollen \$3*

13 15 19 23

**DANNY'S SPECIAL** - Russo Sausage, Mushrooms, Green Pepper, Onion

19 24 29 34

**LA BARRA SUPREME** - Mushrooms, Onion, Green Pepper, Pepperoni, Olives

19 24 29 34

**MITCH'S ITALIAN BEEF** - Thinly Sliced Beef, Giardiniera, Au Jus

14 17 22 26

**BBQ PIE** - Chicken, Onion, Smoked Bacon, Cilantro

18 22 27 31

## CHICAGO DEEP DISH

Our focaccia style pan dough is double proofed & lined with mozzarella resulting in a caramelized cheese crust that is crispy on the outside while light & fluffy in the center.

12" 14"

**RUSSO SAUSAGE** - Mozzarella, *Add Fennel Pollen \$3*

19 24

**DANNY'S SPECIAL** - Russo Sausage, Mushrooms, Green Pepper, Onion

28 34

**LA BARRA SUPREME** - Mushrooms, Onion, Green Pepper, Pepperoni, Olives

28 34

**MEATBALL PIE** - Meatballs, Whipped Ricotta, Garlic, Fresh Basil

22 27

**POPEYE** - Baby Spinach, Roasted Mushrooms, Garlic

24 29

**ROASTED PEPPER & PESTO** - Marinated Peppers, Pesto, Goat Cheese

24 29

## NEAPOLITAN

We respect the Italian tradition & make our Neapolitan pizza using San Marzano tomatoes, which grow on the volcanic plains to the south of Mount Vesuvius.

12"

**ARUGULA & MUSHROOM** - Fresh Mozzarella, Arugula, Mushrooms, EVOO, *Add Prosciutto \$3*

14

**MARGHERITA** - Crushed Tomato, Basil, Fresh Mozzarella

14

**DOUBLE PEPPERONI** - Cured Pepperoni, Mozzarella, Chili Honey

16

**SAUSAGE & PEPPERS** - Sweet Fennel Sausage, Roasted Peppers, Red Onion

16

Fresh Mozzarella & Provolone Cheese

## CREATE YOUR OWN PIZZA

**THIN CRUST:** 10" 10.<sup>50</sup> / 1.<sup>75</sup> 12" 12.<sup>50</sup> / 2.<sup>25</sup> 14" 16.<sup>00</sup> / 2.<sup>50</sup> 16" 20.<sup>50</sup> / 2.<sup>75</sup>

**DEEP DISH:** 12" 17.<sup>00</sup> / 2.<sup>25</sup> 14" 22.<sup>00</sup> / 2.<sup>50</sup> ★ *Cheese Pizza Price / Price per Topping*

Artichoke Hearts • Black Olives • BBQ Sauce • Fresh Tomatoes • Garlic • Goat Cheese • Ricotta Cheese • Fresh Basil • Spinach • Jalapenos • Giardiniera • Roasted Peppers • Green Peppers • Banana Peppers • Onions • Bacon • Pepperoni • Anchovies • Chicken • Italian Sausage • Italian Beef • Meatballs