

SMALL PLATES FOR SHARING

GARLIC KNOTS

Croissant Dough, Garlic Butter | 6

ZUCCHINI FRITTI

Crispy Zucchini Strings, Marinara | 6

GRILLED ASPARAGUS

Fried Egg, Pecorino, EVOO | 8

ROASTED BEETS

Greek Yogurt, Lemon, Pistachios, Micro Greens | 10

PROVOLONE CROCANTE

Crispy Breaded Provolone, Marinara | 8

SEASONAL BRUSCHETTA

Chef's Choice of Seasonal Ingredients | 8

BURRATA

Heirloom Tomatoes, Basil Oil, Aged Balsamic | 14

BAKED LOCAL GOAT CHEESE

Herbed Wisconsin Goat Cheese, Pomodoro Sauce, Grilled Crostini | 10

MAMA'S MEATBALLS

Marinara, Ricotta, Pecorino | 11

TOASTED RAVIOLI "NACHOS"

Braised Beef, Fontina Fonduta, Calabrian Chilis, Cherry Tomatoes, Giardiniera | 15

CRISPY CALAMARI

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

PRINCE EDWARD ISLAND MUSSELS

Crushed Tomatoes or Wine Sauce | 14

SICILIAN SEAFOOD SALAD

Shrimp, Calamari, Octopus, Lemon Vinaigrette | 16

BRACIOLE

Braised Short Rib, Red Wine Demiglace, Cheesy Polenta | 14

BARESE SAUSAGE & PEPPERS

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

ARANCINI

Crispy Mushroom Risotto, Fontina | 8

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

MEATS: Prosciutto Di Parma, Sopressata, Spicy Coppa, Bresaola, Nduja

CHEESES:

Hand Dipped Ricotta, Parmigiano Reggiano, Imported Pecorino, Gorgonzola Dolce, Gouda Blanca
Served with Truffled Local Honey, Broken Labriola Ciabatta

VEGETABLES:

Herb Chili Olives, Roasted Red Peppers, Marinated Artichokes, Thyme Roasted Cauliflower, Fresh Fennel & Broccoli Florets

SALADS

LOCAL GREENS

Blend of Seasonal Greens, Mighty Vine Cherry Tomatoes, Cucumber, Radish, Red Wine Vinaigrette | 8

ARUGULA

Truffle Honey, Goat Cheese, Pears, Black Pepper, Lemon Vinaigrette | 9

CLASSIC CAESAR

Romaine Hearts, Labriola Croutons, Shaved Parmesan | 9

FRESH HEARTS OF PALM

Hearts of Palm, 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 | 12

Add Chicken | 4 Salmon | 12 Filet Medallions | 8 Jumbo Shrimp | 12

EST. 1993

LABRIOLA

CHICAGO

IMPORTED PASTAS

THE BEST SPAGHETTI & MEATBALLS EVER

Marinara, Imported Pecorino, Basil. Served with Labriola Garlic Bread | 19

RICOTTA GNOCCHI

Mighty Vine Cherry Tomato Sauce: *Rochelle, IL*, Parmesan, Micro Basil | 17

CACIO E PEPE

"Buttered Noodles for Grownups" Thick Spaghetti, Cacio Cavalle, Ricotta, Pecorino, Black Pepper | 15

PENNE ALLA VODKA

Tomatoes, Vodka, Mascarpone, Whipped Ricotta | 16

GARGANELLI PANNA

Sweet Peas, Prosciutto, Parmesan Cream | 19

RIGATONI BOLOGNESE

Classic Bolognese, Pecorino | 18

BAKED ZITI

Ground Sausage, Marinara, Mozzarella, Parmesan | 18

BAKED LASAGNA

Herbed Ricotta, Mozzarella, Marinara | 19

ORECCHITTE CALABRESE

Russo Sausage, Tuscan Kale, Calabrian Chili, Garlic Breadcrumbs, Pecorino | 18

FETTUCCINE ALFREDO

Classic Alfredo Sauce | 17
Add Chicken | 4 Shrimp | 12

LINGUINE DI MARE

Lobster Tail, Shrimp, Calamari, Mussels, Spicy Pomodoro | 26

HOUSE SPECIALTIES

BRACIOLE

Braised Short Rib, Red Wine Demiglace, Pappardelle, Parmesan | 22

STEAK FRITES

10 oz New York, Sangiovese Demiglace, Rosemary Butter. Served with Parmesan Fries | 26

CHICKEN VESUVIO

Double Breast of Chicken, Fresh Peas, Roasted Potatoes, White Wine, Roasted Garlic Sauce | 22

ALL AMERICAN BURGER

Proprietary Blend of Ground Beef, Toasted Brioche Bun, Lettuce, Tomato, Pickle, Onion
Choice of Cheese: Cheddar, American, Swiss, Mozzarella or Provolone | 15

* ASK US ABOUT OUR PRIVATE EVENTS AND CATERING. CALL FOR DETAILS 312.955.3100 *
20% SERVICE CHARGE ADDED TO PARTIES OF 8

RICHIE BURGER

Black Angus, Deer Creek 3 Year Cheddar, Labriola Pretzel Roll. Served with Fresh Cut Fries | 15

ANGUS RIB EYE

14 oz Prime, Roasted Mushrooms, Crispy Smashed Potatoes, Sangiovese Demiglace | 29

SEARED SALMON

New Zealand Ora King Salmon, Roasted Artichokes, Potatoes, Salsa Verde | 23

CHICKEN PARMESAN

Airline Chicken Breast, Mozzarella, Organic Tomatoes, Arugula Salad | 21

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"	14"	16"
RUSSO SAUSAGE - Mozzarella, <i>Add Fennel pollen \$3</i>	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
RICHIE'S ITALIAN BEEF - Thinly Sliced Beef, Giardiniera, Au Jus	15	18	23	27
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, <i>Add Fennel Pollen \$3</i>	22	26
DANNY'S SPECIAL - Russo Sausage, Mushrooms, Green Pepper, Onion	29	34
LA BARRA SUPREME - Mushrooms, Onion, Green Pepper, Pepperoni, Olives	31	36
MEATBALL PIE - Meatballs, Whipped Ricotta, Garlic, Fresh Basil	24	29
POPEYE - Baby Spinach, Roasted Mushrooms, Garlic	26	31
BURRATA & BASIL - Mozzarella, Provolone, Pecorino, Crushed Tomatoes, Burrata, Fresh Basil	28	34

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.

ARUGULA & MUSHROOM - Fresh Mozzarella, Arugula, Mushrooms, EVOO, <i>Add Prosciutto \$3</i>	16
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

CREATE YOUR OWN PIZZA

THIN CRUST:	10" 12.50 / 2.25	12" 14.50 / 2.75	14" 18.50 / 3.00	16" 22.00 / 3.25
DEEP DISH:	12" 18.50 / 2.75	14" 22.50 / 3.00	* 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