

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

ARANCINI

Crispy Mushroom Risotto, Fontina | 8

BURRATA

Heirloom Tomatoes, Basil Oil, Aged Balsamic | 14

★ 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

★ BRACIOLE ★

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

BARESE SAUSAGE & PEPPERS

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

BAKED LOCAL GOAT CHEESE

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

MAMA'S MEATBALLS

Marinara, Ricotta, Pecorino | 11

SALADS

LOCAL GREENS

Seasonal Blend of 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

CHICKEN MILANESE CAESAR

Romaine, Arugula, Kale, Radicchio, Shaved Cauliflower, Parmesan, Lemon Caesar Dressing | 14

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

SICILIAN SEAFOOD SALAD

Shrimp, Calamari, Octopus, Lemon Vinaigrette | 16

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

SALUMI TASTING

3 for \$15, 5 for \$25, 7 for \$35

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, Labriola Broken Ciabatta

VEGETABLES:

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

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

EST. 1993

LABRIOLA

CHICAGO

IMPORTED PASTAS

★ THE BEST SPAGHETTI & MEATBALLS EVER ★

Marinara, Imported Pecorino, Basil. Served with Labriola Garlic Bread | 16

RICOTTA GNOCCHI

Mighty Vine Cherry Tomato Sauce, Parmesan, Micro Basil | 14

CACIO E PEPE

"Buttered Noodles for Grownups"
Thick Spaghetti, Cacio Cavalle, Ricotta, Pecorino | 12

PENNE ALLA VODKA

Tomatoes, Vodka, Mascarpone, Whipped Ricotta | 13

GARGANELLI PANNA

Sweet Peas, Prosciutto, Parmesan Cream | 16

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

FETTUCCINE ALFREDO

Classic Alfredo Sauce | 14
Add Chicken | 4 Jumbo Shrimp | 12

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, Sangiovese Demiglace, Rosemary Butter. Served with Parmesan Fries | 26

SEARED SALMON

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

CHICKEN PARMESAN

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

SANDWICHES & BURGERS

THREE CHEESE PANINI

Cheddar, Swiss, Provolone, House Made Ciabatta | 12

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

KALE-VEGGIE BURGER

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

PROSCIUTTO WRAPPED CHICKEN

Provolone, Spinach, Oven Dried Tomato, Pesto Mayo, Baguette | 14

ITALIAN POT ROAST

Provolone, Roasted Sweet Peppers, Giardiniera | 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 | 13

CHICKEN PARMESAN

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

TURKEY BURGER

Fresh Ground All White Meat, *Deer Creek, WI* Cheddar, Traditional Garnish, Pretzel Bun | 14

CHICKEN SALAD

Granny Smith Apples, Tomato, Lettuce, Croissant | 12

★ "THE ORIGINAL RICHIE BURGER" ★

Black Angus, Deer Creek 3 Year 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" 14" 16"

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

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, Add Fennel Pollen \$3

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 Tomato, 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.

12"

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

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

Fresh Mozzarella & Provolone Cheese

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