

535 N. MICHIGAN AVE. CHICAGO, ILLINOIS

ANTIPASTI

- TOASTED RAVIOLI "NACHOS"** 15
Braised Short Rib • Fontina Fonduta • Calabrian Chilis • Cherry Tomatoes • Giardiniera
- BARESE SAUSAGE & PEPPERS** 14
Italian Sausage with Fontina • Roasted Sweet Peppers • Garlic Broth
- FLASH FRIED BABY CALAMARI** 12
Marinara • Fresh Lemon
- PROVOLONE CROCANTE** 8
Crispy Breaded Provolone • Marinara

SOUP

- MINISTRONE** | 4 / 6
- SOUP OF THE DAY** | 4 / 6

SALADS

- CLASSIC CAESAR** 8
Romaine Hearts • Labriola Croutons • Shaved Parmesan Add Anchovies \$2
- MICHIGAN AVENUE CHOPPED** 12
Seasonal Vegetables • Crisp Lettuce Mix • Balsamic Vinaigrette
- ARUGULA** 8
Truffle Honey • Goat Cheese • Pears • Black Pepper • Lemon Vinaigrette
- CHICKEN MILANESE CAESAR** 14
Romaine • Arugula • Kale • Radicchio • Shaved Cauliflower • Parmesan • Lemon Caesar Dressing
- ANTIPASTO SALAD** 15
Assorted Meats & Cheeses • Romaine • Tomatoes • Pepperoncini Black Olives Garbanzo Beans • Red Onion • Cucumber • Zesty Red Vinaigrette
- SICILIAN SEAFOOD SALAD** 15
Shrimp • Calamari • Octopus • Lemon Vinaigrette

Salad Additions

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

EST. 1993

LABRIOLA

CHICAGO

Saturday & Sunday 9am - 4pm

MORNING FARE

- EGGS BENEDICT** 13
Prosciutto • Spinach • Hollandaise Sauce | Breakfast Potatoes • English Muffin
- ITALIAN SKILLET** 13
Eggs • Fennel Sausage • Potatoes • Peppers | Onions • Provolone
- ITALIAN BREAKFAST SANDWICH** 11
Scrambled Eggs • Italian Sausage • Provolone • Ciabatta • Breakfast Potatoes
- CROISSANT SANDWICH** 11
Scrambled Eggs • Ham • American Cheese • Breakfast Potatoes
- PEPPER & EGG SANDWICH** 9
Peppers & Scrambled Eggs on Baguette • Breakfast Potatoes | Add Crumbled Sausage \$2
- CHEDDAR & BACON OMELETTE** 13
Aged Cheddar • Nueske's Bacon • Breakfast Potatoes
- HAM & SWISS OMELETTE** 13
Swiss Cheese • Ham • Breakfast Potatoes
- LEMON RICOTTA PANCAKES** 12
Ricotta Cheese • Lemon Zest • Maple Syrup
- BLUEBERRY PANCAKES** 10
Blueberry Compote • Maple Syrup

SIDES | Looking for something sweeter? Ask to see the Stan's Menu

- NUESKE'S BACON** | 3
- POTATOES** | 3
- SAUSAGE** | 3
- TOAST** | 2

PRIVATE DINING & CATERING AVAILABLE

SANDWICHES | Served with hand-cut fries or petite salad

- * **"THE ORIGINAL RICHIE BURGER"** *
Prime Beef • Black Diamond Cheddar • Labriola Pretzel Roll | 15
- CHICKEN PARMESAN** 14
Herb-Breaded Chicken Breast • Marinara • Mozzarella • Basil
- FILET SLIDERS** 15
Trio of Petite Filets • Maitre d' Butter • Mini Pretzel Buns
- SHORT RIB** 15
Caramelized Onions • Housemade Giardiniera • Taellegio Fonduta
- TURKEY BURGER** 14
Black Diamond Cheddar • Lettuce • Tomato • Pretzel Bun

HOUSE SPECIALITIES

- * **"CHICKEN VESUVIO" | A CHICAGO CLASSIC** *
Boneless Breast • Fresh Peas • Roasted Potatoes White • Wine Roasted Garlic Sauce | 18

- STEAK FRITES** 26
8 oz. Sirloin • Rosemary Butter • Crispy Frites
- SEARED SALMON** 17
Faroe Island Salmon • Roasted Artichokes • Potatoes • Salsa Verde
- CHICKEN PARMESAN** 16
Herb Breaded Chicken Breast • Marinara • Mozzarella • Basil

PASTAS

- * **"THE BEST SPAGHETTI & MEATBALLS EVER"** *
Gentile Pasta • Marinara • Pecorino Sardo • Basil Served with Labriola Garlic Bread | 15
- PENNE ALLA VODKA** 12
Tomatoes • Vodka • Marscarpone • Whipped Ricotta
- RIGATONI BOLOGNESE** 14
Classic Bolognese • Marsala Wine • Pecorino
- ORECCHIETTE CALABRESE** 14
Russo Sausage • Tuscan Kale • Calabrian Chili • Garlic • Breadcrumbs • Pecorino

WINES *by the* GLASS

SPARKLING & ROSÉ

MIONETTO 10 15 40 Prosecco, Veneto NV
RUFFINO 10 15 40 Brut Rosé, Vento NV
UMBERTO FIORE 9 13 36 Moscato D'Asti, Piedmont 2014
CAVICCHIOLI "DOLCE" 8 12 32 Lambrusco, Emilia-Romagna NV
MAGIC MAKER ROSÉ 10 15 40 Genache/Pinot Noir, California 2015

WHITE

STEMARI 8 12 32 Pinot Grigio, Vento 2015
NOBILO 9 13 36 Sauvignon Blanc, Marlborough 2015
'LOIS' LUMER 10 15 40 Gruner Veltliner, Kamptal, Austria 2014
CHATEAU STE MICHELLE 9 13 36 Riesling, Washington 2014
FERRARI CARANO 12 17 48 Sauvignon Blanc, Sonoma 2014
FRANCISAN 12 17 48 Chardonnay, Napa Valley, California 2014

RED

HAHN 9 13 36 Pinot Noir, Central Coast, California 2014
CONCANNON 9 13 36 Cabernet Sauvignon, California 2013
MEIOMI 12 17 48 Pinot Noir, California 2014
FERRARI CARANO 11 16 44 Sangiovese / Malbec, Siena, California 2013
MONROSSO BY MONSANTO 12 17 48 Chianti, Tuscany 2013
VIGNETI DEL SOLE 10 15 40 Montepulciano, Abruzzo 2015
JOEL GOTT "815" 13 18 52 Cabernet Sauvignon, California 2013
BROQUEL 11 16 44 Malbec, Mendoza, Argentina 2013

WINES *by the* BOTTLE

SPARKLING & ROSÉ

ADAMI 35 Prosecco, Veneto NV
CLETO CHIARLI 40 Brut Rosé, Emilia-Romagna NV
GRUET "SAUVAGE" 36 Blanc de Blanc, New Mexico NV
MOET IMPERIAL 100 Champagne, France NV
VEUVE CLICQUOT 115 Champagne, France NV

CRISP WHITES

PASCAL JOLIVET 62 Sancerre Blanc, Loire, France 2015
DARIOUSH "SIGNATURE" 83 Viognier, Napa 2013

ITALIAN WHITES

JERMANN 65 Pinot Bianco, Friuli 2012
MICHELE CHIARLO 52 Roero Arneis 2013
SEMIDANO, ANASTASIA 56 Sardinia 2013
FEUDI DI SAN GREGORIO 65 Greco di Tufo, Campania 2012
ROCCA SVEVA 55 Soave Classico Superiore, Veneto 2013

CHARDONNAY

JEAN CLAUDE BOISSET 48 Chardonnay, 2013, Burgundy, France
TALLEY ESTATE 51 Chardonnay, Arroyo Grande, California 2013
FLOWERS 83 Chardonnay, Sonoma 2014

PINOT NOIR

JOSEPH PHELPS 90 Pinot Noir, Sonoma 2013
VAN DUZER ESTATE 55 Pinot Noir, Oregon 2013
KEN WRIGHT "SHEA" 90 Pinot Noir, Willamette, Oregon 2014

INTERESTING REDS

FINCA FLICHMAN "TUPUNGATO" 48 Malbec, Mendoza, Argentina 2014
SHATTER 49 Grenache, Maury, France 2012
BAROSSA VALLEY ESTATE 48 Shiraz, Barossa Valley 2013

CALIFORNIA REDS

BONANNO 59 Cabernet Sauvignon, Napa 2013
GRGICH HILLS 140 Cabernet Sauvignon, Napa 2012
ORIN SWIFT "THE PRISONER" 75 Zinfandel, Napa 2014
TURLEY "JUVENILE" 55 Zinfandel, Napa 2014
TURLEY "HAYNE Vineyard" 125 Petite Syrah, Napa 2013

ITALIAN REDS

RUFFINO RESERVE DUCALE 55 Chianti Classico Riserva, Tuscany 2013
BRANCAIA 85 Sangiovese / Cab Franc / Petit Verdot, Tuscany 2012
LA VALENTINA "SPELT" 59 Montepulciano, Abruzzi 2011
RUFFINO 61 Vino Nobile di Montepulciano, Tuscany 2011
GAJA CA' MARCANDA 128 Merlot / Cab / Cab Franc, Bolgheri 2012
ORNELLAIA LE VOLTE 63 Merlot/Cab/Sangiovese, Tuscany 2014
PIO CESARE LANGE 76 Nebbiolo, Piedmont 2012
ZENATO "RIPASSO" 68 Valpolicella, Veneto 2012
COL D'ORCIA 60 Rosso di Montalcino, Tuscany 2012
ANTINORI 128 Brunello di Montalcino, Tuscany 2009
PERTINANCE MARCARINI 90 Barbaresco, Piedmont 2010
MARCHESI DI BAROLO 108 Barolo, Piedmont 2010
RECCHIA CA' BERTOLDI 102 Amarone Classico, Veneto 2009
TOMMASI 130 Amarone Classico, Veneto 2012

Brunch COCKTAILS

BOTTOMLESS MIMOSA 20
BLOODY MARY 8
MIMOSA 8
BELLINI 10

COFFEE

REGULAR COFFEE 2.30
LATTE 3.99
CAPPUCCINO 3.75
AMERICANO 3.75
MOCHA 3.75
DOUBLE ESPRESSO 2.50

BEVERAGES

FRESH SQUEEZED LEMONADE 2.99
BOTTLE MARTINELLI'S APPLE JUICE 2.99
HOT CHOCOLATE 3.75
ORANGE JUICE 3.95
GRAPEFRUIT JUICE 3.95
SOFT DRINKS 2.50

HAPPY HOUR MONDAY-FRIDAY

4PM-7PM

\$5 HOUSE WINE

PINOT GRIGIO, SAUVIGNON BLANC,
PINOT NOIR, CABERNET

\$5 DRAFT BEER

\$5 WELL COCKTAILS

*Wines by the glass are served as a 5 ounce pour.
Wines served by the quartino are equal to a glass and a half*