

## 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

### BAKED LOCAL GOAT CHEESE

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

### ★ 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

### SICILIAN SEAFOOD SALAD

Shrimp, Calamari, Octopus, Lemon Vinaigrette | 16

### ★ BRACIOLE ★

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

### BARESE SAUSAGE & PEPPERS

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

### MAMA’S MEATBALLS

Marinara, Ricotta, Pecorino | 10

## SALUMI TASTING 3 for \$15, 5 for \$25, 7 for \$35

**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

## 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

### 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

**SALAD ADDITIONS** - Add Chicken: 4, Salmon: 8, 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 | 16

### 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 | 17

### 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

### KING CRAB FETTUCCINE

Asparagus, Artichokes, Alfredo Sauce, Fresh Herbs, Lemon | 24

### LINGUINE DI MARE

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

## HOUSE SPECIALTIES

### ★ BRACIOLE ★

Braised Short Rib, Red Wine Demi, Pappardelle, Parmesan | 18

### RICHIE BURGER

Black Angus, Black Diamond Cheddar, Labriola Pretzel Roll. Served with Fresh Cut Fries | 15

### CHICKEN VESUVIO

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

### STEAK FRITES

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

### PORCINI CRUSTED RIB EYE

14 oz Prime, Crispy Smashed Potatoes, Aged Balsamic | 29

### SEARED SALMON

Faroe Island Salmon, Roasted Artichokes, Potatoes, Salsa Verde | 21

### CHICKEN PARMESAN

Chicken Breast, Mozzarella, Organic Tomatoes, Arugula Salad | 20

## 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"
<b>RUSSO SAUSAGE</b> - Mozzarella, <i>Add Fennel pollen \$3</i>	13	15	19	23
<b>DANNY’S SPECIAL</b> - Russo Sausage, Mushrooms, Green Pepper, Onion	19	24	29	34
<b>LA BARRA SUPREME</b> - Mushrooms, Onion, Green Pepper, Pepperoni, Olives	19	24	29	34
<b>MITCH’S ITALIAN BEEF</b> - Thinly Sliced Beef, Giardiniera, Au Jus	14	17	22	26
<b>BBQ PIE</b> - 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"
<b>RUSSO SAUSAGE</b> - Mozzarella, <i>Add Fennel Pollen \$3</i>	22	26
<b>DANNY’S SPECIAL</b> - Russo Sausage, Mushrooms, Green Pepper, Onion	29	34
<b>LA BARRA SUPREME</b> - Mushrooms, Onion, Green Pepper, Pepperoni, Olives	31	36
<b>MEATBALL PIE</b> - Meatballs, Whipped Ricotta, Garlic, Fresh Basil	24	29
<b>POPEYE</b> - Baby Spinach, Roasted Mushrooms, Garlic	26	31
<b>ROASTED PEPPER &amp; PESTO</b> - Marinated Peppers, Pesto, Goat Cheese	26	31

## 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"
<b>ARUGULA &amp; MUSHROOM</b> - Fresh Mozzarella, Arugula, Mushrooms, EVOO, <i>Add Prosciutto \$3</i>	14
<b>MARGHERITA</b> - Crushed Tomato, Basil, Fresh Mozzarella	14
<b>DOUBLE PEPPERONI</b> - Cured Pepperoni, Mozzarella, Chili Honey	16
<b>SAUSAGE &amp; PEPPERS</b> - Sweet Fennel Sausage, Roasted Peppers, Red Onion Fresh Mozzarella & Provolone Cheese	15

## CREATE YOUR OWN PIZZA

THIN CRUST:	10"	12"	14"	16"
	12.50 / 2.25	14.50 / 2.75	18.50 / 3.00	22.00 / 3.25
DEEP DISH:	12"	14"	★ Cheese Pizza Price / Price per Topping	
	18.50 / 2.75	22.50 / 3.00		

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

★ ASK US ABOUT OUR PRIVATE EVENTS AND CATERING. CALL FOR DETAILS 312.955.3100 ★

# WINES *by the* GLASS

## SPARKLING & ROSÉ

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

## WHITE

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

## RED

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

*Wines by the glass are served as a 5 ounce pour.*

*Wines served by the quartino are equal to a glass and a half*

## SPARKLING & ROSÉ

<b>ADAMI</b> Prosecco, Veneto NV	35
<b>CLETO CHIARLI</b> Brut Rosé, Emilia-Romagna NV	40
<b>MOET IMPERIAL</b> Champagne, France NV	100

## CRISP WHITES

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

## ITALIAN WHITES

<b>JERMANN</b> Pinot Bianco, Friuli 2012	65
<b>MICHELE CHIARLO</b> Roero Arneis 2013	52
<b>SEMIDANO, ANASTASIA</b> Sardinia 2013	56
<b>FEUDI DI SAN GREGORIO</b> Greco di Tufo, Campania 2012	65
<b>ROCCA SVEVA</b> Soave Classico Superiore, Veneto 2013	55
<b>JEAN CLAUDE BOISSET</b> Chardonnay, 2013, Burgundy, France	48
<b>FLOWERS</b> Chardonnay, Sonoma 2014	83

## CHARDONNAY

## PINOT NOIR

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

# WINES *by the* BOTTLE

## INTERESTING REDS

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

## CALIFORNIA REDS

<b>BONANNO</b> Cabernet Sauvignon, Napa 2013	59
<b>ORIN SWIFT "THE PRISONER"</b> Zinfandel, Napa 2014	75
<b>TURLEY "HAYNE VINEYARD"</b> Petite Syrah, Napa 2013	125

## ITALIAN REDS

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

## STREETERVILLE NEIGHBORHOOD WINE LIST - \$35 & UNDER

<b>BORGO CONVENTI</b> Pinot Grigio, Friuli 2014	35
<b>ALOIS LAGEDER</b> Pinot Bianco, Dolomiti 2014	32
<b>LA CHIARA</b> Gavi di Gavi, Piedmont 2014	33
<b>MURRIETA'S WELL "THE WHIP"</b> White Blend, Livermore 2014	32
<b>BIGI CLASSICO AMABILE</b> Orvieto, Umbria 2014	30
<b>SELVAPIANA</b> Chianti Rufina, Tuscany 2014	33
<b>LA FIERA</b> Montepulciano, Abruzzo 2014	30
<b>ST. COSME "LIL JAMES"</b> Grenache/Syrah, France 2015	33
<b>FOX BROOK</b> Merlot, California 2014	30
<b>10 SPAN</b> Pinot Noir, Santa Barbara 2015	35

## HAPPY HOUR

Monday-Friday  
4pm-7pm

\$5 House Wine

Pinot Noir, Cabernet,  
Sauvignon Blanc, Pinot  
Grigio

\$5 Draft Beer

\$5 Well Cocktails