

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

Add Chicken Breast: 4, Fresh Salmon: 8, 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. *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

★ **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 | 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

ORECCHIETTE 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" 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

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*

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

ROASTED PEPPER & PESTO - 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"

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

15

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

WINES *by the* GLASS

SPARKLING & ROSÉ

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

WHITE

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

RED

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

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

CRISP WHITES

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

ITALIAN WHITES

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

CHARDONNAY

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

PINOT NOIR

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

WINES *by the* BOTTLE

INTERESTING REDS

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

CALIFORNIA REDS

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

ITALIAN REDS

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

STREETERVILLE NEIGHBORHOOD WINE LIST - \$35 & UNDER

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

HAPPY HOUR

Monday-Friday

4pm-7pm

\$5 House Wine

Pinot Noir, Cabernet
Sauvignon Blanc, Pinot
Grigio

\$5 Draft Beer

\$5 Well Cocktails