

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 \$21, 5 for \$25

MEATS - Prosciutto Di Parma, Sopressata, Spicy Coppa, Bresaola, Nduja. *Served with homemade bread sticks*

CHEESES -

Hand Dipped Ricotta, Parmigiano Reggiano, Imported Pecorino, Gorgonzola Dolce, Dutch Girl Gouda
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 - Anchovies \$2, Chicken Breast \$4, Fresh Salmon \$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

Half Chicken, 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 | 24

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

Half Boneless Organic Chicken: *Gunthrop Farms, Springfield, IN*, Mozzarella, Organic Tomatoes, Arugula Salad | 18

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
MITCH’S ITALIAN BEEF - Thinly Sliced Beef, Giardiniera, Au Jus	14	17	22	26
BBQ PIE - Russo Sausage, 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>	19	24
DANNY’S SPECIAL - Russo Sausage, Mushrooms, Green Pepper, Onion	28	34
LA BARRA SUPREME - Mushrooms, Onion, Green Pepper, Pepperoni, Olives	28	34
MEATBALL PIE - Meatballs, Whipped Ricotta, Garlic, Fresh Basil	22	27
POPEYE - Baby Spinach, Roasted Mushrooms, Garlic	24	29
ROASTED PEPPER & PESTO - Marinated Peppers, Pesto, Goat Cheese	24	29

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.

	14"
ARUGULA & MUSHROOM - Fresh Mozzarella, Arugula, Mushrooms, EVOO, <i>Add Prosciutto \$3</i>	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 Fresh Mozzarella & Provolone Cheese	16

CREATE YOUR OWN PIZZA

THIN CRUST:	10" 10.50 / 1.75	12" 12.50 / 2.25	14" 16.00 / 2.50	16" 20.50 / 2.75
DEEP DISH:	12" 17.00 / 2.25	14" 22.00 / 2.50	★ 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

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