

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 & ROSE

MIONETTO 10 | 15 | 40
 Prosecco, Veneto NV

RUFFINO 10 | 15 | 40
 Brut Rose, Veneto NV

UMBERTO FIORE 9 | 13 | 36
 Moscato D'Asti, Piedmont 2014

CAVICCHIOLI "DOLCE" 8 | 12 | 32
 Lambusco, Emilia-Romagna NV

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

WINES *By the BOTTLE*

SPARKLING & ROSE

ADAMI 35
 Prosecco, Veneto NV

CLETO CHIARLI 40
 Brut Rose, 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

By the BOTTLE

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 "SPILT" 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 MARGARINI 90
 Barberesco, Piedmont 2010

MARCHESI DI BAROLO 108
 Barolo, Piedmont 2010

RECCHIA CA' BERTOLDI 102
 Amarone Classico, Veneto 2009

TOMMASI 130
 Amarone Classico, Veneto 2012

COCKTAILS

BOTTOMLESS MIMOSA 20

BLOODY MARY 8

MIMOSA 8

BELLINI 10

COFFEE

REGULAR COFFEE 2.30

LATTE 3.99

CAPPUCINO 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

