

EST. 1993

LABRIOLA

CHICAGO

EVENT SPACES



**PRIVATE
DINING ROOM**
Seats up to 40 guests

*Combine with Semi-Private Room
to host up to 100 guests*

**SEMI-PRIVATE
MAIN DINING ROOM**

Seats up to 80 guests

*Combine with Private Dining Room
to host up to 100 guests*



**SEMI-PRIVATE
CAFÉ**
Seats up to 60 guests

535 N. MICHIGAN AVENUE | 312-955-3100 | labriolacafe.com | [@labriolachicago](https://www.instagram.com/labriolachicago)
SABRINA BAADE Private Dining Manager | 312.955.3100 | sbaade@labriolacafe.com

Menu subject to seasonal change. Pricing subject to change

EST. 1993
LABRIOLA
CHICAGO

FAMILY-STYLE MENU #1

FOR THE TABLE

Served family-style

ASSORTED LABRIOLA BREAD

Olive Oil, Pecorino Romano

SALAD

Select one to be served family-style

MIXED GREENS SALAD

Assorted Seasonal Greens, Grape Tomatoes,
Lemon Vinaigrette

CLASSIC CAESAR SALAD

Romaine Hearts, Labriola Croutons,
Shaved Parmesan

MICHIGAN AVENUE CHOPPED

Seasonal Vegetables, Crisp Lettuce Mix,
Balsamic Vinaigrette

PASTA

Select two to be served family-style

BAKED ZITI

Ground Sausage, Marinara, Mozzarella,
Parmesan

PENNE ALLA VODKA

Tomatoes, Vodka, Mascarpone, Whipped Ricotta

ORECCHIETTE CON SAUSAGE

Broccolini, Crumbled Sausage, Garlic, Olive Oil

RIGATONI BOLOGNESE

Classic Bolognese, Marsala Wine, Pecorino

BAKED LASAGNA

Fresh Pasta, Herbed Ricotta, Marinara, Mozzarella

DESSERT

Served family-style

CHEF'S SELECTION

35 PER GUEST

*Prices do not include sales tax
or service charge*



FAMILY-STYLE MENU #2

FOR THE TABLE

Served family-style

ASSORTED LABRIOLA BREAD

Olive Oil, Pecorino Romano

ANTIPASTI & SALAD

Select two to be served family-style

ROASTED BABY BEETS

Greek Yogurt, Lemon, Pistachios, Micro Greens

SAUSAGE & PEPPERS

Char Grilled Sausage, Sautéed Sweet Peppers,
Garlic White Wine Sauce

FLASH FRIED BABY CALAMARI

Marinara, Lemon

CLASSIC CAESAR SALAD

Romaine Hearts, Labriola Croutons, Shaved Parmesan

ARUGULA SALAD

Truffle Honey, Goat Cheese, Pears, Black Pepper,
Lemon Vinaigrette

MICHIGAN AVE. CHOPPED

Seasonal Vegetables, Crisp Lettuce Mix,
Balsamic Vinaigrette

PASTA

Select one to be served family-style

PENNE ALLA VODKA

Tomatoes, Vodka, Mascarpone, Whipped Ricotta

ORECCHIETTE CON SAUSAGE

Russo Sausage, Tuscan Kale, Calabrian Chili,
Garlic Breadcrumbs, Pecorino

RIGATONI BOLOGNESE

Classic Bolognese, Marsala Wine, Pecorino

BAKE LASAGNA

Fresh Pasta, Herbed Ricotta, Marinara, Mozzarella

HOUSE SPECIALTIES

Select two to be served family-style

CENTER CUT SKIRT STEAK

Topped with Rosemary Butter

CHICKEN VESUVIO

Boneless Chicken, Fresh Peas, Roasted Potatoes,
White Wine Garlic Sauce

CHICKEN PARMESAN

Herb-Breaded Chicken Breast, Marinara,
Mozzarella, Basil

SALMONE ALLA LIMONCINA

Pan Roasted Salmon, Selected Greens, Roasted Potatoes,
Lemon Caper Butter Sauce

VEGETABLE RISOTTO

Seasonal Vegetables, Risotto,
Creamy White Wine Sauce

DESSERT

Served family-style

CHEF'S SELECTION

50 PER GUEST

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or service charge*

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LABRIOLA
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PLATED MENU #1

FOR THE TABLE

Served family-style

ASSORTED LABRIOLA BREAD

Olive Oil, Pecorino Romano

SALAD

Select one to be served family-style

MIXED GREENS SALAD

Assorted Seasonal Greens, Grape Tomatoes,
Lemon Vinaigrette

CLASSIC CAESAR SALAD

Romaine Hearts, Labriola Croutons, Shaved Parmesan

MICHIGAN AVENUE CHOPPED

Seasonal Vegetables, Crisp Lettuce Mix,
Balsamic Vinaigrette

ARUGULA SALAD

Truffle Honey, Goat Cheese, Pears, Black Pepper,
Lemon Vinaigrette

ENTRÉE SELECTION

Guest to select one

CENTER CUT SKIRT STEAK

Selected Greens, Roasted Potatoes, Rosemary Butter

CHICKEN PARMESAN

Herb-Breaded Chicken Breast, Marinara, Mozzarella,
Basil, Selected Greens

SALMONE ALLA LIMONCINA

Pan Roasted Salmon, Selected Greens, Roasted Potatoes,
Lemon Caper Butter Sauce

BAKED LASAGNA

Herbed Ricotta, Marinara, Mozzarella, Selected Greens

DESSERT

Plated

CHEF'S SELECTION

55 PER GUEST

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LABRIOLA
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PLATED MENU #2

FOR THE TABLE

Served family-style

ASSORTED LABRIOLA BREAD

Olive Oil, Pecorino Romano

ANTIPASTI & SALAD

Select two to be served family-style

ROASTED BABY BEETS

Greek Yogurt, Lemon, Pistachios, Micro Greens

SAUSAGE & PEPPERS

Char Grilled Sausage, Sautéed Sweet Peppers,
Garlic White Wine Sauce

FLASH FRIED BABY CALAMARI

Marinara, Lemon

CLASSIC CAESAR SALAD

Romaine Hearts, Labriola Croutons, Shaved Parmesan

ARUGULA SALAD

Truffle Honey, Goat Cheese, Pears, Black Pepper,
Lemon Vinaigrette

SICILIAN SEAFOOD SALAD

Shrimp, Octopus, Calamari, Scungilli, Lemon Vinaigrette

PASTA

Select one to be served family-style

PENNE ALLA VODKA

Tomatoes, Vodka, Mascarpone, Whipped Ricotta

SHELLS & BROCCOLI

Broccoli, Toasted Garlic, Olive Oil

CHEESE TORTELLINI

Ricotta, Parmesan, Pesto Cream Sauce

GNOCCHI

Potato Gnocchi, Marinara

ENTRÉE SELECTION

Guest to select one

14 OZ RIB EYE

Selected Greens, Roasted Potatoes, Rosemary Butter

CHICKEN VESUVIO

Boneless Chicken Breast, Fresh Peas, Roasted Potatoes,
White Wine Garlic Sauce

SALMONE ALLA LIMONCINA

Pan Roasted Salmon, Selected Greens, Roasted Potatoes,
Lemon Caper Butter Sauce

SPRING VEGETABLE RISOTTO

Seasonal Vegetables, Creamy White Wine Sauce

DESSERT

Plated

CHEF'S SELECTION

70 PER GUEST

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RECEPTION MENUS

PASSED APPETIZERS

Priced per dozen

- MINI MEATBALLS | 36
- CAPRESE SKEWERS | 36
- SAUSAGE & PEPPER SKEWERS | 36
- CHICKEN SKEWERS | 36
- POLENTA STUFFED MUSHROOMS | 36
- TALLEGIO & MUSHROOM ARANCINI | 36
- FIRE ROASTED PEPPER CROSTINI | 30
- TOMATO BRUSCHETTA | 30
- WHITE BEAN PURÉE & LEMON OIL CROSTINI | 30
- RICOTTA & PEAR CROSTINI | 36
- BRESAOLA & PECORINO CROSTINI | 36
- GLAZED BEET & BURRATA TOAST | 24
- SLIDERS | 44
Choice of Burger, Short Rib, Chicken, Veggie

CHICAGO STYLE THIN CRUST PIZZA

Priced per 14" Pizza

- DANNY'S SPECIAL** | 29
Tomato Sauce, Mozzarella, Sausage, Mushrooms,
Green Pepper, Onions
- LA BARRA SUPREME** | 29
Tomato Sauce, Mozzarella, Pepperoni, Mushrooms, Onions,
Green Pepper, Olives
- BBQ PIE** | 27
BBQ Sauce, Mozzarella, Chicken, Onions,
Smoked Bacon, Cilantro
- MITCH'S ITALIAN BEEF** | 22
Tomato Sauce, Mozzarella, Thinly Sliced Beef,
Giardiniera, Au Jus
- POPEYE** | 25
Tomato Sauce, Mozzarella, Spinach, Mushrooms, Garlic
- MARGHERITA** | 22
Crushed Tomato, Mozzarella, Basil
- RUSSO SAUSAGE** | 19
Tomato Sauce, Mozzarella, Sausage

DESSERT

Priced per dozen

- MINI STAN'S DONUTS | 12
- CANNOLI | 36
- ASSORTED TARTS | 36
- ASSORTED ITALIAN COOKIES | 18
- LEMON BARS | 24
- RASPBERRY BARS | 24
- ALMOND CLUSTERS | 24

ADDITIONS

Order must be placed 5 days prior to event date

- CUSTOM CAKE**
Create your own 6" or 10" custom cake
A La Carte Pricing
- STAN'S MINI DONUT TOWER**
A La Carte Pricing
- INDIVIDUALLY BOXED STAN'S DONUTS**
A La Carte Pricing

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FAMILY-STYLE LUNCH PIZZA PARTY

FOR THE TABLE

Served family-style

ASSORTED LABRIOLA BREAD

Olive Oil, Pecorino Romano

SALAD

Select two to be served family-style

MIXED GREENS SALAD

Assorted Seasonal Greens, Grape Tomatoes,
Lemon Vinaigrette

CLASSIC CAESAR SALAD

Romaine Hearts, Labriola Croutons, Shaved Parmesan

MICHIGAN AVENUE CHOPPED

Seasonal Vegetables, Crisp Lettuce Mix,
Balsamic Vinaigrette

35 PER GUEST

*Prices do not include sales tax
or service charge*



CHICAGO STYLE THIN CRUST PIZZA

Select 3 to be served family-style

RUSSO SAUSAGE

Tomato Sauce, Mozzarella, Sausage

DANNY'S SPECIAL

Tomato Sauce, Mozzarella, Sausage, Mushrooms,
Green Pepper, Onions

LABRIOLA SUPREME

Tomato Sauce, Mozzarella, Pepperoni, Mushrooms,
Onions, Green Pepper, Olives

BBQ PIE

BBQ Sauce, Mozzarella, Chicken, Onions,
Smoked Bacon, Cilantro

MITCH'S ITALIAN BEEF

Tomato Sauce, Mozzarella, Thinly Sliced Beef,
Gardineria, Au Jus

POPEYE

Tomato Sauce, Mozzarella, Baby Spinach,
Roasted Mushrooms, Garlic

MARGHERITA

Crushed Tomato, Mozzarella, Basil

ARUGULA, MUSHROOMS, & PROSCIUTTO

Mozzarella, Arugula, Mushrooms,
Prosciutto, EVOO

DOUBLE PEPPERONI

Cured Pepperoni, Mozzarella, Chili Honey

DESSERT

(Served family-style)

CHEF'S SELECTION

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BAR PACKAGES

WINE & BEER PACKAGE

Includes Select Draft & Bottled Beers, Select Wines,
Soft Drinks, Coffee, Tea

2 HOUR PACKAGE 25 PER GUEST

3 HOUR PACKAGE 30 PER GUEST

DELUXE LIQUOR PACKAGE

Includes Top Shelf Liquors, Select Draft & Bottled Beers,
Select Wines, Soft Drinks, Coffee, Tea

2 HOUR PACKAGE 30 PER GUEST

3 HOUR PACKAGE 38 PER GUEST

PREMIUM LIQUOR PACKAGE

Includes Premium Liquors, Select Specialty Cocktails,
Select Draft & Bottled Beers, Select Wines,
Soft Drinks, Coffee, Tea

2 HOUR PACKAGE 40 PER GUEST

3 HOUR PACKAGE 48 PER GUEST

HOSTED BAR - PER CONSUMPTION

Includes Full Bar, Wine by the Bottle & Glass, Cocktails,
Beer, Soft Drinks, Coffee, Tea

A LA CARTE PRICING

Prices do not include sales tax or service charges



PRIVATE LUNCH SPECIAL

CHOICE OF SOUP OF DAY, MINISTRONE, CAESAR OR MIXED GREEN SALAD

PICK 5 OF THE FOLLOWING ENTREES

SALADS

CLASSIC CAESAR
with or w/o Chicken

MICHIGAN AVE. CHOPPED
with or w/o Chicken

CHICKEN MILANESE CAESAR

SANDWICHES
with Fries or Side Salad

CHICKEN PARMESAN

PROSCIUTTO WRAPPED CHICKEN

MEATBALL PANINI

SHORT RIB

“THE ORIGINAL RICHIE BURGER”

TURKEY BURGER

KALE-VEGGIE BURGER

PASTA

with Garlic Toast

RIGATONI BOLOGNESE

GARGANELLI PANNA

PENNE ALLA VODKA

ORECCHIETTE CLABRESE

“THE BEST SPAGHETTI & MEATBALLS”

DESSERT

ITALIAN COOKIES

29 PER GUEST

*Includes: Private Room, Planned Meal,
Soft Drinks, Tax & Gratuity. Minimum of 10
people required. Reservations must be made
48 hours in advance*



HAPPY HOUR PACKAGE

PICK 5 OF THE FOLLOWING HORS D' OEUVRES

MINI MEATBALLS
CAPRESE SKEWERS
TALLEGIO & MUSHROOM ARANCINI
SAUSAGE & PEPPER SKEWERS
CHICKEN SKEWERS
POLENTA STUFFED MUSHROOMS
FIRE ROASTED PEPPER CROSTINI
RICOTTA & PEAR CROSTINI

BRESOLA & PECORINO CROSTINI
TOMATO BRUSCHETTA
WHITE BEAN PUREE & LEMON OIL CROSTINI
GLAZED BEET & BURRATA TOAST
SLIDERS: BURGER, SHORT RIB,
GRILLED CHICKEN, OR VEGGIE

Add \$1 Per Person

2 HOUR DELUXE BAR PACKAGE

PACKAGE INCLUDES: TITO'S VODKA, TANQUERAY GIN, BACARDI RUM,
MAKERS MARK WHISKEY, BULLIET BOURBON & PATRON SILVER TEQUILA

**45 PER GUEST
MINIMUM 10 GUESTS**

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or service charge*

