

535 N. MICHIGAN AVE. CHICAGO, ILLINOIS

## ANTIPASTI

- EGGPLANT ROLLATINI** 12  
Sautéed Eggplant • Herb Ricotta • Marinara • Mozzarella
- MEDITERRANEAN MUSSELS** 15  
Your Choice of Crushed Tomato Sauce or White Wine Garlic  
Served with Labriola Crostini
- CHILLED FIRE ROASTED RED PEPPERS** 10  
Housemade Mozzarella • Basil • Olive Oil
- SICILIAN SEAFOOD SALAD** 18  
Shrimp • Octopus • Calamari • Scungilli • Lemon Vinaigrette
- SAUSAGE & PEPPERS** 14  
Char Grilled Sausage • Sauteed Sweet Peppers  
Garlic White Wine Sauce
- FLASH FRIED BABY CALAMARI** 12  
Marinara • Fresh Lemon
- HOUSEMADE SOUP** 4/6  
Your Choice of Minestrone or Soup of the Day

*Baked*

## CLAMS OREGANATA

bread crumbs • garlic • fresh parsley | 9 / 18

## SALADS

- CLASSIC CAESAR** 8  
Romaine Hearts • Labriola Croutons • Shaved Parmesan
  - MICHIGAN AVENUE CHOPPED** 12  
Seasonal Vegetables • Crisp Lettuce Mix • Balsamic Vinaigrette
- Salad Additions*
- 3 Jumbo Shrimp | 12    Chicken Breast | 4    Fresh Salmon | 8    Anchovies | 2
- VILLAGE SALAD** 14  
Vine Ripe Tomatoes • Imported Feta • Cucumber • Red Onion  
Pepperoncini • Red Wine Vinaigrette
  - BURRATA SALAD** 16  
Burrata • Assorted Heirloom Tomatoes • Basil  
Olive Oil • Aged Balsamic
  - “MAMA’S MEATBALL SALAD”** 15  
Homemade Meatballs • Sunday Salad • Red Wine Vinaigrette



EST. 1993

# LABRIOLA

CHICAGO

## PASTAS

### \* “THE BEST SPAGHETTI & MEATBALLS EVER” \*

Gentile Pasta • Marinara • Pecorino Sardo • Basil  
Served with Labriola Garlic Bread | 19

### BAKED ZITI

Ground Sausage • Marinara Sauce • Mozzarella Parmesan Cheeses | 18

### PENNE ALLA VODKA

Tomatoes • Vodka • Mascarpone • Whipped Ricotta | 16

### ORECCHIETTE CON SAUSAGE

Broccolini • Crumbled Sausage • Garlic • Olive Oil | 18

### RIGATONI BOLOGNESE

Classic Bolognese • Marsala Wine • Pecorino | 18

### BAKED LASAGNA

Fresh Pasta • Herbed Ricotta • Marinara • Mozzarella | 19

### LINGUINE CLAM SAUCE

Littleneck Clams • Toasted Garlic • Chili Flakes • White Wine • Parsley | 23

## NEAPOLITAN PIZZA

### ARUGULA & MUSHROOM

Fresh Mozzarella • Arugula • Mushrooms • EVOO | 14  
Add Prosciutto \$3

### MARGHERITA

Crushed Tomato • Basil • Fresh Mozzarella | 14

### DOUBLE PEPPERONI

Cured Pepperoni • Mozzarella • Chili Honey | 16

PRIVATE DINING & CATERING AVAILABLE

## HOUSE SPECIALITIES

### \* “CHICKEN VESUVIO” | A CHICAGO CLASSIC \*

½ Chicken • Fresh Peas • Roasted Potatoes • White Wine Roasted Garlic Sauce | 24  
All Boneless Breast Add \$5

**CRISPY BRICK CHICKEN** 28

Whole Semi-Boneless Chicken • Broccolini • White Wine Jus

**VEAL & SHRIMP FRANCESE** 32

Egg Battered Shrimp & Veal Medallions • Delicate Lemon Sauce

**CHICKEN PARMESAN** 25

Herb-Breaded Chicken Breast • Marinara • Mozzarella • Basil

**PORK CHOP CALABRESE** 28

12 oz Lightly Breaded Center Cut Pork Chop  
Calabrian Chilis • White Wine • Parsley

**FRESH FISH OF THE DAY** MKT.

Your server will tell you about today’s fresh offering

## BUTCHER SHOPPE

*All topped with rosemary butter,*

**8oz FILET MIGNON** 38

**16oz CENTER CUT SKIRT STEAK** 32

**18oz BONE-IN RIBEYE** 36

### \* “RICHIE BURGER” \*

Prime Beef • Black Diamond Cheddar • Labriola Pretzel Roll  
Served with Fresh Cut Fries | 15

## SIDES

### ASPARAGUS • BROCCOLINI • BABY SPINACH

Your Choice; Steamed or Sautéed in Garlic and Olive Oil | 10

**SAUTÉED WILD MUSHROOMS** | 10

### SALT CRUSTED BAKED POTATO

Whipped Butter • Sour Cream • Chives | 8

### FRESH CUT FRIES

Sea Salt • Bolognese Dipping Sauce | 8