

Share Plates

GARLIC KNOTS | 9
Croissant Dough, Garlic Butter

MOZZARELLA CROCCANTE | 8
Crispy Breaded Mozzarella, Marinara

BAKED GOAT CHEESE | 13
Herbed Goat Cheese, Marinara Sauce,
Toasted Ciabatta

CRISPY BRUSSEL SPROUTS | 12
Bacon, Capers, Red Onion, Pecorino, Lemon

BRUSCHETTA | 12
Marinated Mini-Heirloom Tomatoes,
Red Onion and Garlic, Fresh Mozzarella,
Basil, Grilled Ciabatta, Balsamic Glaze

ROASTED BEETS | 13
Roasted Beets, Yogurt,
Pistachios, Citrus Vinaigrette

ROASTED RED PEPPER BURRATA | 16
Fire-Roasted Marinated Red Peppers,
Imported Burrata, Lava Salt, Ciabatta Crostini

ZUCCHINI CHIPS | 10
Zucchini Chips, Yogurt Dill Sauce

CRISPY CALAMARI | 16
Fresh Calamari, Lemon, Marinara

MEDITERRANEAN MUSSELS | 17
Roasted Tomato Sauce or White Wine Sauce

GRILLED OCTOPUS | 20
Roasted Potatoes, Green Tomato Sauce

MAMA'S MEATBALLS | 13
Marinara, Whipped Ricotta, Parmesan

BRACIOLE | 16
Braised Short Rib, Red Wine Demiglace,
Creamy Polenta

TOASTED RAVIOLI NACHOS | 16
Braised Short Rib, Fonduta, Calabrian Chiles,
Cherry Tomatoes, Giardiniera

BARESE SAUSAGE & PEPPERS | 16
Italian Rope Sausage with Provolone,
Roasted Bell Peppers, Garlic White Wine Broth

FRIED ROMAN ARTICHOKE | 12
Calabrian Chili Aioli

SOUP & SALAD

ZUPPA DEL GIORNO | 6
Chef's Soup of the Day

LA BARRA HOUSE SALAD | 9
Cherry Tomatoes, Cucumber, Radish,
Green Olives, Red Wine Vinaigrette

QUINOA SALAD | 15
Roasted Corn, Black Edamame, Basil, Pear,
Toasted Almonds, Citrus Vinaigrette

ARUGULA | 12
Pears, Goat Cheese, Truffle Honey,
Lemon Vinaigrette

CAESAR | 11
Romaine, Parmesan, Sourdough Crostini,
Chef's Caesar Dressing

CHOPPED | 13
Romaine, Avocado, Blue Cheese,
Cherry Tomato, Roasted Sweet Corn,
Champagne Vinaigrette

ANTIPASTO | 15
Soppressata, Kalamata Olives, Tomatoes,
Garbanzo Beans, Pepperoncini, Provolone,
Red Wine Vinaigrette

ADD ONS
Chicken | 5 Chicken Milanese | 6
Salmon | 10 Shrimp | 12 Filet Medallions | 10

SIDES

FRENCH FRIES | 4

ITALIAN ROASTED POTATOES | 5

GARLIC MASHED POTATOES | 5

SAUTÉED MUSHROOMS | 6

STEAMED BROCCOLI | 5

SAUTÉED SPINACH | 6

PENNE MARINARA | 8

MAC N' CHEESE | 8

La Barra

RIVERSIDE

2 E Burlington, Riverside IL 60525
labarrariverside.com 708.887.7700

PASTA

SPAGHETTI & MEATBALLS | 21
Marinara, Pecorino-Romano, Basil,
Served with Garlic Bread

BLACK TRUFFLE GNOCCHI | 26
Ricotta Gnocchi with Black Truffle,
Oyster Mushrooms,
Buerre Blanc Sauce, Truffle Oil

FETTUCINE ALFREDO | 18
Creamy Alfredo Sauce

ORECCHIETTE CALABRESE | 22
Russo Sausage, Kale, Cherry Tomatoes,
Calabrian Chili Peppers, Bread Crumbs, Pecorino

BAKED LASAGNA | 23
Herbed Ricotta, Mozzarella, Marinara
ADD Bolognese | 3

EIGHT FINGER CAVATELLI | 19
Vodka Sauce, Whipped Ricotta, Basil

RIGATONI BOLOGNESE | 20
Classic Bolognese, Whipped Ricotta

TORTELLINI PANNA | 24
Four Cheese Tortellini, Prosciutto, Peas,
Parmesan Cream Sauce

LINGUINE SHRIMP SCAMPI | 30
Jumbo Shrimp, Scallions, Calabrian Chiles,
Garlic White Wine Butter Sauce

ADD ONS Chicken | 5 Chicken Milanese | 6
Filet Medallions | 10 Shrimp | 12 Meatball | 4

HOUSE Specialties

LEONE'S LEMON CHICKEN | 22
Boneless Chicken Breast, Lemon, Fresh Herbs,
Roasted Potatoes, White Wine

CHICKEN PARMESAN | 22
Breaded Chicken Breasts, Spaghetti,
Marinara, Mozzarella

VEAL MARSALA | 30
Tender Veal Cutlets, Sautéed Wild Mushrooms,
Marsala Wine Sauce, Mashed Potatoes

RIVERSIDE BURGER | 16
Black Angus, White Cheddar,
Pretzel Bun, Fries

FILET SLIDERS | 19
Three Petite Filets, Maitre D' Butter,
Mini Pretzel Bun, Fries

EGGPLANT PARMESAN | 20
Crispy Eggplant, Mozzarella, Marinara,
Over Sautéed Spinach

WHITEFISH PICATTA | 26
Pan Seared Great Lakes Whitefish Fillet,
Roasted Green Beans, Capers, Parsley,
Lemon-Butter Wine Sauce

WILD-CAUGHT SALMON | 29
Seared Wild-Caught Sockeye Salmon Fillet,
Baby Spinach, Lemon Dill Sauce,
Toasted Macadamia

SPRING RISOTTO | 22
Sweet Peas, White Asparagus, Basil,
Pecorino-Romano

STEAK FRITES | 32
10oz. Grilled Skirt Steak, Fries,
Bordelaise Sauce

PIZZA

SIGNATURE ARTISAN PIZZA

Ciabatta Style Dough, Organic Tomatoes,
Artisan Meats and Cheeses | 12"

MARGHERITA | 17
Fresh Mozzarella, Basil, Organic Tomato Sauce

ARUGULA & MUSHROOM | 18
Fresh Mozzarella, Mushrooms, Arugula, EVOO

CUPPING PEPPERONI | 18
Organic Tomatoes, Cupping Pepperoni,
Mozzarella, Hot Honey

SALSICCIA | 20
Garlic Cream, Smoked Buffalo Mozzarella,
Carmelized Onions, Crumbled Sausage,

CHICAGO THIN CRUST

Traditional Chicago style thin pizza with a
perfect ratio of crust, sauce and cheese
10" | 12" | 14" | 16"

RUSSO SAUSAGE | 15.50 | 18 | 22 | 25.50

PEPPERONI | 15.50 | 18 | 22 | 25.50

DANNY'S SPECIAL | 23 | 27 | 32 | 36
Russo Sausage, Mushrooms,
Green Pepper, Onion

ITALIAN BEEF | 18 | 21 | 26 | 29
Thinly Sliced Beef, Giardiniera, Aus Jus

BBQ PIE | 20 | 24 | 29 | 33
Chicken, Onion, Bacon,
Raspberry Habanero BBQ Sauce

CHICAGO DEEP DISH PIZZA

Our focaccia style pan dough is lined with mozzarella
resulting in a cheese crust that is crispy on the outside
while light & fluffy in the center 12" | 14"

RUSSO SAUSAGE | 25 | 30

PEPPERONI | 25 | 30

DANNY'S SPECIAL | 32 | 38
Russo Sausage, Mushrooms, Green Pepper, Onion

BURRATA & BASIL | 32 | 37
Mozzarella, Provolone, Pecorino,
Crushed Tomato, Burrata, Fresh Basil

SKINNY DEEP DISH PIZZA
Featuring a skinnier portion of dough while
maintaining a crispy cheese crust | 12"

RUSSO SAUSAGE | 23

PEPPERONI | 23

DANNY'S SPECIAL | 31
Russo Sausage, Mushrooms, Green Pepper, Onion

BURRATA & BASIL | 31
Mozzarella, Provolone, Pecorino,
Crushed Tomato, Burrata, Fresh Basil

CREATE YOUR OWN PIZZA

THIN CRUST

10"	13.00	Cheese	2.50	Per Topping
12"	15.00	Cheese	3.00	Per Topping
14"	19.00	Cheese	3.25	Per Topping
16"	22.00	Cheese	3.50	Per Topping

SKINNY DEEP DISH

12" | 20.00 Cheese | 3.00 Per Topping

DEEP DISH

12" | 22.00 Cheese | 3.00 Per Topping
14" | 27.00 Cheese | 3.25 Per Topping

GLUTEN FREE CRUST

10" | 16.00 Cheese | 2.50 Per Topping

PREMIUM TOPPINGS

Burrata Cheese • Nduja Sausage,
Prosciutto Di Parma • Fennel Pollen
Hot Coppa • Fresh Mozzarella • Smoked Mozzarella
10" | 4 12" | 5 14" | 6 16" | 7

TOPPINGS

Artichoke • Arugula • Bacon • Banana Peppers
Black Olives • BBQ Sauce • Canadian Bacon
Chicken • Cupping Pepperoni • Extra Sauce
Fresh Basil • Fresh Tomatoes • Giardiniera
Garlic • Goat Cheese • Green Peppers • Ham
Hot Honey • Italian Beef • Italian Sausage
Jalapenos • Meatballs • Mushrooms • Onions
Pepperoni • Ricotta • Roasted Red Peppers
Spinach • Shaved Parmesan

BY THE GLASS

WHITE

SCARPETTA | 10 | 40
Prosecco, Friuli-Venezia Giulia, Italy

RUFFINO | 9 | 36
Pinot Grigio, Tuscany, Italy

COLLESTEFANO | 12 | 48
Verdicchio di Matelica DOC,
Marche, Italy

PIEROPAN | 14 | 56
Soave Classico, Veneto, Italy

PINE RIDGE | 11 | 44
Chenin Blanc + Viognier,
Napa Valley, California

OYSTER BAY | 10 | 40
Sauvignon Blanc,
Marlborough, New Zealand

GUNTRUM | 10 | 40
Riesling, Reinhausen, Germany

SEAN MINOR | 12 | 48
Chardonnay, Central Coast, California

RAEBURN | 14 | 56
Chardonnay,
Russian River Valley, California

ROSE

WHISPERING ANGEL | 15 | 60
Provence, France

SUMMER WATER | 12 | 48
Central Coast, California

KIR-YIANNIS SPARKLING ROSE | 12 | 48
Macedonia, Greece

RED

ANGELINE | 12 | 48
Pinot Noir, California

HERITAGE | 14 | 56
Pinot Noir, Willamette Valley, Oregon

POZZAN | 12 | 48
Merlot, Napa Valley, California

CAFFAGIO | 11 | 44
Chianti Classico DOCG, Tuscany, Italy

LILLIANO | 13 | 52
Chianti Classico, Tuscany, Italy

VISTA FLORES | 11 | 44
Malbec, Mendoza, Argentina

HARVEY & HARRIET | 14 | 56
Red Blend, California

DESIRE LUSH & ZIN | 12 | 48
Primitivo, Puglia, Italy

ZENATO ALANERA | 12 | 48
Corvina Blend, Veneto, Italy

GALA | 10 | 40
Montepuciano, Abruzzo, Italy

COPPOLA CLARET | 12 | 48
Cabernet Sauvignon Blend, California

AUSTIN | 15 | 60
Cabernet Sauvignon, Paso Robles, California

BY THE BOTTLE

WHITE

CORA | 40
Pinot Grigio, Abruzzo, Italy

ZENATO | 44
Trebiano di Lugana, San Benedetto, Italy

VILLA SPARINA | 50
Gavi Di Gavi DOCG, Piedmont, Italy

SARACCO | 48
Moscato Di Asti, Piedmont, Italy

CASTELVECCHIO | 52
Vin Santo 1999, Tuscany, Italy (500ml)

ALPHA ESTATE | 60
Sauvignon Blanc, Amyndeon, Greece

A TO Z | 48
Pinot Gris, Oregon

QUILT | 80
Chardonnay, Napa Valley, California

BONACCORSI | 90
Chardonnay, Santa Maria, California

SPARKLING

RIUNITE | 12
Moscato, Emilia-Romagna, Italy (187ml)

GLORIA FERRER | 60
Brut, Sonoma County, California

VEUVE CLIQUOT "YELLOW LABEL" | 130
Brut, Champagne, France

RED

VIETTI "TRE VIGNE" | 56
Barbera D' Asti DOCG, Piedmont, Italy

RUFFINO "TAN LABEL" | 70
Chianti Classico Riserva, Tuscany, Italy

**MARY TAYLOR "SICILIA ANNA MARIA
SALA ROSSO"** | 44
Nero D' Avola, Sicily, Italy

PERTINACE | 60
Langhe Nebbiolo, Piedmont, Italy

MARCHESI BISCARDO | 48
Corvina, Veneto, Italy

ZENATO | 70
Valpolicella Ripasso, Veneto, Italy

DELIBORI | 80
Amarone Della Valpolicella Classico,
Veneto, Italy

FRANCO FRANCESCO | 75
Barolo DOCG, Piedmont, Italy

TINAZZI "OPERA #3" | 60
Red Blend, Tuscany, Italy

THE DUDE | 60
Red Blend, Napa Valley, California

MACHETE by ORIN SWIFT | 130
Red Blend, California

PRISONER | 100
Red Blend, California

BROOKS | 62
Pinot Noir, Willamette Valley, Oregon

BONACCORSI | 80
Pinot Noir, Central Coast, California

JUGGERNAUT | 50
Cabernet Sauvignon, California

JORDAN | 140
Cabernet Sauvignon, Alexander Valley, California

EARTHQUAKE | 50
Zinfandel, Lodi, California

SPECIALTY COCKTAILS

VILLAGE OLD FASHIONED | 15
Old Forester Classic 86 Bourbon,
Allspice Simple Syrup,
Orange Bitters, Amarena Cherry,
Muddled Orange

ITALIAN MANHATTAN | 15
Benchmark Bourbon, Averna Amaro,
Lazzaroni Maraschino Liqueur,
Bitters, Sweet Vermouth

CASA BARRA MARGARITA | 14
Pueblo Viejo Silver Tequila,
Grand Marnier,
Fresh Lime Juice, Agave Nectar

LA ROSSA SPRITZ | 13
Prosecco, Aperol, San Pellegrino
Aranciata Rossa, Bitters

AMALFI NEGRONI | 13
Campari, Malfy Gin Con Limon,
Sweet Vermouth

THE SHADY LADY | 13
Cruzan Blueberry Lemonade Rum,
Stoli Razberi Vodka,
Lemonade, Fresh Raspberries

PASSIONFRUIT PALOMA | 14
21 Seeds Grapefruit Hibiscus Tequila,
Chinola Passion Fruit Liqueur,
San Pellegrino Pompelmo

RIVERSIDE DIVA | 15
Tito's Vodka, Pama Pomegranate Liqueur,
Le Monin Pomegranate Syrup,
Pineapple Juice

JOE-LA ESPRESSO MARTINI | 15
Van Gogh Double Espresso Vodka,
Borghetti Espresso Liqueur,
Espresso Shot

IL CETRIOLO | 15
Prairie Organic Cucumber Vodka,
Triple Sec, Fresh Lime Juice, Simple Syrup

NAKED & FAMOUS | 15
Mezcal Union, Yellow Chartreuse,
Aperol, Fresh Lime Juice

ZERO - PROOF

WHITE

DR. LO WHITE | 10 | 40
Riesling, Germany

RED

GIESEN RED | 10 | 40
Premium Red, New Zealand

MOCKTAILS

CINDERELLA | 9
Orange Juice, Pineapple Juice,
Seedlip Grove #42, Grenadine

NO SHADE MY LADY | 8
Lemonade, Raspberry, Starry

SPICE BOOCH | 9
Seedlip Spice #94, Kombucha, Lemon