

EST. 1993

# LABRIOLA

RISTORANTE

Chicago

# PRIVATE DINING

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# EVENT SPACES

## THE LIBRARY

PRIVATE

**Capacity:**

40 guests seated

30 guests reception style

## THE PARLOR

SEMI-PRIVATE

**Capacity:**

96 guests seated

80 guests reception style

*-Can be combined with the Library-*

## THE CELLAR

PRIVATE

**Capacity:**

28 guests seated

20 guests reception style

# BRUNCH BUFFET

## DOUGHBOY CONTINENTAL

\$25 per person

### PASTRIES

**Assorted Bagels, Croissants,  
Mini Stan's Donuts**

*Served with Cream Cheese, Butter, and Jam*

### FRESH SEASONAL FRUIT

An assortment of melons and berries

### BEVERAGES

Orange Juice,  
Stan's House Blend Coffee,  
Hot Tea

### ADD

**Yogurt, Granola, & Berries**

\$7 per person

**Unlimited Soft Drink Package**

\$4 per person

**Two-Hour House Wine,  
Beer, Mimosa, & Bloody Mary package**

\$34 per person

**Two-Hour Bottomless Mimosa Package**

\$30 per person



## CHICAGO RISE & DINE

\$35 per person

### PASTRIES

**Assorted Bagels, Croissants,  
Mini Stan's Donuts**

*Served with Cream Cheese, Butter, and Jam*

### FRESH SEASONAL FRUIT

An assortment of melons and berries

### HOT ITEMS

Scrambled Eggs, Brioche French Toast,  
Sausage, Bacon, Potatoes

### BEVERAGES

Orange Juice,  
Stan's House Blend Coffee,  
Hot Tea



*Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.*

# FAMILY STYLE LUNCH MENUS

## CHICAGO PIZZA LUNCH

\$30 per person

### FIRST COURSE

-Host to Preselect One-

House Salad, Caesar Salad, Arugula Salad,  
Crispy Brussels Sprouts, Mini Meatballs,  
Garlic Knots

### SECOND COURSE

-Host to Preselect Two Types of Thin Crust Pizza-

Mix & Match Thin Crust & Deep Dish- Additional \$2  
Select Two Deep Dish- Additional \$3

#### Cheese

**Russo Sausage** Mozzarella, Russo Sausage

**Pepperoni** Mozzarella, Pepperoni

**Veggie** Mushroom, Green Pepper, Onion

**Italian Beef** Giardiniera

#### Danny's Special

Russo Sausage, Mushroom, Green Pepper, Onion

#### Create Your Own Two Topping

-Host to Preselect One. Served Family Style with Pizzas-

#### Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

#### Orecchiette & Broccolini

Toasted Garlic, Olive Oil

#### Rigatoni Bolognese

Classic Bolognese, Pecorino

### DESSERT

-Served Family Style-

**Chef's Selection Dessert Platter**

## ITALIAN LUNCH

\$32 per person

### FIRST COURSE

-Host to Preselect One-

House Salad, Caesar Salad, Arugula Salad,  
Bruschetta, Crispy Brussels Sprouts,  
Mini Mama's Meatballs,  
Caprese Skewers

### SECOND COURSE

-Host to Preselect One Entrée-

Select Two (Additional \$10)

Select Three (Additional \$20)

#### Richie's Lemon Chicken

Chicken Breast, White Wine, Lemon, Fresh  
Herbs, Crispy Smashed Potatoes

#### Chicken Parmesan

Chicken Breast, Marinara, Mozzarella,  
Spaghetti

#### Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella,  
Spaghetti (Vegetarian)

#### Salmon Oreganata (+ \$4 pp)

Faroe Island Salmon, Spinach,  
Roasted Potatoes

#### Pistachio Crusted Whitefish (+ \$4 pp)

Lake Superior Whitefish, Lemon Butter,  
Roasted Asparagus

### DESSERT

-Served Family Style-

**Chef's Selection Dessert Platter**

# PLATED LUNCH

**\$35 per person**

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## FIRST COURSE

*-Host to Preselect One. Served Family Style-*

**House Salad, Caesar Salad, Arugula Salad, Orchard Salad**

## SECOND COURSE

*-Host to Preselect Three Choices. Guest to Select One-*

**Richie's Lemon Chicken** Chicken Breast, White Wine, Lemon, Fresh Herbs, Crispy Smashed Potatoes

**Salmon Oreganata** Faroe Island Salmon, Spinach, Roasted Potatoes

**Eggplant Parmesan** Crispy Eggplant, Marinara Mozzarella, Spaghetti

**Filet Sliders** Petite Filets, Maître D' Butter, Mini Pretzel Buns, Hand-Cut French Fries

**Prosciutto Wrapped Chicken Panini** Roasted Tomatoes, Spinach, Aged Provolone, Pesto Mayo, Ciabatta, Housemade Chips

*\*Add a family style pasta for an additional \$6 per person\**

## DESSERT

*-Served Family Style-*

**Chef's Selection Dessert Platter**



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# FAMILY STYLE DINNER MENUS

## CHICAGO PIZZA PARTY

\$38 per person

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### FIRST COURSE

-Host to Preselect Two-

House Salad, Caesar Salad, Arugula Salad,  
Crispy Brussels Sprouts, Mini Mama's  
Meatballs, Crispy Calamari,  
Zucchini Fritti

### SECOND COURSE

-Host to Preselect Three Types of Thin Crust Pizza-

Mix & Match Thin Crust & Deep Dish- Additional \$2  
Select Three Deep Dish- Additional \$3

#### Cheese

**Russo Sausage** Mozzarella, Russo Sausage

**Pepperoni** Mozzarella, Pepperoni

**Veggie** Mushroom, Green Pepper, Onion

**Italian Beef** Giardiniera

#### Danny's Special

Russo Sausage, Mushroom, Green Pepper, Onion

#### Create Your Own Two Topping

-Host to Preselect One. Served Family Style with Entrees-

#### Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

#### Orecchiette & Broccolini

Toasted Garlic, Olive Oil

#### Rigatoni Bolognese

Classic Bolognese, Pecorino

### DESSERT

-Served Family Style-

**Chef's Selection Dessert Platter**

## ITALIAN DINNER

\$40 per person

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### FIRST COURSE

-Host to Preselect Two-

House Salad, Caesar Salad, Arugula Salad,  
Bruschetta, Crispy Brussels Sprouts,  
Mini Mama's Meatballs,  
Caprese Skewers

### SECOND COURSE

-Host to Preselect One Entrée-

Select Two (Additional \$10)

Select Three (Additional \$20)

#### Chicken Parmesan

**Richie's Lemon Chicken**

**Eggplant Parmesan**

**Salmon Oreganata** (+\$4 pp)

**New York Strip Steak** (+\$6 pp)

-Host to Preselect One. Served Family Style with Entrees-

#### Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

#### Orecchiette & Broccolini

Toasted Garlic, Olive Oil

#### Rigatoni Bolognese

Classic Bolognese, Pecorino

#### Four Cheese Tortellini

Sweet Peas, Prosciutto, Parmesan Cream Sauce

### DESSERT

-Served Family Style-

**Chef's Selection Dessert Platter**

# PLATED DINNER MENUS

## MENU I

\$55 per person

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### FIRST COURSE

-Host to Preselect One. Served Family Style-

**House Salad, Caesar Salad, Arugula Salad**

### SECOND COURSE

-Host to Preselect Three Choices. Guest to Select One-

#### Chicken Parmesan

Chicken Breast, Marinara, Mozzarella, Spaghetti

#### Salmon Oreganata

Faroe Island Salmon, Spinach, Roasted Potatoes

#### Sausage & Peppers

Russo Sausage, Roasted Sweet Peppers, Garlic Broth

#### Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella,  
Spaghetti (Vegetarian)

### SIDE DISH

-Host to Preselect One. Served Family Style with Entrees-

#### Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

#### Rigatoni Bolognese

Classic Bolognese, Pecorino

#### Four Cheese Tortellini

Sweet Peas, Prosciutto, Parmesan Cream Sauce

*\*Add a side of charred broccolini or grilled asparagus  
for an additional \$7 per person\**

### DESSERT

-Served Family Style-

**Chef's Selection Dessert Platter**

## MENU II

\$65 per person

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### FIRST COURSE

-Host to Preselect Two. Served Family Style-

**House Salad, Caesar Salad, Arugula Salad  
Bruschetta, Mini Mama's Meatballs,  
Toasted Ravioli**

### SECOND COURSE

-Host to Preselect Three Choices. Guest to Select One-

#### NY Strip Steak & Fries

8 oz Marinated NY Strip, Maître D' Butter,  
Garlic Aioli, Fresh-Cut Fries

#### Richie's Lemon Chicken

Chicken Breast, White Wine, Lemon,  
Fresh Herbs, Crispy Smashed Potatoes

#### Pistachio Crusted Whitefish

Lake Superior Whitefish, Roasted Asparagus,  
Lemon Butter

#### Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella,  
Spaghetti (Vegetarian)

### SIDE DISH

-Host to Preselect One. Served Family Style with Entrees-

#### Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

#### Rigatoni Bolognese

Classic Bolognese, Pecorino

#### Four Cheese Tortellini

Sweet Peas, Prosciutto, Parmesan Cream Sauce

*\*Add a side of charred broccolini or grilled asparagus  
for an additional \$7 per person\**

### DESSERT

-Served Family Style-

**Chef's Selection Dessert Platter**

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hours prior to the event or select a plated duo for an upcharge.*

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# PLATED DINNER MENUS

## MENU III

\$89 per person

### FIRST COURSE

*Host to Preselect Two. Served Family Style*

House Salad	Sizzling Shrimp
Caesar Salad	Seasonal Bruschetta
Antipasto Salad	Mini Mama's Meatballs
Lemon Kale Salad	Crispy Brussels Sprouts

### SECOND COURSE

*Host to Preselect Three. Guest to Select One*

**Herb Roasted Half Chicken**  
Roasted Rosemary Potatoes

**Pistachio Crusted Halibut**  
Asparagus, Lemon Butter

**Braised Veal Ossobuco**  
Creamy Polenta

**Braised Short Rib**  
Roasted Garlic Mashed Potatoes

**Roasted Cauliflower**  
Herb Pesto, Confit Tomatoes,  
Pickled Fennel

**6 oz Filet Mignon (+\$12 pp)**  
Herb Butter, Twice Baked Potato

**12 oz New York Strip Steak (+\$10 pp)**  
Herb Butter, Twice Baked Potato

**Surf & Turf (+\$16 pp)**  
6 oz Filet Mignon & Jumbo Shrimp,  
Roasted Garlic Mashed Potatoes

### SIDE DISH

*Host to Preselect One.*

*Served Family Style with Entrees*

**Seasonal Gnocchi** Housemade Ricotta Gnocchi

**Tagliatelle Bolognese** Fresh Housemade Pasta, Classic Bolognese, Pecorino

**Cavatelli Ragu** Braised Beef Ragu, Pecorino, Parsley

*\*Add a side of charred broccolini or grilled asparagus  
for an additional \$7 per person\**

### DESSERT

*Served Family Style*

**Chef's Selection**

*For groups of more than 30 guests, entrée totals are due to the private events team 72 hours prior to the event or select a plated duo for an upcharge.*

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# SMALL BITES

*Appetizers priced per dozen. Minimum of two dozen per type.  
Passed or served buffet-style*

## CROSTINI

**Fire Roasted Red Pepper** Ricotta, Arugula \$38

**Creamy Ricotta** Truffle Honey \$38

**Shrimp Crostini** Avocado Mousse \$48

**Stracciatella Crostini** Baby Tomato, Balsamic Glaze \$38

**Bruschetta** Tomato, Basil, Balsamic, Shaved Pecorino \$38

**Artichoke Fonduta** Spinach, Fontina, Pecorino \$38

## SLIDERS

**Meatball** Mozzarella \$50

**Chicken Parmesan** Boneless Chicken Breast,  
Marinara, Mozzarella \$50

**Filet** Maitre D Butter, Mini Pretzel Bun \$72

**Veggie** Grilled Eggplant, Red Pepper, Onions,  
Zucchini, Yellow Squash, Pesto Mayo \$48

## SEAFOOD

**Crab Cakes** Fennel Slaw, Tartar Sauce \$48

**Prosciutto Wrapped Shrimp** Pepperonata \$48

## SKEWERS

**Caprese** Cherry Tomato, Fresh Mozzarella,  
Fresh Basil, Olive Oil, Balsamic Glaze \$42

**Sausage & Pepper** Italian Sausage,  
Roasted Sweet Peppers \$42

**Chicken** Grilled Chicken Breast,  
Lemon Garlic Sauce \$42

**Salumi & Olive** \$42

## LABRIOLA FAVORITES

**Mini Mama's Meatballs**  
Marinara, Ricotta, Pecorino \$42

**Herb Ricotta & Truffle Stuffed Mushroom**  
Truffle Honey \$40

**Involtini**  
Prosciutto Wrapped Tomato, Fresh  
Mozzarella, Arugula \$44

## STATIONARY

**Assorted Italian Meats & Cheese Tray** \$8 per person

**Grilled Vegetable Tray** \$6 per person



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# BUFFET

*Priced a la carte per person*

## SALAD

\$6 each

- Romaine Caesar Salad
- Seasonal Mixed Greens Salad
- Labriola House Salad

## ENTREES

- Eggplant Parmesan \$18
- Chicken Parmesan \$20 | Richie's Lemon Chicken \$20
- Salmon Oreganata \$24
- Pistachio Crusted Whitefish \$24

## PASTA

- Rigatoni Alla Vodka \$8 | Orecchiette & Broccolini \$8
- Rigatoni Bolognese \$8
- Gnocchi Marinara \$10
- Tortellini Cream Sauce, Peas, Prosciutto \$10

## SIDES

\$7 each

- Grilled Asparagus | Mushrooms
- Charred Broccolini | Crispy Smashed Potatoes
- Brussels Sprouts

## SWEETS

*Made fresh daily at the Doughboy Bakery*



## STAN'S DONUTS

- Assorted Full Size Donuts \$32.25 per dozen Assorted
- Mini Donuts \$14.05 per dozen



## PASTRIES

- Assorted Italian Cookies \$25 per pound
- Mini Cannoli \$36 per dozen
- Brownie Bites \$24 per dozen
- Caramel Apple Bar Bites \$24 per dozen
- Lemon Bar Bites \$24 per dozen
- Pecan Chocolate Bar Bites \$24 per dozen

## CHICAGO STYLE PIZZA

### THIN CRUST

14" serves 3-4 | 16" serves 5-6

- Cheese 14" \$22 | 16" \$24.50
- Veggie 14" \$32 | 16" \$36.75
- Russo Sausage 14" \$25.50 | 16" \$28.50
- Pepperoni 14" \$25.50 | 16" \$28.50
- Italian Beef & Giardiniera 14" \$34.50 | 16" \$39.50

### DEEP DISH

12" serves 5-6 | 14" serves 6-8

- Russo Sausage 12" \$28.50 | 14" \$33
- Pepperoni 12" \$28.50 | 14" \$33
- Danny's Special 12" \$33.50 | 14" \$38.50
- Burrata & Basil 12" \$33.50 | 14" \$38.50
- Italian Beef & Giardiniera 12" \$33.50 | 14" \$38.50

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# INTERACTIVE MENU

## DOUGHBOY PIZZA MAKING CONTEST

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**\$88 per person**

Once guests are seated, our chef will explain how to make the best Chicago-style thin crust pizza. Guests will create pizzas in small teams. While pizzas are baking, guests will enjoy delicious appetizers, salad, and cocktails.

As pizzas come out of the oven, our chef will announce the winning team's pizza.

You are encouraged to bring prizes for the winning team!

Guests will then enjoy their delicious pizza creations, ending on a sweet note with the Chicago-famous, Stan's Donuts!

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### FIRST COURSE

**Romaine Caesar Salad** Romaine Hearts, Labriola Croutons, Shaved Parmesan

**Bruschetta** Tomato, Basil, Balsamic, Shaved Pecorino

**Mini Mama's Meatballs** Marinara, Ricotta, Pecorino

### SECOND COURSE

**Your Fabulous Pizza Creations!**

*Add a family style pasta for an additional \$6 per person*

### DESSERT

Assorted Mini Stan's Donuts & Italian Cookies

### OPEN BAR

Select Classic Spirits & Cocktails, Draft & Bottled Beer, Wine, Soft Drinks, Coffee, Hot Tea

*Upgrade to a premium bar package for an additional \$15 per person*



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# INTERACTIVE MENU

## DOUGHBOY MINI DEEP DISH MAKING CONTEST

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**\$88 per person**

Once guests are seated, our chef will explain how to make the best Chicago-style deep dish pizza. Guests will create individual mini deep dish pizzas. While pizzas are baking, guests will enjoy delicious appetizers, salad, and cocktails. As pizzas come out of the oven, our chef will announce the winning pizza. You are encouraged to bring prizes for the winner!

Guests will then enjoy their delicious pizza creations, ending on a sweet note with the Chicago-famous, Stan's Donuts!

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### FIRST COURSE

**Romaine Caesar Salad** Romaine Hearts, Labriola Croutons, Shaved Parmesan  
**Caprese Skewers** Cherry Tomato, Fresh Mozzarella, Fresh Basil, Olive Oil, Balsamic Glaze  
**Mini Mama's Meatballs** Marinara, Ricotta, Pecorino

### SECOND COURSE

Your Fabulous Pizza Creations!

*Add a family style pasta for an additional \$6 per person*

### DESSERT

Assorted Mini Stan's Donuts & Italian Cookies

### OPEN BAR

Select Classic Spirits & Cocktails, Draft & Bottled Beer, Wine, Soft Drinks, Coffee, Hot Tea

*Upgrade to premium bar package for an additional \$15 per person*

— **Best For Small Groups** —

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# INTERACTIVE MENUS

## DOUGHBOY GNOCCHI MAKING EXPERIENCE

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**\$88 per person**

Join us for a hands-on evening, celebrating the art of handmade gnocchi. Our Chef will guide you through rolling, cutting, and shaping fresh gnocchi. You will even take home a batch to cook later!

After class, enjoy a tasting trio of gnocchi dishes. The menu also includes a welcome cocktail, wine pairings and classic Italian desserts.

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### FIRST COURSE

**Labriola House Salad** Romaine, Cucumber, Cherry Tomato, Red Wine Vinaigrette

**Bruschetta** Tomato, Basil, Balsamic, Shaved Pecorino

**Mini Mama's Meatballs** Marinara, Ricotta, Pecorino

### SECOND COURSE

**Trio of Housemade Gnocchi**

Bolognese | Tomato Cream | Pistachio Pesto

### DESSERT

Mini Cannoli & Italian Cookies

### OPEN BAR

Select Classic Spirits & Cocktails, Draft & Bottled Beer, Wine, Soft Drinks, Coffee, Hot Tea

*Upgrade to premium bar package for an additional \$15 per person*

— **Best For Small Groups** —

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# BEVERAGE PACKAGES

*All packages are for 2-3 Hours. Priced per person*

## **HOUSE WINE & BEER**

*-2 Hours \$30 / 3 Hours \$40-*

Includes Select Drafts & Bottles,  
House Wine & Soft Drinks

## **CLASSIC BAR**

*-2 Hours \$38 / 3 Hours \$48-*

Includes House Spirits, Select Beer, House  
Wines & Soft Drinks

## **PREMIUM BAR**

*-2 Hours \$46 / 3 Hours \$56-*

Includes House Spirits, Select Beer,  
House Wines & Soft Drinks

## **UNLIMITED NON-ALCOHOLIC BEVERAGE PACKAGE**

*-\$4.00 per person-*

Includes Soda, Lemonade, Tea, & Coffee

## **CONSUMPTION BAR**

*-Hosted Bar-*

Beverages based on consumption & added to final bill

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