EST. 1993

LABRIOLA
CHICAGO

DINNER MENU

AUTUMN '26

SHARE PLATES

FRIED MOZZARELLA 15
Japanese Milk Bread, Fresh Mozzarella, Stracciatella, Marinara

SIZZLING SHRIMP 18
Garlic Dijon Butter, Breadcrumbs

STRACCIATELLA 18
Best Part of the Burrata, Pizza Bread, Tomato, Pesto, Prosciutto, Olive Oil, Sea Salt

CRISPY CALAMARI 18
Cherry Peppers, Lemon, Marinara, Aioli

GRILLED CALAMARI 18
Cherry Peppers, Caramelized Onions, Zesty Vinaigrette

TOASTED RAVIOLI 18
Braised Beef, Fonduta, Calabrian Chili, Cherry Tomatoes, Giardiniera

SAUSAGE & PEPPERS 17
Russo Sausage, Roasted Sweet Peppers, Garlic Broth, Crostini

MAMA'S MEATBALLS 14
Two Pan Fried Housemade Meatballs, Marinara, Creamy Polenta, Pecorino

BRUSCHETTA 14
Heirloom Tomato, Balsamic, Shaved Pecorino, Fresh Basil, Crostini

ZUCCHINI FRITTI 15
Crispy Sliced Zucchini, Parmesan, Marinara

CRISPY BRUSSELS SPROUTS 15
Balsamic Caramelized Onions, Parmesan, Lemon

BAKED GOAT CHEESE 16
Herbs, Pomodoro Sauce, Toasted Ciabatta

GARLIC KNOTS 11
Flakey Pastry, Garlic Butter, Marinara

ARTISAN PIZZAS

Ciabatta Style Dough, Bianco DiNapoli Organic Tomatoes

RICHIE'S MARGHERITA 24
Organic Tomatoes, Fresh Mozzarella, Russo Sausage

MARGHERITA 22
Organic Tomatoes, Fresh Mozzarella, Basil

WOODFIRED MUSHROOM 24
Garlic Cream, Mozzarella, Cremini, Shitake Truffle Honey, Thyme

ARUGULA & PROSCIUTTO 26
Fresh Mozzarella, Arugula, Prosciutto, Garlic infused Olive Oil

CUPPING PEPPERONI 23
Organic Tomatoes, Cupping Pepperoni, Mozzarella, Hot Honey

SOUP & SALAD

SEASONAL SOUP 5

HOUSEMADE MINESTRONE SOUP 5

HOUSE SALAD 7



ANTIPASTO SALAD 16
Salami, Provolone, Cucumber, Radicchio, Artichokes, Radish, Zesty Vinaigrette

ORCHARD SALAD 17
Field Greens, Apples, Dried Fruit, Aged White Cheddar, Toasted Pecans, Apple Cider Vinaigrette

HONEY CITRUS ARUGULA SALAD 17
Arugula, Strawberries, Orange, Goat Cheese, Candied Hazelnuts, Lemon Vinaigrette, Orange Honey Glaze

CAESAR SALAD 16
Romaine Hearts, Pecorino, Lemon Caesar, Labriola Croutons

LEMON KALE SALAD 17
Tuscan Kale, Lemon Vinaigrette, Breadcrumbs, Pecorino, Shaved Red Onion

ADD-ONS
Chicken Breast 7, Salmon* 11, Shrimp 10, Filet Medallions* 12

**Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.*

Parties of 6 or more are subject to an 20% gratuity. As a way to offset rising costs, a 3% service fee is added to each check to support operating the restaurant. You may request to have this taken off your check, if you choose. This is not gratuity.

HOUSEMADE PASTA

RIGATONI ALLA VODKA 22
Vodka Sauce, Pecorino, Basil

CHICKEN FETTUCCINE ALFREDO 26
Grilled Chicken, Creamy Alfredo Sauce, Pecorino Romano

TAGLIATELLE BOLOGNESE 27
Fresh Housemade Pasta, Classic Beef & Veal Bolognese, Pecorino

SHRIMP CACIO PEPE 29
Sauteed Shrimp, Malfadine Pasta, Pecorino, Black Pepper

HEIRLOOM TOMATO GNOCCHI 25
Housemade Ricotta Gnocchi, Heirloom & Cherry Tomatoes, Stracciatella, Basil

RICOTTA & SPINACH RAVIOLI 25
Housemade Spinach & Ricotta Ravioli, Marianara, Basil

CAVATELLI RAGU 26
Braised Beef Ragu, Pecorino, Parsely



IMPORTED PASTA

LINGUINE FRA DIAVOLO 32
Shrimp, Calamari, Mussels, Spicy Tomato Broth

SPAGHETTI & MAMA'S MEATBALLS 25
Marinara, Pecorino, Basil, Labriola Garlic Bread

FOUR CHEESE TORTELLINI 24
Sweet Peas, Prosciutto, Parmesan Cream Sauce

ADD-ONS
Meatball 6, Chicken 7, Shrimp 10

SPECIALTIES

STEAK FRITES* 43
8oz Prime Bavette, Maître D' Butter, Garlic Aioli, Fresh Cut Fries

BISTECCA E CACIO E PEPE* 43
8oz Prime Bavette, Mafaldine Cacio e Pepe

SALMON OREGANATA* 32
Faroe Island Salmon, Spinach, Roasted Potatoes

PISTACHIO CRUSTED WHITEFISH 30
Lake Superior WhiteFish, Roasted Asparagus, Lemon Butter

RICHIE'S LEMON CHICKEN 27
Chicken Breast, White Wine, Lemon, Fresh Herbs, Crispy Smashed Potatoes

CHICKEN PARMESAN 27
Chicken Breast, Spaghetti, Marinara, Mozzarella

EGGPLANT PARMESAN 24
Crispy Eggplant, Marinara, Mozzarella, Spaghetti

SANDWICHES & BURGERS

Served with Hand-Cut Fries or Housemade Chips fried in Beef Tallow

RICHIE BURGER* 21
Black Angus Beef, Black Diamond White Cheddar, Lettuce, Tomato, Labriola Pretzel Bun

SMASH BURGER* 20
Two Black Angus Beef Patties, Grilled Onions, Pickles, American Cheese, Garlic Mayo, Brioche Bun

BLUE CHEESE BURGER* 22
Black Angus Beef, Applewood Smoked Bacon, Caramelized Onion, Artisan Blue Cheese, Lettuce, Tomato, Pretzel Bun

PRIME RIB FRENCH DIP 29
Thinly Sliced Prime Rib, French Onion Au Jus, Toasted French Baguette, Horseradish Cream, Gruyere

FILET SLIDERS* 23
Three Petite Filets, Maître D' Butter, Mini Pretzel Bun

SIDES

GRILLED ASPARAGUS 9
Lemon Vinaigrette, Pecorino Romano

SAUTEED MUSHROOMS 9
Maître D' Butter, Salsa Verde

FRENCH FRIES 7

CHARRED BROCCOLINI 9
Lemon, Extra Virgin Olive Oil

CRISPY SMASHED POTATOES 9
Maître D' Butter, Pecorino Romano

PARMESAN FRIES 10

PIZZA

CHICAGO THIN CRUST

Traditional Chicago style thin pizza with a perfect ratio of crust, sauce & cheese

	10"	12"	14"	16"
ITALIAN BEEF & GIARDINIERA	24.5	29.5	34.5	39.5
RUSSO SAUSAGE	19.5	21.5	25.5	28.5
PEPPERONI	19.5	21.5	25.5	28.5
DANNY'S SPECIAL Russo Sausage, Mushrooms, Green Pepper, Onion	24.5	29.5	34.5	39.5

CHICAGO DEEP DISH

AWARD-WINNING

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"
ITALIAN BEEF & GIARDINIERA	33.5	38.5
RUSSO SAUSAGE	28.5	33.5
PEPPERONI	28.5	33.5
DANNY'S SPECIAL Russo Sausage, Mushrooms, Green Pepper, Onion	33.5	38.5
"BURRATA" & BASIL Stracciatella, Mozzarella, Pecorino, Crushed Tomato, Fresh Basil	33.5	38.5

SKINNY DEEP DISH

Featuring a skinnier portion of dough while maintaining a crispy cheese crust

	12"
ITALIAN BEEF & GIARDINIERA	31.5
RUSSO SAUSAGE	25.5
PEPPERONI	25.5
DANNY'S SPECIAL Russo Sausage, Mushrooms, Green Pepper, Onion	31.5
"BURRATA" & BASIL Stracciatella , Mozzarella, Pecorino, Crushed Tomato, Fresh Basil	31.5

CREATE YOUR OWN PIZZA

THIN CRUST

10"	16.5 cheese; 3 per topping
12"	18.25 cheese; 3.25 per topping
14"	22 cheese; 3.5 per topping
16"	25.25 cheese; 4 per topping

GLUTEN FREE CRUST

10"	17.50 cheese; 3 per topping

SKINNY DEEP DISH

12"	22.25 cheese; 3.25 per topping

DEEP DISH

12"	25.5 cheese; 3.25 per topping
14"	29.5 cheese; 3.5 per topping

TOPPINGS

Black Olives • Mushrooms • Fresh Tomatoes
Garlic • Goat Cheese • Ricotta Cheese • Fresh Basil
Spinach • Jalapenos • Giardiniera • Green Peppers
Banana Peppers • Onions • Pepperoni • Anchovies
Russo Sausage • Hot Honey • Artichokes • Pineapple
Roasted Red Peppers • Fennel Pollen

PREMIUM TOPPINGS

Stracciatella • Prosciutto 7

Fresh Mozzarella • Cupping Pepperoni; Bacon • Meatballs 5



RICH'S PIZZA STORY

As a child, Rich adopted a great appreciation for pizza as well as hospitality in his father's small pizza shop in Calumet Park, Illinois. At a young age, he realized his passion for fresh baked Artisan style breads and started his own bakery. After decades of growing his thriving wholesale bakery, he sold it and set out to open his first pizza restaurant and bakery, Labriola Café in Oak Brook, Illinois, to share his passion for the Artisan bread experience with diners. Rich Labriola brings the textures, tastes and traditions of classic Italian American cuisine, influenced by his Chicago South Side roots to an innovative dining experience that is invitingly familiar. While offering craveable plates, he hopes you will enjoy and share, imagine Rich telling you, it's not just about the dough! Whether you are enjoying his starters, pizza or an entrée that inspires his childhood memories, imagine Rich Labriola guiding his culinary team on the proper portions of sauce and cheese with unrivaled dedication to fresh, high quality ingredients.