

EST. 1993

# LABRIOLA

## CHICAGO

### DINNER

#### SHARE PLATES

- FRIED MOZZARELLA** | 14  
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** | 17  
Fresh Calamari | Housemade Marinara | Lemon
- GRILLED CALAMARI** | 17  
Cherry Peppers | Caramelized Onions | Zesty Vinaigrette
- TOASTED RAVIOLI** | 17  
Braised Beef | Fonduta | Calabrian Chili | Cherry Tomatoes | Giardiniera
- SAUSAGE & PEPPERS** | 17  
Russo Sausage | Roasted Sweet Peppers | Garlic Broth | Crostini
- MAMA'S MEATBALLS** | 13  
Two Pan Fried Housemade Meatballs | Marinara | Creamy Polenta | Pecorino
- BRUSCHETTA** | 14  
Heirloom Tomato | Balsamic | Shaved Pecorino | Fresh Basil | Crostini
- ZUCCHINI FRITTI** | 14  
Crispy Sliced Zucchini | Parmesan | Marinara
- CRISPY BRUSSELS SPROUTS** | 14  
Balsamic Caramelized Onions | Parmesan | Lemon
- BAKED GOAT CHEESE** | 15  
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** | 23  
Organic Tomatoes | Fresh Mozzarella | Russo Sausage
- MARGHERITA** | 21  
Organic Tomatoes | Fresh Mozzarella | Basil
- WOODFIRED MUSHROOM** | 22  
Garlic Cream | Mozzarella | Cremini | Shitake Truffle Honey | Thyme
- ARUGULA & PROSCIUTTO** | 25  
Fresh Mozzarella | Arugula | Prosciutto | Garlic infused Olive Oil
- CUPPING PEPPERONI** | 21  
Organic Tomatoes | Cupping Pepperoni | Mozzarella | Hot Honey

#### SOUP & SALAD

- SEASONAL SOUP** | 5
- HOUSEMADE MINISTRONE SOUP** | 5
- HOUSE SALAD** | 7
- ANTIPASTO SALAD** | 15  
Salami | Provolone | Cucumber | Radicchio | Artichokes | Radish | Zesty Vinaigrette
- ORCHARD SALAD** | 15  
Field Greens | Apples | Dried Fruit | Aged White Cheddar | Toasted Pecans | Apple Cider Vinaigrette
- HONEY CITRUS ARUGULA SALAD** | 16  
Arugula | Strawberries | Orange | Goat Cheese | Candied Hazelnuts | Lemon Vinaigrette | Orange Honey Glaze
- CAESAR SALAD** | 15  
Romaine Hearts | Pecorino | Lemon Caesar | Labriola Croutons
- LEMON KALE SALAD** | 16  
Tuscan Kale | Lemon Vinaigrette | Breadcrumbs | Pecorino | Shaved Red Onion

#### ADD-ONS

Chicken Breast 7 | Salmon\* 11 | Shrimp 10 | Filet Medallions\* 12

#### HOUSEMADE PASTA

- TAGLIATELLE BOLOGNESE** | 27  
Fresh Housemade Pasta | Classic Beef & Veal Bolognese | Pecorino
- BUTTERNUT SQUASH GNOCCHI** | 25  
Housemade Ricotta Gnocchi | Butternut Squash | Mushroom | Brown Butter | Sage
- RICOTTA & SPINACH RAVIOLI** | 25  
Housemade Spinach & Ricotta Ravioli | Marinara | Basil
- CAVATELLI RAGU** | 25  
Braised Beef Ragu | Pecorino | Parsely

#### IMPORTED PASTA

- LINGUINE FRA DIAVOLO** | 32  
Shrimp | Calamari | Mussels | Spicy Tomato Broth
- SHRIMP CACIO PEPE** | 28  
Sautéed Shrimp | Bucatini | Pecorino | Black Pepper
- CHICKEN FETTUCCINE ALFREDO** | 26  
Grilled Chicken | Creamy Alfredo Sauce | Pecorino Romano
- SPAGHETTI & MAMA'S MEATBALLS** | 24  
Marinara | Pecorino | Basil | Labriola Garlic Bread
- FOUR CHEESE TORTELLINI** | 23  
Sweet Peas | Prosciutto | Parmesan Cream Sauce
- RIGATONI ALLA VODKA** | 20  
Vodka Sauce | Pecorino | Basil

#### ADD-ONS

Meatball 6 | Chicken 7 | Shrimp 10

#### SPECIALTIES

- SKIRT STEAK & FRIES\*** | 39  
Marinated Choice Angus Skirt | Maître D Butter | Garlic Aioli | Fresh Cut Fries fried in Beef Tallow
- SALMON OREGANATA\*** | 30  
Faroe Island Salmon | Spinach | Roasted Potatoes
- PISTACHIO CRUSTED WHITEFISH** | 30  
Lake Superior WhiteFish | Roasted Asparagus | Lemon Butter
- RICHIE'S LEMON CHICKEN** | 26  
Chicken Breast | White Wine | Lemon | Fresh Herbs | Crispy Smashed Potatoes
- CHICKEN PARMESAN** | 26  
Chicken Breast | Spaghetti | Marinara | Mozzarella
- EGGPLANT PARMESAN** | 23  
Crispy Eggplant | Marinara | Mozzarella | Spaghetti

#### SANDWICHES & BURGERS

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

- RICHIE BURGER\*** | 20  
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\*** | 21  
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\*** | 22  
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
- CHARRED BROCCOLINI** | 9  
Lemon | Extra Virgin Olive Oil
- CRISPY SMASHED POTATOES** | 9  
Maître D' Butter | Pecorino Romano
- FRENCH FRIES** | 7  
Add Cheese | 3

\*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.

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# LABRIOLA CHICAGO

## PIZZA

### CHICAGO THIN CRUST

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

	10"   12"   14"   16"
<b>ITALIAN BEEF &amp; GIARDINIERA</b>	22.5   27.5   32.5   37.5
<b>RUSSO SAUSAGE</b>	17.5   19.5   23.5   28.5
<b>PEPPERONI</b>	17.5   19.5   23.5   28.5
<b>DANNY'S SPECIAL</b>	22.5   27.5   32.5   37.5

Russo Sausage, Mushrooms, Green Pepper, Onion

### CREATE YOUR OWN PIZZA

#### THIN CRUST

10"	14.5 cheese; 2.5 per topping
12"	16.5 cheese; 3.25 per topping
14"	20.5 cheese; 3.5 per topping
16"	24.5 cheese; 3.75 per topping

#### GLUTEN FREE CRUST

10"	17 cheese; 2.5 per topping
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#### SKINNY DEEP DISH

12"	21 cheese; 3.5 per topping
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#### DEEP DISH

12"	23.5 cheese; 3.25 per topping
14"	28.5 cheese; 3.5 per topping

### PREMIUM TOPPINGS

Stracciatella; Prosciutto	6
Fresh Mozzarella; Cupping Pepperoni; Bacon; Meatballs	4
Fennel Pollen	3

### 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



### CHICAGO DEEP DISH

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"
<b>ITALIAN BEEF &amp; GIARDINIERA</b>	33.5   38.5
<b>RUSSO SAUSAGE</b>	26.5   31.5
<b>PEPPERONI</b>	26.5   31.5
<b>DANNY'S SPECIAL</b>	33.5   38.5

Russo Sausage, Mushrooms, Green Pepper, Onion

<b>"BURRATA" &amp; BASIL</b>	33.5   38.5
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Stracciatella, Mozzarella, Pecorino, Crushed Tomatoes, Fresh Basil

### SKINNY DEEP DISH

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

	12"
<b>ITALIAN BEEF &amp; GIARDINIERA</b>	31.5
<b>RUSSO SAUSAGE</b>	24.5
<b>PEPPERONI</b>	24.5
<b>DANNY'S SPECIAL</b>	31.5

Russo Sausage, Mushrooms, Green Pepper, Onion

<b>"BURRATA" &amp; BASIL</b>	31.5
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Stracciatella, Mozzarella, Pecorino, Crushed Tomato, Fresh Basil

## 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 entree 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.

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