

DINNER

SHARE PLATES

FRIED MOZZARELLA | 14
Japanese Milk Bread | Fresh Mozzarella | Stracciatella | Marinara

SIZZLING SHRIMP | 18
Garlic Dijon Butter | Breadcrumbs

STRACCIALELLA | 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 | Shiitake 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 MINESTRONE 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 | Parsley

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

PIZZA

CHICAGO
THIN CRUST

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

10" | 12" | 14" | 16"

ITALIAN BEEF & GIARDINIERA	22.5 27.5 32.5 37.5
RUSSO SAUSAGE	17.5 19.5 23.5 28.5
PEPPERONI	17.5 19.5 23.5 28.5
DANNY'S SPECIAL	22.5 27.5 32.5 37.5

Russo Sausage, Mushrooms, Green Pepper, Onion

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"

ITALIAN BEEF & GIARDINIERA	33.5 38.5
RUSSO SAUSAGE	26.5 31.5
PEPPERONI	26.5 31.5
DANNY'S SPECIAL	33.5 38.5

Russo Sausage, Mushrooms, Green Pepper, Onion

"BURRATA" & BASIL	33.5 38.5
Stracciatella, Mozzarella, Pecorino, Crushed Tomatoes, Fresh Basil	

SKINNY DEEP DISH

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

12"

ITALIAN BEEF & GIARDINIERA	31.5
RUSSO SAUSAGE	24.5
PEPPERONI	24.5
DANNY'S SPECIAL	31.5

Russo Sausage, Mushrooms, Green Pepper, Onion

"BURRATA" & BASIL	31.5
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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