EST. 1993

LABRIOLA

CHICAGO

PARTIES & PRIVATE EVENTS

EXIT
EXIT

ABOUT US

Labriola Chicago is brought to you by Rich Labriola, Chicago's premier artisinal bread baker. We offer three unique dinning spaces serving up Italian comfort food, Award Winning pizza, and carefully crafted small plates. Toast to your next event with one of our expertly selected wines and hand tailored cocktails.

PRIVATE DINING ROOM

Perfect for both a reception style or seated dinner of up to 40 guests.

SEMI-PRIVATE MAIN DINING ROOM

Beautifully appointed semi-private space for parties of 80 guests.

PRIVATE + SEMI-PRIVATE DINING ROOM

Italian Bistro decor makes this space perfect for events up to 100 guests or up to 150 reception style.

WORKING LUNCHEON

Buffet

FIRST COURSE

Host to Preselect One

Local Greens · Caesar Salad · Michigan Avenue Chopped Salad

SECOND COURSE

Assorted Sandwiches · Homemade Chips

Gluten-Free Available Upon Request

THIRD COURSE

Assorted Italian Cookies

Priced at $22.50 per Person

LUNCHEON MENU

Individually Plated

FIRST COURSE

Guest to Select One

Local Greens · Caesar Salad · Minestrone

SECOND COURSE

Guest to Select One

Chicken Parmesan · Steak Frites
Seared Salmon

THIRD COURSE

Guest to Select One

Tiramisu · Cheesecake

Priced at $28 per Person
Add on a Family Style Pasta for $3.50 per Person

Available for Parties up to 25

DINNER MENU

Option One

FIRST COURSE

Host to Preselect One · Served Family Style

Antipasto Salad · Caesar Salad · Calamari

SECOND COURSE

Guest to Select One

Seared Salmon · Braciole
· Chicken Parmesan ·

THIRD COURSE

Served Family Style

Chef's Selection

Priced at $55 per Person

DINNER MENU

Option Two

FIRST COURSE

Host to Preselect Two · Served Family Style

Local Greens · Caesar Salad · Arugula Salad
Calamari · Sausage & Peppers · Roasted Baby Beets

SECOND COURSE

Host to Preselect Two to be Served Family Style

Penne alla Vodka · Rigatoni Bolognese
· Garganelli Panna ·

THIRD COURSE

Guest to Select One

Chicken Vesuvio · Seared Salmon · 14oz Prime Ribeye ($7.00)

FOURTH COURSE

Served Family Style

Chef's Selection

Priced at $65 per Person

Available for Parties up to 25

ITALIAN FAMILY STYLE DINNER

Here at Labriola we believe there is nothing quite like sharing a delicious meal with your nearest and dearest. From our family to yours, we invite you to grab a plate and try the best our kitchen has to offer

SALAD

Host to Preselect One

Michigan Avenue Chopped
· Caesar · Arugula ·

ANTIPASTI

Host to Preselect One

Calamari · Arancini · Mama's Meatballs
· Caprese Skewers ·

PASTA

Host to Preselect Two

Rigatoni Bolognese · Penne alla Vodka · Garganelli Panna

DESSERT

Chef's Selection

Priced at $38 per Person
Add On Entree for an Additional Cost

PIZZA PARTY

Lunch- $25

SALAD

Host to Preselect One

Local Greens · Caesar Salad · Arugula

THIN CRUST PIZZA

Host to Preselect Two

Supreme · Russo Sausage · Richie's Italian Beef
· Create-Your-Own Two Topping ·

DESSERT

Chef's Selection

Add any of our family style pastas or entrees to your next pizza party

PIZZA PARTY

Dinner- $35

ANTIPASTI

Host to Preselect Two

Local Greens · Caesar Salad · Arugula
Calamari · Sausage & Peppers · Roasted Baby Beets

THIN CRUST PIZZA

Host to Preselect Two

Supreme · Russo Sausage · Richie's Italian Beef
· Create-Your-Own Two Topping ·

DESSERT

Chef's Selection

Add any of our family style pastas or entrees to your next pizza party

COCKTAIL PARTY

APPETIZERS

Priced per Dozen · Minimum of 2 Dozen

Mini Meatballs	$36
Caprese Skewers	$36
Sausage & Pepper Skewers	$36
Chicken Skewers	$36
Fire Roasted Pepper Crostini	$30
Tallegio & Mushroom Arancini	$30
Bruschetta	$30
Sliders	$44
Choice of Burger, Short Rib, Chicken, Veggie	
Filet Sliders	$48
White Bean Purée & Lemon Oil Crostini	$30
Ricotta & Pear Crostini	$36
Bresaola & Pecorino Crostini	$36
Glazed Beet & Burrata Toast	$30

SWEETS

DESSERTS

Priced per Dozen · Minimum of 2 Dozen

Stan's Mini Donuts	$13.20
Mini Cannoli	$36
Assorted Tarts	$36
Assorted Italian Cookies	$18
Lemon Bars	$24
Raspberry Bars	$24
Almond Clusters	$24

ADDITIONS

A La Carte Pricing

Custom Cake

Individually Boxed Stan's Donuts

PIZZA MAKING CONTEST

As guests arrive at the event, they will be greeted by Labriola's chef and staff. Once in their private event space, the chef will explain how to make the best pizza. Guests will be broken up into teams to create pizzas with any toppings they'd like. While the pizzas are cooking, guests can enjoy assorted breads, appetizers, salad and cocktails. The chef will then come out and pronounce the winner. It is encouraged to bring prizes for the winning team. Guests will then sit down to enjoy their delicious creations along with some of Labriola's famous pizzas.

FOR THE TABLE

· Assortment of Labriola Bread ·
Olive Oil, Pecorino Romano

ANTIPASTI

· Fire Roasted Pepper Crostini ·

· White Bean Purée & Lemon Oil Crostini ·

SALAD

· Classic Caesar Salad ·
Romaine Hearts, Labriola Croutons, Shaved Parmesan

PIZZA

· Your Fabulous Creations ·

DESSERT

· Assorted Italian Cookies ·

BEVERAGES

· Open Bar·
Select Deluxe Liquors, Select Draft & Bottled Beer, Select Wines
Soft Drinks, Coffee, Hot Tea

Priced at $80 per Guest
Add on an Italian Wine Tasting for an Additional $15 per Guest

MIXOLOGY CLASS
& DINNER

As guests arrive at the event, they will be greeted by Labriola's outstanding bartenders, who will lead an interactive demonstration on how to craft 3 of Labriola's featured cocktails. After enjoying their cocktails, guests will be seated for a multi-course Italian dinner

FOR THE TABLE

· Assortment of Labriola Bread ·
Olive Oil, Pecorino Romano

SALAD

(Guest to Select One)

· Mixed Greens Salad ·
Assorted Seasonal Greens, Grape Tomatoes, Lemon Vinaigrette

· Classic Caesar Salad ·
Romaine Hearts, Labriola Croutons, Shaved Parmesan

ENTRÉE SELECTION

(Guest to Select One)

· Chicken Parmesan ·
Herb- Breaded Chicken Breast, Marinara, Mozzarella, Basil

· Salmone Alla Limoncina ·
Pan Roasted Salmon, Selected Greens, Roasted Potatoes, Lemon Caper Butter

· Baked Lasagna·
Herbed Ricotta, Marinara, Mozzarella, Selected Greens

· Angus 14oz Prime Rib Eye ·
Crispy Smashed Potatoes, Sangiovese Demiglace (Additional $7 Per Person)

DESSERT

· Assorted Italian Cookies ·

BEVERAGES

· Open Bar·
Select Deluxe Liquors, Select Draft & Bottled Beer, Select Wines
Soft Drinks, Coffee, Hot Tea

Priced at $90 per Guest
*Prices do not include sales tax or service charges

BEVERAGE PACKAGES

All Packages are for 2- 3 Hours · Priced per Person

Wine & Beer

2 Hours - $25 / 3 Hours - $30

Includes soda, house wine, and domestic drafts & bottles.

Brands available upon request.

Deluxe Liquor

2 Hours - $30 / 3 Hours - $38

Includes soda, house wine, house liquor and all drafts & bottles
Brands available upon request.

Premium Wine

2 Hours - $30 / 3 Hours - $35

Includes soda & all wines
Brands available upon request.

Premium Liquor

2 Hours - $40 / 3 Hours - $48

Includes soda, house wine, premium brand liquor
and all drafts & bottles.

Brands available upon request.

Unlimited Non-Alcoholic Beverages

$3.50 per Person

Includes soda, tea & coffee

CONSUMPTION BAR

Based on Consumption · Added to Final Bill

FULLY STOCKED BAR

Serve your choice of house and top brand liquor ,

beer, wine and soft drinks. Wine and beer lists

available upon request.

House Brands	$6-9
Call Brands	$7-9
Premium Brands	$10-13
Beer	
Domestic	$4
Craft Beer	$5-8
Non-Alcoholic Beverages	
Soda	$3.50
Freshly-Squeezed Lemonade	$4.25
Coffee	$2.99
Tea	$2.99

*Prices subject to change without notice**
*Prices do not include sales tax& service charge**