

SMALL PLATES FOR SHARING

* GARLIC KNOTS *

Croissant Dough, Garlic Butter | 8

SEASONAL BRUSCHETTA

Chef's Choice of Seasonal Ingredients | 9

ROASTED BEETS

Greek Yogurt, Lemon, Pistachios, Micro Greens | 10

BURRATA

Heirloom Tomatoes, Basil Oil, Aged Balsamic | 14

GRILLED ASPARAGUS *

Fried Egg, Pecorino, EVOO | 10

BAKED LOCAL GOAT CHEESE

Herbed Wisconsin Goat Cheese, Pomodoro Sauce, Grilled Crostini | 11

PRINCE EDWARD ISLAND MUSSELS

Crushed Tomatoes or Wine Sauce | 14

CRISPY CALAMARI

Fresh Calamari: *Point. Judith, RI*, Lemon, Marinara | 13

* TOASTED RAVIOLI "NACHOS" *

Braised Beef, Cheese Sauce, Calabrian Chilis, Cherry Tomatoes, Giardiniera | 15

ZUCCHINI FRITTI

Crispy Zucchini Strings, Marinara | 8

ARANCINI

Crispy Mushroom Risotto, Fontina | 9

PROVOLONE CROCANTE

Crispy Breaded Provolone, Marinara | 11

MAMA'S MEATBALLS

Marinara, Ricotta, Pecorino | 12

BARESE SAUSAGE & PEPPERS

Italian Sausage with Fontina, Roasted Sweet Peppers, Garlic Broth | 13

* BRACIOLE *

Braised Short Rib, Red Wine Demi, Cheesy Polenta | 15

SALUMI TASTING 3 for \$15, 5 for \$25, 7 for \$35

MEATS: Prosciutto Di Parma, Soppressata, Spicy Coppa, Bresaola, Nduja

CHEESES: Hand-dipped Ricotta, Parmigiano Reggiano, Pecorino, Gorgonzola Dolce, Gouda Blanca. *Served with Truffled Local Honey, Broken Labriola Ciabatta*

VEGETABLES: Herb Chili Olives, Roasted Red Peppers, Marinated Artichokes, Thyme Roasted Cauliflower, Fresh Fennel & Broccoli Florets

SOUP & SALADS

SOUP

Chicken Noodle, Minestrone | 4/6

LOCAL GREENS

Blend of Seasonal Greens, Cherry Tomatoes, Cucumber, Radish, Red Wine Vinaigrette | 9

ARUGULA

Truffle Honey, Goat Cheese, Pears, Black Pepper, Lemon Vinaigrette | 9

CLASSIC CAESAR

Romaine Hearts, Labriola Croutons, Shaved Parmesan | 9

CHICKEN MILANESE CAESAR

Romaine, Arugula, Kale, Radicchio, Shaved Cauliflower, Parmesan, Lemon Caesar Dressing | 14

* SICILIAN SEAFOOD SALAD *

Shrimp, Calamari, Octopus, Lemon Vinaigrette | 18

FRESH HEARTS OF PALM

Hearts of Palm, Avocado, Arugula, Radicchio, Sherry Vinaigrette | 14

ANTIPASTO

Soppressata, Salami, Provolone, Garbanzos, Pepperoncini, Cherry Tomatoes, Red Wine Vinaigrette | 14

MICHIGAN AVE. CHOPPED

Seasonal Vegetables, Crisp Lettuce Mix, Balsamic Vinaigrette | 14

Add Chicken | 4 Filet Medallions * | 8 Salmon * | 12 Jumbo Shrimp | 12

ASK US ABOUT OUR PRIVATE EVENTS AND CATERING. 312.955.3100

20% SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE

EST. 1993

LABRIOLA

CHICAGO

IMPORTED PASTAS

* THE BEST SPAGHETTI & MEATBALLS EVER

Marinara, Imported Pecorino, Basil. Served with Labriola Garlic Bread | 19

CACIO E PEPE

Thick Spaghetti, Caciocavallo, Ricotta, Pecorino, Black Pepper | 17

PENNE ALLA VODKA

Tomatoes, Vodka, Mascarpone, Whipped Ricotta | 18

RIGATONI BOLOGNESE

Classic Bolognese, Pecorino | 19

BAKED LASAGNA

Herbed Ricotta, Mozzarella, Marinara | 19

BAKED ZITI

Ground Sausage, Marinara, Mozzarella, Parmesan | 19

* HANDMADE RICOTTA GNOCCHI *

Cherry Tomato Sauce, Parmesan, Micro Basil | 19

GARGANELLI PANNA

Sweet Peas, Prosciutto, Parmesan Cream | 19

ORECCHIETTE CALABRESE

Russo Sausage, Tuscan Kale, Calabrian Chili, Garlic Breadcrumbs, Pecorino | 19

FETTUCCINE ALFREDO

Classic Alfredo Sauce | 17
Add Chicken 4 | Jumbo Shrimp 12

LINGUINE DI MARE

Lobster Tail, Shrimp, Calamari, Mussels, Spicy Pomodoro | 28

* HANDMADE FOUR CHEESE RAVIOLI *

Brown Butter Sauce with Crispy Sage and Shaved Pecorino | 20

HOUSE SPECIALTIES

CHICKEN VESUVIO

Double Breast of Chicken, Fresh Peas, Roasted Potatoes, White Wine, Roasted Garlic Sauce | 24

CHICKEN PARMESAN

Chicken Breast, Mozzarella, Organic Tomatoes, Arugula Salad | 24

SEARED SALMON *

New Zealand Ora King Salmon, Roasted Artichokes, Potatoes, Salsa Verde | 26

RICHIE BURGER *

Black Angus, Black Diamond White Cheddar, Labriola Pretzel Roll | 15

FILET SLIDERS *

Trio of Petite Filets, Maitre d' Butter, Mini Pretzel Buns | 15

* BRACIOLE *

Braised Short Rib, Red Wine Demiglace, Pappardelle, Parmesan | 25

ITALIAN PEPPER STEAK *

USDA Choice Angus 10oz Skirt Steak with Tri Color Peppers, Onions, Big Tuscan Demi, Parmesan Risotto | 29

CHAR BROILED FILET MIGNON *

USDA Choice Angus 10oz Filet with Grilled Asparagus | 39

CHAR BROILED RIBEYE *

USDA Prime 18oz Ribeye with Roasted Potatoes, Wild Mushroom Demi | 49

DOUBLE THICK BERKSHIRE PORK CHOP *

Fresh Herb Oregano Crust, Sautéed Broccolini, Cracked Mustard Demi | 26

HOUSEMADE PIZZA



Rich Labriola grew up making pizza at his father's pizza joint in Calumet Park, IL. As a kid, Rich would hide in the back seat of his Dad's car so he could go to "work" at the pizzeria. Rich became one of Chicago's finest artisan bakers, but he never lost his love of making pizza. We hope you love it too!

SIGNATURE ARTISAN PIZZA

Ciabatta style dough with extra virgin olive oil to develop a crispier crust. Organic imported tomatoes, local and artisan meats and cheeses create unique flavors on a crust characterized by large air bubbles throughout.

DANTE MARGHERITA - Organic Tomatoes, Fresh Marjoram, Wisconsin Sheep's Milk Artisan Cheese, Organic Tomato Sauce 18

MARGHERITA - Crushed Tomato, Basil, Fresh Mozzarella 16

QUATTRO FORMAGGI - Mozzarella, Gorgonzola, Fontina, Goat Cheese, Honey, Balsamic, EVOO 18

ARUGULA, SPINACH & MUSHROOM - Fresh Mozzarella, EVOO, Fresh Garlic, Shaved Grana Padan *Add Prosciutto \$3* 18

SALSICCIA - Garlic Cream, Smoked Buffalo Mozzarella, Caramelized Onions, Crumbled Sausage, Baby Kale, Calabrian Chili 18

NDUJA - Spicy Calabrian Salami, Basil, Organic Tomato Sauce 18

CHICAGO THIN CRUST

Traditional Chicago style thin pizza with a perfect ratio of crust, sauce & cheese. The contrast of crispy crust, herbs & spices in the sauce & richness of the lightly browned cheese offer a balanced & flavorful experience.

RUSSO SAUSAGE - Mozzarella, *Add Fennel pollen \$3* 15 17 21 26

DANNY'S SPECIAL - Russo Sausage, Mushrooms, Green Pepper, Onion 20 25 30 35

LA BARRA SUPREME - Mushrooms, Onion, Green Pepper, Pepperoni, Olives 20 25 30 35

RICHIE'S ITALIAN BEEF - Thinly Sliced Beef, Giardiniera, Au Jus 18 22 27 31

BBQ PIE - Chicken, Onion, Smoked Bacon, Cilantro 19 24 29 34

CHICAGO DEEP DISH

Our focaccia style pan dough is double proofed & lined with mozzarella resulting in a caramelized cheese crust that is crispy on the outside while light & fluffy in the center.

WHITE DEEP DISH - Bechamel Sauce, Chicken, Bacon, Carmalized Onions, Crushed Red Pepper 30 35

RUSSO SAUSAGE - Mozzarella, *Add Fennel Pollen \$3* 24 29

DANNY'S SPECIAL - Russo Sausage, Mushrooms, Green Pepper, Onion 30 35

LA BARRA SUPREME - Mushrooms, Onion, Green Pepper, Pepperoni, Olives 31 36

MEATBALL PIE - Meatballs, Whipped Ricotta, Garlic, Fresh Basil 27 32

BURRATA & BASIL - Mozzarella, Provolone, Pecorino, Crushed Tomatoes, Burrata, Fresh Basil 31 36

POPEYE - Baby Spinach, Roasted Mushrooms, Garlic 27 32

CREATE YOUR OWN PIZZA

THIN CRUST: 10" 12.50 / 2.25 12" 14.50 / 2.75 14" 18.50 / 3.00 16" 22.00 / 3.25

DEEP DISH: 12" 21 / 2.75 14" 26 / 3.00 * Cheese Pizza Price / Price per Topping

Artichoke Hearts - Black Olives - BBQ Sauce - Mushrooms - Fresh Tomatoes - Garlic - Goat Cheese - Ricotta Cheese - Fresh Basil - Spinach - Jalapenos - Giardiniera - Roasted Peppers - Green Peppers - Banana Peppers - Onions - Bacon - Pepperoni - Anchovies - Chicken - Italian Sausage - Italian Beef - Meatballs

WINES *by the* GLASS

SPARKLING & ROSÉ

	glass	quartino	bottle
CASTELLO DEL POGGIO Moscato (187ml)	10		
ZONIN Prosecco, Veneto	10	15	40
ZONIN Sparkling Rosé, Sicily	10	15	40
CAVICCHIOLI Lambrusco (Chilled Sparkling Red)	8	12	32
RENAISSANCE Rosé, Tuscany	10	15	40
WHISPERING ANGEL Rosé, Provence, France	13	19	52

WHITE

RUFFINO Pinot Grigio, Tuscany	8	12	32
VILLA FLORIANO Pinot Grigio, Friuli, Italy	11	16	44
OYSTER BAY Sauvignon Blanc, New Zealand	10	15	40
FERRARI-CARANO "Fume" Sauvignon Blanc, California	12	17	48
KUNG FU GIRL Riesling, Washington	9	13	36
PRINCIPI DI BUTERA Chardonnay, Sicily	10	15	40
NAPA CELLARS Chardonnay, Napa California	13	18	52

RED

PARDUCCI Pinot Noir, California	9	13	36
MEIOMI Pinot Noir, California	12	17	48
TRAPICHE Malbec, Mendoza, Argentina	11	16	44
FONTE ROMANA Montepulciano d'Abruzzo	10	15	40
SR 262 Merlot, Washington	11	16	44
CASTELLO D'ALBOLA Chianti Classico, Tuscany	11	16	44
FRESCOBALDI TENUTA PERANO Chianti Classico, Tuscany	13	18	52
FERRARI-CARANO "SIENA" Red Blend, California	11	16	44
BAROSSA VALLEY ESTATE GSM Grenache Shiraz Mourvedre, Australia	12	17	48
CONCANNON Cabernet Sauvignon, California	10	15	40
JOEL GOTT 815 Cabernet Sauvignon, California	13	18	52
PIATELLI GRAND RESERVE Cabernet Sauvignon, Argentina	16	21	64

*Wines by the glass are served as a 5 ounce pour.
Wines served by the quartino are equal to a glass and a half*

SPARKLING

MOET IMPERIAL Champagne, France NV	100
---------------------------------------	-----

CRISP WHITE AND ROSÉ

PASCAL JOLIVET Sancerre Blanc, Loire, France 2017	62
JNSQ Rosé, Paso Robles, California	49

ITALIAN WHITES

MICHELE CHIARLO Roero Arneis 2014	52
FEUDI DI SAN GREGORIO Greco di Tufo, Campania 2015	65
ROCCA SVEVA Soave Classico Superiore, Veneto 2014	55
ALOIS LAGEDER Pinot Bianco, Dolomiti 2017	32

CHARDONNAY

JEAN CLAUDE BOISSET Chardonnay, Burgundy, France 2015	48
FLOWERS Chardonnay, Sonoma, California 2015	83
JOSH CELLARS Chardonnay, California 2017	35

** Wine Vintages are subject to change
without notice **

WINES *by the* BOTTLE

ITALIAN REDS

LE ROVOLE Sangiovese, Rubicone 2015	50
LA FIERA Montepulciano, Abruzzo 2017	35
LA VALENTINA "SPELT" Montepulciano, Abruzzo 2015	59
RUFFINO RESERVE DUCALE Chianti Classico Riserva, Tuscany 2015	55
RUFFINO Vino Nobile di Montepulciano, Tuscany 2014	61
COL D' ORCIA Spezieri di Rosso, Tuscany 2015	60
STEMMARI Nero D'Avola, Sicily 2017	30
LA MARCHESANA Primitivo, Puglia, Italy 2018	30
ROCCA DI MONTEMASSI "SASSABRUNA" Merlot / Sangiovese / Syrah, Tuscany 2015	54
PIO CESARE LANGHE Nebbiolo, Piedmont 2014	76
SANTI, SOLANE "RIPASSO" Valpolicella Classico Superiore, Veneto 2015	70
BRANCAIA Sangiovese / Cab Franc / Petit Verdot, Tuscany 2014	85
ORNELLAIA LE VOLTE Merlot / Cab / Sangiovese, Tuscany 2016	63
CASTELLO DI BOLGHERI Varvara, Tuscany 2013	112
MARCHESI DI BAROLO Barolo, Piedmont 2013	108
LUIGI RIGHETTI Amarone della Valpolicella Classico 2013	103
TOMMASI Amarone Classico, Veneto 2013	130

INTERESTING REDS

VAN DUZER ESTATE Pinot Noir, Oregon 2015	55
JOSEPH PHELPS Pinot Noir, Sonoma, California 2015	90
SPOKEN BARREL #42 Bordeaux Blend, Washington 2015	35
M. CHAPOUTIER BELLERUCHE Rhone Ruche, Cotes Du Rhone, France 2016	35
GERARD BERTRAND 'CORBIÈRES' Grenache, Syrah, Mourvedre, France 2015	55
BAROSSA VALLEY ESTATE Shiraz, Australia 2015	48
FINCA FLICHMAN "TUPUNGATO" Malbec, Aregentina 2013	53
ROBERT MONDAVI MAESTRO Bordeaux, Napa 2014	100
THE PRISONER Red Blend, Napa 2017	79
BELLACOSA Cabernet Sauvignon, Northcoast 2015	62
"RIDGE 'THREE VALLEYS' "Zinfandel, Sonoma	99

HAPPY HOUR

Monday thru Friday 4pm - 7pm

\$5 HOUSE WINES
Pinot Noir, Cabernet, Sauvignon Blanc

\$5 DRAFT BEER

\$5 WELL COCKTAILS