

A photograph of a restaurant interior. In the foreground, a round wooden table is set with white plates, folded white napkins with red stripes, and two lit candles in glass holders. A vase of white roses and greenery sits in the center. The background features a large window with a black frame, looking out onto a city street at night. The text "PRIVATE DINING" is overlaid in white, bold, sans-serif font.

PRIVATE DINING

EST. 1993

LABRIOLA
RISTORANTE
Chicago

EVENT SPACES

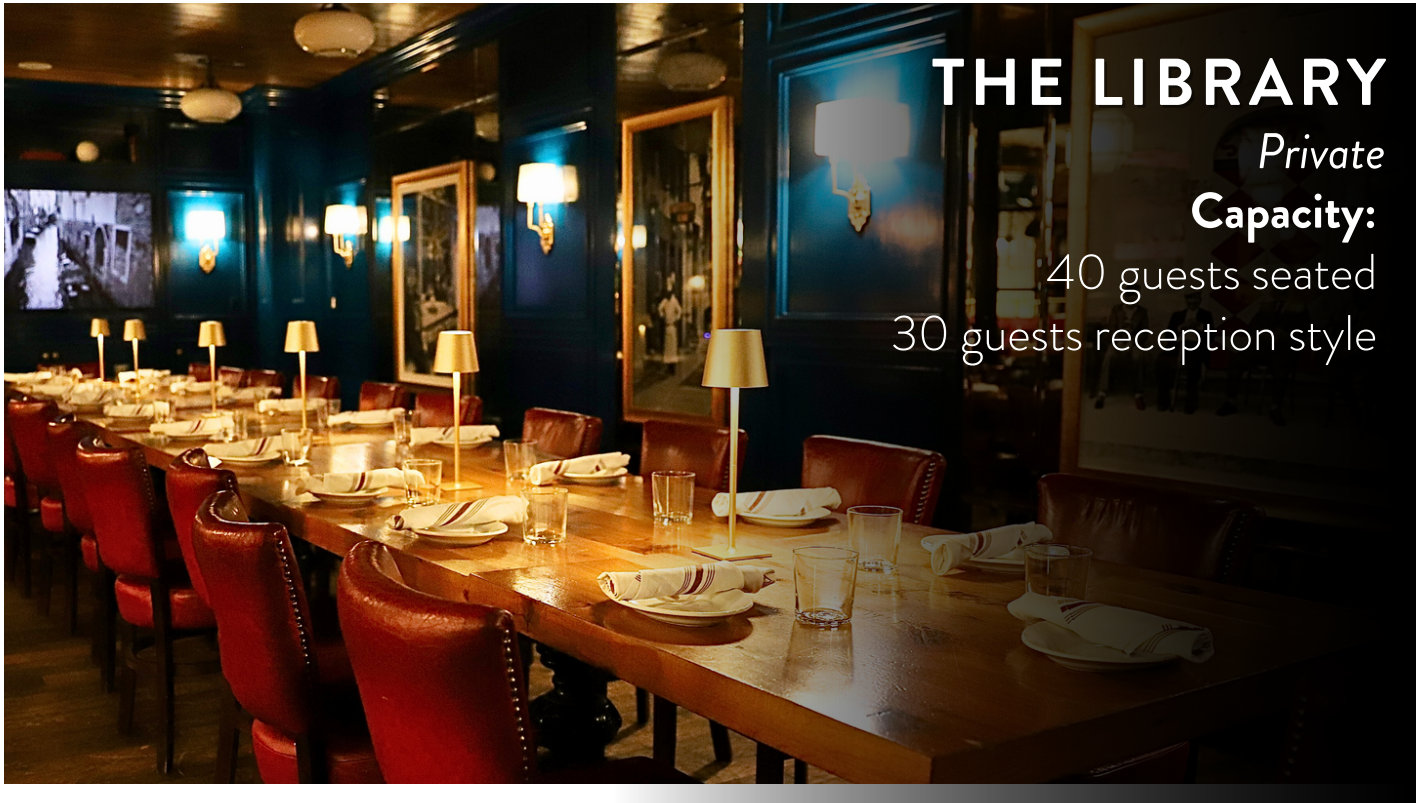
THE LIBRARY

Private

Capacity:

40 guests seated

30 guests reception style



EVENT SPACES



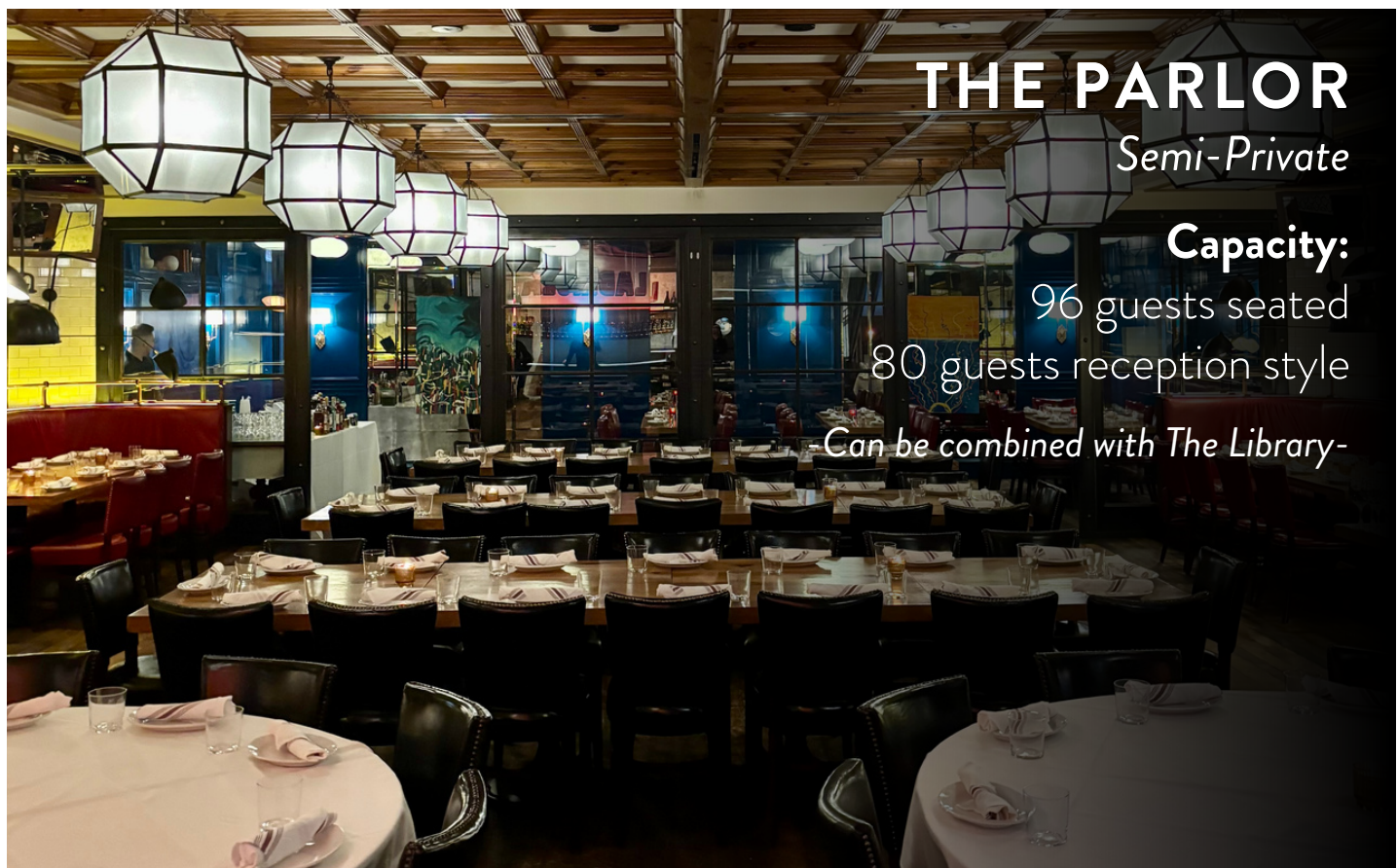
THE CELLAR

Private

Capacity:

28 guests seated

20 guests reception style



THE PARLOR

Semi-Private

Capacity:

96 guests seated

80 guests reception style

Can be combined with The Library-

BRUNCH BUFFET

DOUGHBOY CONTINENTAL

\$24 per person

PASTRIES

**Assorted Bagels, Croissants,
Mini Stan's Donuts**

Served with Cream Cheese, Butter, and Jams

FRESH SEASONAL FRUIT

An assortment of melons and berries

BEVERAGES

**Orange Juice,
Stan's House Blend Coffee,
Hot Tea**

CHICAGO RISE & DINE

\$34 per person

PASTRIES

**Assorted Bagels, Croissants,
Mini Stan's Donuts**

Served with Cream Cheese, Butter, and Jams

FRESH SEASONAL FRUIT

An assortment of melons and berries

HOT ITEMS

**Scrambled Eggs, Brioche French Toast,
Sausage, Bacon, Potatoes**

BEVERAGES

**Orange Juice,
Stan's House Blend Coffee,
Hot Tea**

ADD

**Two-Hour House Wine,
Beer, Mimosa, & Bloody Mary package**

\$34 per person

Two-Hour Bottomless Mimosa Package

\$30 per person



Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.

FAMILY STYLE LUNCH

\$30 per person

FIRST COURSE

-Host to Preselect One-

House Salad, Caesar Salad, Arugula Salad,
Sausage & Pepper Skewers, Garlic Knots

SECOND COURSE

-Host to Preselect Two Types of Thin Crust Pizza-

Select One Thin Crust & One Deep Dish- Additional \$2

Select Two Deep Dish- Additional \$3

Cheese

Russo Sausage Mozzarella, Russo Sausage

Pepperoni Mozzarella, Pepperoni

Danny's Special Russo Sausage, Mushroom, Green Pepper, Onion

Veggie Mushroom, Green Pepper, Onion

Create Your Own Two Topping

-Host to Preselect One. Served Family Style with Entrees-

Rigatoni Alla Vodka Vodka Sauce, Pecorino, Basil

Rigatoni Bolognese Classic Bolognese, Pecorino

DESSERT

Mini Stan's Donuts



Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.

PLATED LUNCH

\$35 per person

FIRST COURSE

-Host to Preselect One. Served Family Style-

House Salad, Caesar Salad, Arugula Salad, Orchard Salad

SECOND COURSE

-Host to Preselect Three Choices. Guest to Select One-

Richie's Lemon Chicken Chicken Breast, White Wine, Lemon, Fresh Herbs, Crispy Smashed Potatoes

Salmon Oreganata Faroe Island Salmon, Spinach, Roasted Potatoes

Filet Sliders Petite Filets, Maître D' Butter, Mini Pretzel Buns, Hand-Cut French Fries

Eggplant Parmesan Crispy Eggplant, Marinara Mozzarella, Spaghetti

Add a family style pasta for an additional \$6 per person

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter

For groups of more than 25 guests, entrée totals are due to the private events team 72 hours prior to the event.



Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.

FAMILY STYLE DINNER MENUS

CHICAGO PIZZA PARTY

\$37.50 per person

FIRST COURSE

-Host to Preselect Two-

House Salad, Caesar Salad, Arugula Salad,
Crispy Brussels Sprouts, Mini Mama's
Meatballs, Crispy Calamari,
Zucchini Fritti

SECOND COURSE

-Host to Preselect Three Types of Thin Crust Pizza-

Mix & Match Thin Crust & Deep Dish- Additional \$2

Select Three Deep Dish- Additional \$3

Cheese

Russo Sausage Mozzarella, Russo Sausage

Pepperoni Mozzarella, Pepperoni

Veggie Mushroom, Green Pepper, Onion

Italian Beef Giardiniera

Danny's Special

Russo Sausage, Mushroom, Green Pepper, Onion

Create Your Own Two Topping

-Host to Preselect One. Served Family Style with Entrees-

Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

Orecchiette & Broccolini

Toasted Garlic, Olive Oil

Rigatoni Bolognese

Classic Bolognese, Pecorino

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter

ITALIAN DINNER

\$40 per person

FIRST COURSE

-Host to Preselect Two-

House Salad, Caesar Salad, Arugula Salad,
Bruschetta, Crispy Brussels Sprouts,
Mini Mama's Meatballs,
Caprese Skewers

SECOND COURSE

-Host to Preselect One Entrée-

Select Two (Additional \$10)

Select Three (Additional \$20)

Chicken Parmesan

Richie's Lemon Chicken

Eggplant Parmesan

Salmon Oreganata (+\$4 pp)

Skirt Steak (+\$6 pp)

-Host to Preselect One. Served Family Style with Entrees-

Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

Orecchiette & Broccolini

Toasted Garlic, Olive Oil

Rigatoni Bolognese

Classic Bolognese, Pecorino

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter

PLATED DINNER MENUS

MENU I

\$55 per person

FIRST COURSE

-Host to Preselect One. Served Family Style-

House Salad, Caesar Salad, Arugula Salad

SECOND COURSE

-Host to Preselect Three Choices. Guest to Select One-

Chicken Parmesan

Chicken Breast, Marinara, Mozzarella, Spaghetti

Salmon Oreganata

Faroe Island Salmon, Spinach, Roasted Potatoes

Sausage & Peppers

Russo Sausage, Roasted Sweet Peppers, Garlic Broth

Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella, Spaghetti (Vegetarian)

SIDE DISH

-Host to Preselect One. Served Family Style with Entrees-

Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

Rigatoni Bolognese

Classic Bolognese, Pecorino

Four Cheese Tortellini

Sweet Peas, Prosciutto, Parmesan Cream Sauce

Add a side of charred broccolini or grilled asparagus for an additional \$7 per person

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter

MENU II

\$65 per person

FIRST COURSE

-Host to Preselect Two. Served Family Style-

**House Salad, Caesar Salad, Arugula Salad
Bruschetta, Mini Mama's Meatballs,
Toasted Ravioli**

SECOND COURSE

-Host to Preselect Three Choices. Guest to Select One-

Richie's Lemon Chicken

Chicken Breast, White Wine, Lemon, Fresh Herbs, Crispy Smashed Potatoes

Pistachio Crusted Whitefish

Lake Superior Whitefish, Roasted Asparagus, Lemon Butter

Skirt Steak & Fries

Marinated Choice Angus, Maître D' Butter, Garlic Aioli, Fresh-Cut Fries

Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella, Spaghetti (Vegetarian)

SIDE DISH

-Host to Preselect One. Served Family Style with Entrees-

Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

Rigatoni Bolognese

Classic Bolognese, Pecorino

Four Cheese Tortellini

Sweet Peas, Prosciutto, Parmesan Cream Sauce

Add a side of charred broccolini or grilled asparagus for an additional \$7 per person

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter

For groups of more than 25 guests, entrée totals are due to the private events team 72 hours prior to the event.

Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.

PLATED DINNER MENU III

\$89 per person

FIRST COURSE

Host to Preselect Two. Served Family Style

House Salad	Sizzling Shrimp
Caesar Salad	Seasonal Bruschetta
Antipasto Salad	Mini Mama's Meatballs
Lemon Kale Salad	Crispy Brussels Sprouts

SECOND COURSE

Host to Preselect Three. Guest to Select One

Herb Roasted Half Chicken

Roasted Rosemary Potatoes

Pistachio Crusted Halibut

Asparagus, Lemon Butter

Braised Veal Ossobuco

Creamy Polenta

Braised Short Rib

Roasted Garlic Mashed Potatoes

Roasted Cauliflower

Herb Pesto, Confit Tomatoes,
Pickled Fennel

6 oz Filet Mignon (+\$12 pp)

Herb Butter, Twice Baked Potato

12 oz New York Strip Steak (+\$10 pp)

Herb Butter, Twice Baked Potato

Surf & Turf (+\$16 pp)

6 oz Filet Mignon & Jumbo Shrimp,
Roasted Garlic Mashed Potatoes

SIDE DISH

Host to Preselect One.

Served Family Style with Entrees

Seasonal Gnocchi Housemade Ricotta Gnocchi

Tagliatelle Bolognese Fresh Housemade Pasta, Classic Bolognese, Pecorino

Cavatelli Ragu Braised Beef Ragu, Pecorino, Parsley

**Add a side of charred broccolini or grilled asparagus
for an additional \$7 per person**

DESSERT

Served Family Style

Chef's Selection

For groups of more than 25 guests, entrée totals are due to the private events team 72 hours prior to the event.

Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.

SMALL BITES

*Appetizers priced per dozen. Minimum of two dozen per type.
Passed or served buffet-style*

CROSTINI

Fire Roasted Red Pepper Ricotta, Arugula \$38

Creamy Ricotta Truffle Honey \$38

Shrimp Crostini Avocado Mousse \$48

Stracciatella Crostini Baby Tomato, Balsamic Glaze \$38

Bruschetta Tomato, Basil, Balsamic, Shaved Pecorino \$38

Artichoke Fonduta Spinach, Fontina, Pecorino \$38

SLIDERS

Meatball Mozzarella \$50

Chicken Parmesan Boneless Chicken Breast,
Marinara, Mozzarella \$50

Filet Maitre D Butter, Mini Pretzel Bun \$62

Veggie Grilled Eggplant, Red Pepper, Onions,
Zucchini, Yellow Squash, Pesto Mayo \$48

SEAFOOD

Crab Cakes Fennel Slaw, Tartar Sauce \$48

Prosciutto Wrapped Shrimp Pepperonata \$48

SKEWERS

Caprese Cherry Tomato, Fresh Mozzarella,
Fresh Basil, Olive Oil, Balsamic Glaze \$40

Sausage & Pepper Italian Sausage,
Roasted Sweet Peppers \$42

Chicken Grilled Chicken Breast,
Lemon Garlic Sauce \$42

Salumi & Olive \$42

LABRIOLA FAVORITES

Mini Mama's Meatballs
Marinara, Ricotta, Pecorino \$40

Herb Ricotta & Truffle Stuffed Mushroom
Truffle Honey \$40

Involtini
Prosciutto Wrapped Tomato, Fresh
Mozzarella, Arugula \$42

STATIONARY

Assorted Italian Meats & Cheese Tray \$8 per person

Grilled Vegetable Tray \$6 per person



Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.

BUFFETS

SALAD

\$6

Romaine Caesar Salad
Seasonal Mixed Greens Salad
Labriola House Salad

ENTREES

Chicken Parmesan \$18 | Salmon Oreganata \$22
Richie's Lemon Chicken \$18 | Skirt Steak \$26

PASTA

\$8

Rigatoni Alla Vodka | Orecchiette & Broccolini
Rigatoni Bolognese

SIDES

\$7

Grilled Asparagus | Mushrooms
Charred Broccolini | Crispy Smashed Potatoes
Brussels Sprouts

Priced a la carte per person

SWEETS

Made fresh daily at the Doughboy Bakery



STAN'S DONUTS

Assorted Full Size Donuts \$32.25 per dozen Assorted

Mini Donuts \$14.05 per dozen



PASTRIES

Assorted Italian Cookies \$20 per pound

Mini Cannoli \$36 per dozen

Brownies \$24 per dozen

CHICAGO STYLE PIZZA

THIN CRUST

14" serves 3-4 | 16" serves 5-6

Cheese 14" \$20.50 | 16" \$24.50

Veggie 14" \$31 | 16" \$33.75

Russo Sausage 14" \$23.50 | 16" \$28.50

Pepperoni 14" \$23.50 | 16" \$28.50

Italian Beef & Giardiniera 14" \$32.50 | 16" \$37.50

DEEP DISH

12" serves 5-6 | 14" serves 6-8

Russo Sausage 12" \$26.50 | 14" \$31.50

Pepperoni 12" \$26.50 | 14" \$31.50

Danny's Special 12" \$33.50 | 14" \$38.50

Burrata & Basil 12" \$33.50 | 14" \$38.50

Italian Beef & Giardiniera 12" \$33.50 | 14" \$38.50

Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.

INTERACTIVE TEAM BUILDING

DOUGHBOY PIZZA MAKING CONTEST

As guests arrive, they will be greeted by Labriola's chef and staff. Once seated, the chef will explain how to make the best pizza. Guests will be broken into teams to create pizzas. While pizzas are cooking, guests will enjoy delicious appetizers, salad, and cocktails. As pizzas come out of the oven, the chef will announce the winning pizza. It is encouraged to bring prizes for the winning team!

Guests will then enjoy their delicious creations followed by the Chicago-famous Stan's Donuts

\$86 per person

FIRST COURSE

Mini Mama's Meatballs Marinara, Ricotta, Pecorino

Bruschetta Tomato, Basil, Balsamic, Shaved Pecorino

Classic Caesar Salad Romaine Hearts, Labriola Croutons, Shaved Parmesan

SECOND COURSE

Your Fabulous Pizza Creations!

Add a family style pasta for an additional \$6 per person

DESSERT

Assorted Mini Stan's Donuts

OPEN BAR

Select Deluxe Liquors, Draft & Bottled Beer, Wine, Soft Drinks, Coffee, Hot Tea

Upgrade to premium bar package for an additional \$15 per person



Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.

BEVERAGE PACKAGES

All packages are for 2-3 Hours. Priced per person

HOUSE WINE & BEER

-2 Hours \$30 / 3 Hours \$40-

Includes Soda, Tea, Coffee, House Wine,
Domestic Drafts & Bottles

DELUXE LIQUOR

-2 Hours \$38 / 3 Hours \$48-

Includes Soda, Tea, Coffee, House Wine,
House Liquor, All Drafts & Bottles

PREMIUM LIQUOR

-2 Hours \$46 / 3 Hours \$56-

Includes Soda, Tea, Coffee, Select
Wines, Premium Brand Liquor, All Drafts
& Bottles

UNLIMITED NON-ALCOHOLIC BEVERAGE PACKAGE

-\$4.00 per person-

Includes Soda, Lemonade, Tea, & Coffee

CONSUMPTION BAR

-Hosted Bar-

Beverages based on consumption & added to final bill



Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.