

LUNCH



★ Labriola Favorite

BREAD SERVICE

Complimentary Housemade
Pane Altamura with Sesame

Add Pecorino Butter +5

ANTIPASTI

WAGYU MEATBALL 12oz Wagyu Meatball, Bolognese, Stracciatella, 24 mo Parmigiano Reggiano, House Garlic Bread	24	SHRIMP COCKTAIL (3) Madagascar Wild Caught Colossal Tiger Shrimp, Cocktail & Mustard Sauce	26	SQUASH BLOSSOM Imported Italian Sheep’s Milk Ricotta, Mozzarella, Pecorino Romano, Zesty Marinara	15
ARANCINI BOLOGNESE Arborio Rice, Veal & Beef Bolognese, Marinara, Pecorino Romano	14	CRISPY CALAMARI Peppadew Peppers, Lemon, Garlic Aioli	18	STUFFED GNOCCHI Handmade Ricotta Gnocchi, Stracciatella, Marinara, Pecorino Romano	17
PARMESAN TRUFFLE FRIES Beef Tallow, Garlic Aioli	9	★ SHRIMP PARMESAN Breaded Tiger Shrimp, Mozzarella & Provolone, Marinara, Basil	26	GARLIC KNOTS Flaky Croissant, Garlic Butter, Marinara	12

SOUP & SALAD

MINISTRONE Rich Tomato Broth, Vegetables, Housemade Pasta, Pecorino Romano	9	STEAK SALAD 6oz Flat Iron, Red Leaf Lettuce, Aged Provolone, Peppadew Peppers, Tomato, Balsamic Vinaigrette	32	LOLLA ROSA Goat Cheese, Pear, Candied Hazelnuts, White Balsamic Vinaigrette	16
★ ITALIAN WEDDING SOUP Wagyu Meatballs, Housemade Pasta, Pecorino Romano	12	BROILED CHICKEN SALAD Broiled Chicken Breast, Romaine, Avocado, Ten Vegetables, Zesty Vinaigrette	19	CAESAR Baby Gem, 24-mo Parmigiano Reggiano, House Croutons	14
ITALIAN SALAD Romaine, Salami, Provolone, Tomato, Fennel, Jimmy Nardello Peppers, Red Wine Vinaigrette	16	★ SEAFOOD CHOPPED SALAD King Crab, Shrimp, Romaine, Ten Vegetables, Lemon Vinaigrette & Louis Dressing	36		

PROTEIN

CHICKEN +7 | CHILLED TIGER SHRIMP (2) +12 | SALMON 5oz +\$12

ARTISAN PIZZA 29

ARUGULA & PROSCIUTTO

Fresh Mozzarella, 24 mo Parmigiano
Reggiano, Baby Arugula, Prosciutto
San Daniele, EVOO

MUSHROOM PIZZA

Bechamel, 24 mo Parmigiano Reggiano,
Asiago, Truffle Oil

★ THE QUEEN
MARGHERITA

Organic Bianco DiNapoli & Mutti
Tomato Sauce, Cascavalla,
Mozzarella Di Bufala, 24-mo
Parmigiano Reggiano

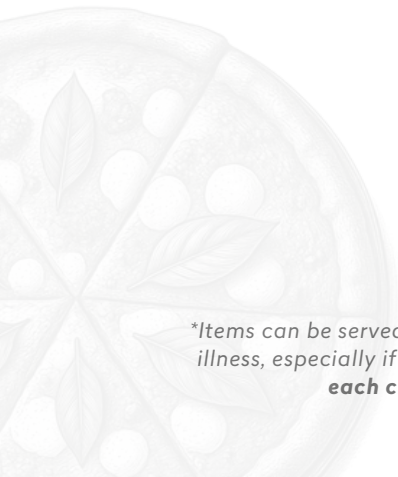
CUPPING PEPPERONI

Organic Bianco DiNapoli & Mutti
Tomato Sauce, Cupping Pepperoni,
Grande Mozzarella & Provolone, Hot
Honey

FENNEL SAUSAGE PIZZA

Organic Bianco DiNapoli & Mutti
Tomato Sauce, Russo Sausage,
Grande Mozzarella & Provolone,
Fennel Pollen, Basil

*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.**



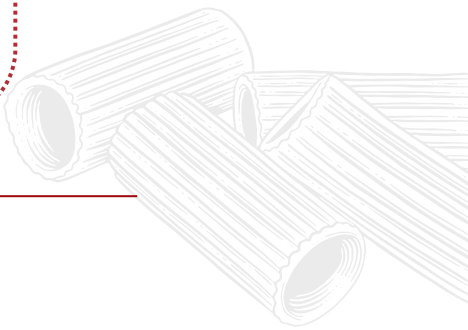


SANDWICHES & BURGERS

Served with hand-cut French Fries fried in beef tallow, or upgrade to house salad +2

RICHIE BURGER 3.0 * 2-5oz Wagyu Patties, American Cheese, Lettuce, Tomato, Challah Bun	24	★ CHICKEN VESUVIO SANDWICH Broiled Chicken, Roasted Peppers, Aged Provolone, Vesuvio Jus, Sesame Semolina Baguette	19	PORK MILANESE SANDWICH Aged Provolone, Garlic Aioli, Arugula, Tomato, Sesame Semolina Baguette	19
TURKEY BURGER Housemade Turkey Patty, Black Diamond White Cheddar, Lettuce, Tomato, Pretzel Bun	20	FILET SLIDERS * Three Petite Filets, Maître d’ Butter, Mini Pretzel Bun	22	TURKEY SANDWICH Mackenzie Farms Turkey, Pecorino Cream, Tomato, Arugula, Sesame Semolina Baguette	19
MEATBALL HERO Wagyu Meatballs, Aged Provolone, Marinara, Sesame Semolina Baguette	19	CAPRESE SANDWICH Bufala Mozzarella, Pesto Mayo, Tomato, Basil, Sesame Semolina Baguette	17		

★ CACIO E PEPE PRIME DIP * 32
Shaved Prime Rib, Au Jus, Cacio e Pepe Dipping Sauce, Sesame Semolina Baguette



PASTA

★ FETTUCCINE RICCARDO Housemade Fettuccine, Cultured Butter, 24-mo Parmigiano Reggiano, Prosciutto San Daniele	26	SHRIMP SCAMPI Housemade Fettuccine, Black Tiger Shrimp, Lemon Butter, Garlicy Breadcrumbs	29
CACIO E PEPE Housemade Malfadine, Toasted Black Pepper, Pecorino Romano	23	SPAGHETTI & MEATBALLS Wagyu Meatballs, Pecorino Romano, Marinara, Labriola Garlic Bread	25
BOLOGNESE Wagyu Beef & Veal, Housemade Tagliatelle, Pecorino Romano	27	★ RIGATONI ALLA VODKA Housemade Pasta, Tomato, Cream, Pecorino Romano, Basil	24
★ SHORT RIB RAVIOLI Housemade Ravioli, Ricotta, Short Rib, Brown Butter	27	BURRATA RAVIOLI Housemade Burrata Ravioli, Marinara, 24-mo Parmigiano Reggiano	23

ADD ONS

CHICKEN +7 | ITALIAN SAUSAGE +9 | WAGYU MEATBALLS (2) +\$10

ENTREES

STEAK FRITES * 8oz Prime Bavette, Au Jus, Garlic Aioli, Beef Tallow Fries	42	CHICKEN PARMESAN 10oz Pan Fried Breaded Chicken, Mozzarella, Housemade Fettuccine Marinara	28
SALMON LIMONE * 8oz Faroe Island Salmon, Lemon Butter	34	BISTECCA CACIO E PEPE 8oz Prime Bavette, Mafaldine Cacio e Pepe	42

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