



★ Labriola Favorite

BREAD SERVICE

Complimentary Housemade  
Pane Altamura with Sesame

Add Pecorino Butter +5

Salumi & Formaggi

SALUMI

|                                                      |    |
|------------------------------------------------------|----|
| PROSCIUTTO SAN DANIELE                               | 8  |
| Delicate, Buttery, Sliced<br>Paper-Thin              |    |
| WAGYU BRESAOLA                                       | 12 |
| Lean, Silky, and Subtly Beefy                        |    |
| GENOA SALAMI                                         | 7  |
| Soft, Garlick-y, and Lightly Spiced                  |    |
| CAPICOLA                                             | 7  |
| “Gabagool” - Italian Classic Tender<br>Pork Shoulder |    |
| MORTADELLA                                           | 6  |
| Pistachio-Studded Pork                               |    |
| SOPPRESSATA                                          | 6  |
| Bold and Spiced                                      |    |

FORMAGGI

|                                           |   |
|-------------------------------------------|---|
| PARMIGIANO REGGIANO                       | 8 |
| Aged 24-Months<br>The “King of Cheeses”   |   |
| AGED PROVOLONE                            | 8 |
| Sharp, Tangy, Firm                        |   |
| MOZZARELLA DI BUFALA                      | 7 |
| Creamy, Soft, and Fresh                   |   |
| STRACCIATELLA                             | 7 |
| The Best Part of the Burrata              |   |
| SHEEP’S MILK RICOTTA                      | 6 |
| Light, Fluffy, and Sweet                  |   |
| CASCAVALLA                                | 6 |
| Aged Mozzarella, Lightly<br>Tangy, Unique |   |

TASTING PLATTER 35

Choose Two Salumi and Two Formaggi. Served with Olive Assortment, Giardiniera, Jimmy Nardello Peppers, Mostarda, House Bread

ANTIPASTI

|                                                                                                    |    |                                                               |    |                                                                                          |    |
|----------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------|----|------------------------------------------------------------------------------------------|----|
| ★ WAGYU MEATBALL                                                                                   | 24 | OCTOPUS VESUVIO                                               | 27 | SQUASH BLOSSOM                                                                           | 15 |
| 12oz Wagyu Meatball, Bolognese,<br>Stracciatella, 24 mo Parmigiano<br>Reggiano, House Garlic Bread |    | Beef Tallow Crispy Potatoes, Jimmy<br>Nardello Peppers, Lemon |    | Imported Italian Sheep’s Milk Ricotta,<br>Mozzarella, Pecorino Romano, Zesty<br>Marinara |    |
| ARANCINI BOLOGNESE                                                                                 | 14 | CRISPY CALAMARI                                               | 18 | STEAK TARTARE                                                                            | 23 |
| Arborio Rice, Veal & Beef<br>Bolognese, Marinara, Pecorino<br>Romano                               |    | Peppadew Peppers, Lemon, Garlic<br>Aioli                      |    | Filet Mignon, Dijon Mustard, Egg<br>Yolk, 24 mo Parmigiano Reggiano,<br>House Bread      |    |
| EGGPLANT ROLOTINI                                                                                  | 16 | ★ SHRIMP PARMESAN                                             | 26 | STUFFED GNOCCHI                                                                          | 17 |
| Imported Italian Sheep’s Milk Ricotta,<br>Mozzarella & Provolone, Vodka<br>Sauce                   |    | Breaded Tiger Shrimp, Stracciatella,<br>Marinara, Basil       |    | Handmade Ricotta Gnocchi,<br>Stracciatella, Marinara, Pecorino<br>Romano                 |    |
|                                                                                                    |    | GARLIC KNOTS                                                  | 12 |                                                                                          |    |
|                                                                                                    |    | Flaky Croissant, Garlic Butter, Marinara                      |    |                                                                                          |    |

SOUP & SALAD

|                                                                                             |    |                                                                     |    |
|---------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------|----|
| ★ ITALIAN SALAD                                                                             | 16 | LOLLA ROSA                                                          | 16 |
| Romaine, Salami, Provolone, Tomato, Fennel, Jimmy Nardello<br>Peppers, Red Wine Vinaigrette |    | Goat Cheese, Pear, Candied Hazelnuts, White Balsamic<br>Vinaigrette |    |
| SEAFOOD CHOPPED SALAD                                                                       | 36 | CAESAR                                                              | 14 |
| King Crab, Shrimp, Romaine, Ten Vegetables, Lemon<br>Vinaigrette & Louis Dressing           |    | Baby Gem, 24-mo Parmigiano Reggiano, House Croutons                 |    |
| ITALIAN WEDDING SOUP                                                                        | 12 |                                                                     |    |
| Wagyu Meatballs, Housemade Pasta, Pecorino Romano                                           |    |                                                                     |    |

PROTEIN

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

\*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.





## 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

## PASTA

### BURRATA RAVIOLI

Housemade Burrata Ravioli, Marinara, 24-mo Parmigiano Reggiano

### ★ FETTUCCINE RICCARDO

Housemade Fettuccine, Cultured Butter, 24-mo Parmigiano Reggiano, Prosciutto San Daniele

### CACIO E PEPE

Malfadine, Toasted Black Pepper, Pecorino Romano

### BOLOGNESE

Wagyu Beef & Veal, Housemade Tagliatelle, Pecorino Romano

23

### SHRIMP SCAMPI

Housemade Fettuccine, Black Tiger Shrimp, Lemon Butter, Garlicy Breadcrumbs

26

### SPAGHETTI & MEATBALLS

Wagyu Meatballs, Pecorino Romano, Marinara, Labriola Garlic Bread

23

### RIGATONI ALLA VODKA

Housemade Pasta, Tomato, Cream, Pecorino Romano, Basil

27

### SHORT RIB RAVIOLI

Housemade Ravioli, Ricotta, Short Rib, Brown Butter

29

25

24

27

## ENTREES

### STEAK FRITES \*

8oz Prime Bavette, Au Jus, Garlic Aioli, Beef Tallow Fries

42

### SALMON LIMONE \*

8oz Faroe Island Salmon, Lemon Butter

34

### ★ BISTECCA CACIO E PEPE \*

42

8oz Prime Bavette, Malfaldine Cacio E Pepe

### CHICKEN PARMESAN

10oz Pan Fried Breaded Chicken, Mozzarella, Housemade Fettuccine Marinara

28

### RICHIE BURGER 3.0 \*

2-5oz Wagyu Patties, American Cheese, Lettuce, Tomato, Challah Bun, Beef Tallow Fries

24

## FOR THE TABLE

Serves 2-4

### ROASTED CHICKEN

Organic Amish Whole Chicken, Pan Demi Sauce, Fennel Pollen

50

### ★ THE GRAND RAGU

Tomahawk Short Rib, Italian Sausage, Wagyu Meatball, Bolognese Candeale Pasta

75

### ★ SPAGHETTI ALL’ASSASSINA “KILLER SPAGHETTI”

Caramelized Spaghetti, Tomato, Basil, Garlic, EVOO, Burrata

28

## SIDES

### CRISPY SMASHED POTATOES

Beef Tallow, Garlic Butter

9

### GRILLED ASPARAGUS

Pecorino Romano, Grilled Lemon

9

### ITALIAN SAUSAGE

Char-Broiled Russo Sausage, Bell Peppers

9

### SPAGHETTI MARINARA

Pecorino Romano, Basil

9

### WAGYU MEATBALLS

(2) 3oz Meatballs, Marinara, Pecorino Romano

10

### PARMESAN TRUFFLE FRIES

Beef Tallow, Garlic Aioli

9

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