

LUNCH



★ Labriola Favorite

BREAD SERVICE

Complimentary Housemade
Pane Altamura with Sesame

Add Pecorino Butter +5

ANTIPASTI

WAGYU MEATBALL 24

12oz Wagyu Meatball, Bolognese,
Stracciatella, 24 mo Parmigiano
Reggiano, House Garlic Bread

ARANCINI BOLOGNESE 14

Arborio Rice, Veal & Beef
Bolognese, Marinara, Pecorino
Romano

PARMESAN TRUFFLE FRIES 9

Beef Tallow, Garlic Aioli

SHRIMP COCKTAIL 26

(3) Madagascar Wild Caught Colossal
Tiger Shrimp, Cocktail & Mustard
Sauce

CRISPY CALAMARI 18

Peppadew Peppers, Lemon, Garlic
Aioli

★ SHRIMP PARMESAN 26

Breaded Tiger Shrimp, Stracciatella,
Marinara, Basil

SQUASH BLOSSOM 15

Imported Italian Sheep’s Milk Ricotta,
Mozzarella, Pecorino Romano, Zesty
Marinara

STUFFED GNOCCHI 17

Handmade Ricotta Gnocchi,
Stracciatella, Marinara, Pecorino
Romano

GARLIC KNOTS 12

Flaky Croissant, Garlic Butter, Marinara

SOUP & SALAD

MINISTRONE 9

Rich Tomato Broth, Vegetables,
Housemade Pasta, Pecorino Romano

★ ITALIAN WEDDING SOUP 12

Wagyu Meatballs, Housemade
Pasta, Pecorino Romano

ITALIAN SALAD 16

Romaine, Salami, Provolone, Tomato,
Fennel, Jimmy Nardello Peppers,
Red Wine Vinaigrette

STEAK SALAD 32

6oz Flat Iron, Red Leaf Lettuce, Aged
Provolone, Peppadew Peppers, Tomato,
Balsamic Vinaigrette

BROILED CHICKEN SALAD 19

Broiled Chicken Breast, Romaine,
Avocado, Ten Vegetables, Zesty
Vinaigrette

★ SEAFOOD CHOPPED SALAD 36

King Crab, Shrimp, Romaine, Ten
Vegetables, Lemon Vinaigrette & Louis
Dressing

LOLLA ROSA 16

Goat Cheese, Pear, Candied
Hazelnuts, White Balsamic
Vinaigrette

CAESAR 14

Baby Gem, 24-mo Parmigiano
Reggiano, House Croutons

PROTEIN

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

PIZZA DUE 15

SLICE

Choose one of the following:
Queen Margherita, Sausage or Pepperoni

SALAD

Choose one of the following:
Caesar Salad or Italian Salad



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.**

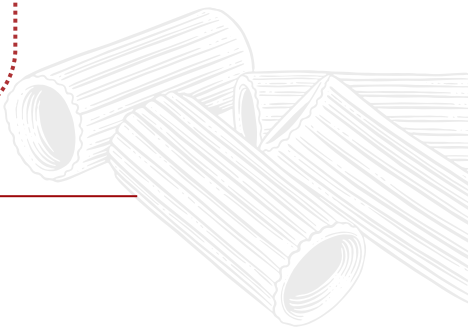


SANDWICHES & BURGERS

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	SHIRMP 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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