✶ *Labriola Favorite*

Salumi & Formaggi

SALUMI

PROSCIUTTO SAN DANIELLE 8
Delicate, Buttery, Sliced Paper-Thin

WAYGU BRESAOLA 12
Lean, Silky, and Subtly Beefy

GENOA SALAMI 7
Soft, Garlick-y, and Lightly Spiced

CAPICOLA 7
"Gabagool" - Italian Classic Tender Pork Shoulder

MORTADELLA 6
Pistachio-Studded Pork

SOPPRESSATA 6
Bold and Spiced

FORMAGGI

PARMIGIANO REGGIANO 8
Aged 24-Months
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

SHEEPS MILK RICOTTA 6
Light, Fluffy, and Sweet

CASCAVALLA 6
Aged Mozzarella, Lightly 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
12oz Wagyu Meatball, Bolognese, Stracciatella, 24 mo Parmigiano Reggiano, House Garlic Bread

ARANCINI BOLOGNESE 12
Arborio Rice, Veal & Beef Bolognese, Marinara, Pecorino Romano

EGGPLANT ROLOTINI 16
Imported Italian Sheep's Milk Ricotta, Mozzarella & Provolone, Vodka Sauce

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

GARLIC KNOTS 12
Flakey Croissant, Garlic Butter, Marinara

SQUASH BLOSSOM 15
Imported Italian Sheep's Milk Ricotta, Mozzarella, Pecorino Romano, Zesty Marinara

MOZZARELLA EN CARROZZA 15
Crispy Japanese Milk Bread, Fresh Mozzarella, Stracciatella, Marinara

STUFFED GNOCCHI 17
Handmade Ricotta Gnocchi, Stracciatella, Marinara, Pecorino Romano

SOUP & SALAD

ITALIAN SALAD 16
Romaine, Salami, Provolone, Tomato, Fennel, Jimmy Nardello Peppers, Red Wine Vinaigrette

✶ **SEAFOOD CHOPPED SALAD** 36
King Crab, Shrimp, Romaine, Ten Vegetables, Lemon Vinaigrette & Louis Dressing

ITALIAN WEDDING SOUP 12
Wagyu Meatballs, Ditalini Pasta, Pecorino Romano

LOLLA ROSA 16
Goat Cheese, Pear, Candied Hazelnuts, White Balsamic Vinaigrette

CAESAR 14
Baby Gem, 24-mo Parmigiano Reggiano, House Croutons

WILD ARUGULA 15
EVOO, Lemon, 24-mo Parmigiano Reggiano

PROTEIN

CHICKEN +7 | CHILLED TIGER SHRIMP (2) +12 | SALMON 4oz +$11

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.*

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ARTISAN PIZZA 29

WILD ARUGULA & PROSCIUTTO
Fresh Mozzarella, 24 mo Parmigiano Reggiano, Wild 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

AGNOLOTTI 24
Housemade Agnolotti, LaTur Cheese, Cultured Butter, Thyme

✶ FETTUCCINE RICCARDO 26
Housemade Fettuccine, Cultured Butter, 24-mo Parmigiano Reggiano, Prosciutto San Daniele

CACIO E PEPE 23
Malfadine, Toasted Black Pepper, Pecorino Romano

BOLOGNESE 27
Wagyu Beef & Veal, Housemade Tagliatelle, Pecorino Romano

POMODORO 20
Spaghetti, Tomato, Garlic, EVOO

SPAGHETTI & MEATBALLS 25
Wagyu Meatballs, Pecorino Romano, Marinara, Labriola Garlic Bread

RIGATONI ALLA VODKA 24
Housemade Pasta, Tomato, Cream, Pecorino Romano, Basil

SHORT RIB RAVIOLI 27
Housemade Ravioli, Ricotta, Short Rib, Brown Butter

✶ *Fresh Shaved Burgundy Black Summer Truffle +20/5g* ✶

ENTREES

STEAK FRITES * 42
8oz Prime Bavette, Au Jus, Garlic Aioli, Beef Tallow Fries

SALMON LIMONE * 34
8oz Faroe Island Salmon, Lemon Butter

✶BISTECCA CACIO E PEPE* 42
8oz Prime Bavette, Malfaldine Cacio e Pepe

CHICKEN PARMESAN 28
10oz Pan Fried Breaded Chicken, Mozzarella, Housemade Fettuccine Marinara

RICHIE BURGER 3.0 * 24
2-5oz Wagyu Patties, American Cheese, Lettuce, Tomato, Challah Bun, Beef Tallow Fries

FOR THE TABLE

Serves 2-4

ROASTED CHICKEN 50
Organic Amish Whole Chicken, Pan Demi Sauce, Fennel Pollen

✶ THE GRAND RAGU 75
Tomahawk Short Rib, Italian Sausage, Wagyu Meatball, Bolognese Candele Pasta

✶SPAGHETTI ALL'ASSASSINA "KILLER SPAGHETTI" 28
Caramelized Spaghetti, Tomato, Basil, Garlic, EVOO, Burrata

SIDES

CRISPY SMASHED POTATOES 9
Beef Tallow, Garlic Butter

SPAGHETTI MARINARA 9
Pecorino Romano, Basil

GRILLED ASPARAGUS 9
Pecorino Romano, Grilled Lemon

WAGYU MEATBALLS 10
(2) 3oz Meatballs, Marinara, Pecorino Romano

ITALIAN SAUSAGE 9
Char-Broiled Russo Sausage, Bell Peppers

PARMESAN TRUFFLE FRIES 9
Beef Tallow, Garlic Aioli

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