

LUNCH



★ Labriola Favorite

BREAD SERVICE

Complimentary Housemade
Pane Altamura with Sesame

Add Pecorino Butter +5

ANTIPASTI

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

SOUP & SALAD

MINISTRONE <i>Rich Tomato Broth, Vegetables, Ditalini Pasta, Pecorino Romano</i>	9	STEAK SALAD <i>6oz Flat Iron, Red Leaf Lettuce, Aged Provolone, Peppadew Peppers, Tomato, Balsamic Vinaigrette</i>	32	LOLLA ROSA <i>Goat Cheese, Pear, Candied Hazelnuts, White Balsamic Vinaigrette</i>	16
ITALIAN WEDDING SOUP <i>Wagyu Meatballs, Ditalini Pasta, Pecorino Romano</i>	12	BROILED CHICKEN SALAD <i>Broiled Chicken Breast, Romaine, Avocado, Ten Vegetables, Zesty Vinaigrette</i>	19	CAESAR <i>Baby Gem, 24-mo Parmigiano Reggiano, House Croutons</i>	14
★ ITALIAN SALAD <i>Romaine, Salami, Provolone, Tomato, Fennel, Jimmy Nardello Peppers, Red Wine Vinaigrette</i>	16	★ SEAFOOD CHOPPED SALAD <i>King Crab, Shrimp, Romaine, Ten Vegetables, Lemon Vinaigrette & Louis Dressing</i>	32	WILD ARUGULA <i>EVOO, Lemon, 24-mo Parmigiano Reggiano</i>	15

PROTEIN

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

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

*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.**

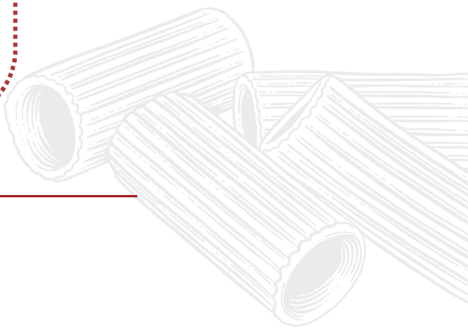


SANDWICHES & BURGERS

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

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

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



PASTA

★ FETTUCCINE RICCARDO <i>Housemade Fettuccine, Cultured Butter, 24-mo Parmigiano Reggiano, Prosciutto San Daniele</i>	26	POMODORO <i>Spaghetti, Tomato, Garlic, EVOO</i>	20
CACIO E PEPE <i>Malfadine, Toasted Black Pepper, Pecorino Romano</i>	23	SPAGHETTI & MEATBALLS <i>Wagyu Meatballs, Pecorino Romano, Marinara, Labriola Garlic Bread</i>	25
BOLOGNESE <i>Wagyu Beef & Veal, Housemade Tagliatelle, Pecorino Romano</i>	27	★ RIGATONI ALLA VODKA <i>Housemade Pasta, Tomato, Cream, Pecorino Romano, Basil</i>	24
★ SHORT RIB RAVIOLI <i>Housemade Ravioli, Ricotta, Short Rib, Brown Butter</i>	27		

ADD ONS

CHICKEN +7 | ITALIAN SAUSAGE +9 | WAYGU MEATBALLS (2) +\$10
Fresh Shaved Burgundy Black Summer Truffle +20/5g

ENTREES

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

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