

LUNCH



★ Labriola Favorite

BREAD SERVICE

Complimentary Housemade
Pane Altamura with Sesame

Add Pecorino Butter +5

ANTIPASTI

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

SOUP & SALAD

MINISTRONE 9 <i>Rich Tomato Broth, Vegetables, Ditalini Pasta, Pecorino Romano</i>	STEAK SALAD 32 <i>6oz Flat Iron, Red Leaf Lettuce, Aged Provolone, Peppadew Peppers, Tomato, Balsamic Vinaigrette</i>	LOLLA ROSA 16 <i>Goat Cheese, Pear, Candied Hazelnuts, White Balsamic Vinaigrette</i>
ITALIAN WEDDING SOUP 12 <i>Wagyu Meatballs, Ditalini Pasta, Pecorino Romano</i>	BROILED CHICKEN SALAD 19 <i>Broiled Chicken Breast, Romaine, Avocado, Ten Vegetables, Zesty Vinaigrette</i>	CAESAR 14 <i>Baby Gem, 24-mo Parmigiano Reggiano, House Croutons</i>
★ ITALIAN SALAD 16 <i>Romaine, Salami, Provolone, Tomato, Fennel, Jimmy Nardello Peppers, Red Wine Vinaigrette</i>	★ SEAFOOD CHOPPED SALAD 36 <i>King Crab, Shrimp, Romaine, Ten Vegetables, Lemon Vinaigrette & Louis Dressing</i>	WILD ARUGULA 15 <i>EVOO, Lemon, 24-mo Parmigiano Reggiano</i>

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

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

PASTA

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

ADD ONS

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

ENTREES

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

*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.**