

The background image shows a restaurant interior. In the foreground, there are several tables covered with white tablecloths, set with white plates, glassware, and napkins. The chairs have orange leather upholstery. In the background, there is a large mural of a group of people in a social setting. The lighting is warm and ambient, with square pendant lights hanging from the ceiling.

# La Barra

Small Plates | Pizza | Wine Bar

PARTIES  
&  
PRIVATE EVENTS

## ABOUT US

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La Barra is brought to you by Rich Labriola, Chicago's premier artisanal bread baker. We offer three unique dining spaces serving up Italian comfort food, award winning pizza, and carefully crafted small plates. Toast to your next event with one of our expertly selected wines and hand tailored cocktails.



A photograph of the Labriola Family Room, a dining area with several round tables covered in white tablecloths, set with white plates, glassware, and napkins. The room features a large mural on the wall and large windows with sheer curtains.

## Labriola Family Room

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Just off the Main Dining room, our Labriola Family Room offers spacious accommodations for up to 50 guests.

Ask about adding on a portion of the patio.

A photograph of the Lakeview Patio, an outdoor dining area with wooden tables and chairs. A large fire pit is visible in the foreground, and the patio overlooks a lake and city buildings.

## Lakeview Patio

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Perfect for both a reception style or sit-down gathering of up to 75 guests.

A photograph of the North Room, a dining area with a long table covered in a dark blue cloth, set with white plates and glassware. A vase of white flowers is on the table. The room has wood-paneled walls and a large mural.

## North Room

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Intimate space is ideal for reception-style gatherings of up to 20 guests.

# Breakfast Buffet

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## DOUGHBOY CONTINENTAL

\$22 per person

### PASTRIES

Assorted Bagels, Croissants,  
Scones, Mini Stan's Donuts.

Served with Cream Cheese,  
Butter, and Jams

### FRESH SEASONAL FRUIT

### BEVERAGES

Orange Juice, Cranberry Juice,  
Stan's House Blend Coffee,  
Hot Tea

## RISE & DINE

\$32 per person

### PASTRIES

Assorted Bagels, Croissants, Mini Stan's Donuts  
Served with Cream Cheese, Butter, and Jams

### FRESH SEASONAL FRUIT

### HOT ITEMS

Scrambled Eggs, Brioche French Toast,  
Sausage, Bacon, Breakfast Potatoes

### BEVERAGES

Orange Juice, Stan's House Blend Coffee, Hot Tea

ADD

### Two-Hour Bottomless Mimosa Package

for an additional \$20 per person.

ADD

### Two-Hour House Wine, Beer, Mimosa, & Bloody Mary package

for \$25 per person



*Menus subject to seasonal change. Pricing is subject to change. Prices not inclusive of sales tax and service charge*

# Lunch Menus

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## PIZZA PARTY BUFFET

\$25 per person

### FIRST COURSE

*Host to preselect one*

Caesar Salad, Arugula Salad, Caprese Skewers,  
Sausage & Pepper Skewers, Mini Meatballs

### SECOND COURSE

*Host to preselect two Thin Crust Pizzas*

**Cheese, Russo Sausage, Pepperoni, Veggie,**  
**Dann'y Special** Russo Sausage, Mushrooms, Green Pepper, Onion,  
**Create Your Own Two Topping**

*Host to preselect one Pasta*

**Rigatoni Alla Vodka** Whipped Ricotta,  
**Rigatoni Bolognese** Classic Bolognese Sauce, Whipped Ricotta, Pecorino,  
**Orecchiette Calabrese** Russo Sausage, Kale, Calabrian Chili, Bread Crumbs, Pecorino

### DESSERT

Mini Stan's Donuts

*Upgrade to Chicago-Style Deep Dish Pizza  
for an Additional \$3 per person*



# Lunch Menus *continued*

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## PLATED LUNCHEON

\$30 per person

### FIRST COURSE

*Guest to select one day-of  
Caesar, Arugula, Riviera Salad*

### SECOND COURSE

*Host to preselect three choices. Guest to select one day-of*

**Richie's Lemon Chicken** Boneless Chicken Breast, White Wine, Lemon, Fresh Herbs, Crispy Smashed Potatoes

**Seared Salmon** Spinach, Lemon, Confit Tomatoes

**Filet Sliders** Two petite filets, maître d' butter, mini pretzel buns, handcut French fries

**Eggplant Parmesan** Crispy Eggplant, Marinara Mozzarella

### DESSERT

*Served Family Style  
Chef's Selection Dessert Platter*

*Add on a family style pasta for an additional \$3.50 per person*



# Dinner Menus

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## PIZZA PARTY DINNER BUFFET

\$34 per person

### FIRST COURSE

*Host to preselect two*  
Caesar, Arugula, Riviera Salad, Crispy Calamari,  
Chicken Skewers, Mini Mama's Meatballs

### SECOND COURSE

*Host to preselect three Thin Crust Pizzas*  
**Cheese, Russo Sausage, Pepperoni, Veggie,**  
**Richie's Italian Beef, Danny's Special Russo Sausage,**  
Mushrooms, Green Pepper, Onion  
**Create Your Own Two Topping**

*Host to preselect one Pasta*  
**Penne Alla Vodka Whipped Ricotta**  
**Rigatoni Bolognese**  
**Four Cheese Tortellini** Sweet Peas, Prosciutto,  
Parmesan Cream Sauce

### DESSERT

Chef's Selection Dessert Platter

*Upgrade to Chicago-Style Deep Dish Pizza for an  
Additional \$3 per person*

## ITALIAN FAMILY STYLE DINNER

\$38 per person

### FIRST COURSE

*Host to preselect two*  
Caesar, Arugula Salad, Bruschetta,  
Mini Mama's Meatballs, Caprese Skewers

### SECOND COURSE

*Host to preselect two*  
**Chicken Parmesan**  
**Richie's Lemon Chicken**  
**Eggplant Parmesan**

*Host to preselect one*  
**Eight Finger Cavatelli**  
**Rigatoni Bolognese**  
**Four Cheese Tortellini** Sweet Peas, Prosciutto,  
Parmesan Cream Sauce

### DESSERT

Chef's Selection Dessert Platter



# Dinner Menus *continued*

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## PLATED DINNER MENU I

\$40 per person

### FIRST COURSE

*Host to preselect one. Plated individually.*

Caesar Salad  
Arugula Salad

### SECOND COURSE

*Host to preselect three choices. Guest to select one day-of*

#### Richie's Lemon Chicken

Boneless Chicken Breast, White Wine, Lemon,  
Fresh Herbs, Crispy Smashed Potatoes

#### Seared Salmon

Spinach, Lemon, Confit Tomatoes

#### Braciolo

Braised Short Rib, Polenta, Red Wine Demi-Glace

#### Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella (Vegetarian)

### DESSERT

*Served family style*

Choice of Chocolate Cake or Cheesecake



## PLATED DINNER MENU II

\$45 per person

### FIRST COURSE

*Host to preselect one. Individually plated*

Caesar, Arugula, with grilled or crispy calamari

*Host to preselect one. Served family style*

Baked Goat Cheese, Whipped Ricotta,  
Mini Mama's Meatballs, Toasted Ravioli Nachos

### SECOND COURSE

*Host to preselect three choices. Guest to select one day-of*

#### Richie's Lemon Chicken

Boneless Chicken Breast, White Wine, Lemon,  
Fresh Herbs, Crispy Smashed Potatoes

#### Seared Salmon

Spinach, Lemon, Confit Tomatoes

#### Braciolo

Braised Short Rib, Polenta, Red Wine Demi-Glace

#### Eggplant Parmesean

Crispy Eggplant, Marinara, Mozzarella (Vegetarian)

### SIDE DISH

*Host to preselect one. Served family style with entrées*

#### Cacio E Pepe

Bucatini, Cacio Cavallo, Pecorino, Black Pepper

#### Rigatoni Alla Vodka

### DESSERT

*Served family style*

Choice of Chocolate Cake, Cheesecake or Tiramisu



# Cocktail Parties

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## APPETIZERS

*Priced per dozen. Minimum of two dozen per type. Passed or served buffet style*

### CROSTINI

**Fire Roasted Red Pepper** Ricotta, Arugula \$30

**Whipped Ricotta** Truffle Honey \$36

**Bruschetta** Tomato, Basil, Balsamic,  
Shaved Pecorino \$30

**Artichoke Fonduta** Spinach, Fontina, Pecorino \$30

### SLIDERS

**Meatball** Mozzarella \$44

**Chicken Parmesan** Boneless Chicken Breast,  
Marinara, Mozzarella \$44

**Filet** Maitre D Butter, Mini Pretzel Bun \$48

**Veggie** Grilled Eggplant, Red Pepper, Onions,  
Zucchini, Yellow Squash, Pesto Mayo \$44

### SKEWERS

**Caprese** Cherry Tomato, Fresh Mozzarella,  
Fresh Basil, Olive Oil, Balsamic Glaze \$36

**Sausage & Pepper** Italian Sausage,  
Roasted Sweet Peppers \$36

**Chicken** Grilled Chicken Breast,  
Lemon Garlic Sauce \$36

**Mini Meatballs** \$36

### STATIONARY APPETIZERS

**Assorted Italian Meats & Cheese Tray** \$175

**Grilled Vegetable Tray** \$125



# Other Sweet Treats

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## SWEETS

*Made fresh daily at the Labriola Bakery*

### STAN'S DONUTS

**Assorted Full Size Donuts** \$29.99 per dozen

**Assorted Mini Donuts** \$13.20 per dozen



## PASTRIES

**Assorted Italian Cookies** \$15 per pound

**Mini Cannoli** \$36 per dozen

**Raspberry Bars** \$24 per dozen

**Brownies** \$24 per dozen

**Lemon Bars** \$24 per dozen

*Outside Cake Cutting Fee - \$25*



# Beverage Packages

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*All packages are for 2-3 Hours. Priced per person*

## **HOUSE WINE & BEER**

*2 Hours \$25 3 Hours \$32*

Includes Soda, Tea, Coffee, House Wine,  
Domestic Drafts & Bottles

## **DELUXE LIQUOR**

*2 Hours \$32 3 Hours \$38*

Includes Soda, Tea, Coffee, House Wine,  
House Liquor, All Drafts & Bottles

## **PREMIUM LIQUOR**

*2 Hours \$40 3 Hours \$46*

Includes Soda, Tea, Coffee, Select Wines,  
Premium Brand Liquor, All Drafts & Bottles

## **CONSUMPTION BAR**

*Based on Consumption. Added to Final Bill*

House Brands \$8-9

Top Shelf \$10-13

Premium \$13-16

### **Beer:**

Domestic \$6-7

Craft Beer \$8-12

### **Non-Alcoholic:**

Soda \$3.50

Coffee \$3.50

Tea \$3.50

San Pellegrino \$5

## **UNLIMITED NON-ALCOHOLIC BEVERAGE PACKAGE**

*\$3.50 per person Includes Soda, Tea, & Coffee*



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