LABRIOLA

RISTORANTE

DINNER

SHARE PLATES

SIZZLING SHRIMP Garlic Dejonghe Butter, Breadcrumbs 18

GRILLED CALAMARI 17

Cherry Peppers, Caramelized Onions, Zesty Vinaigrette

PROSCUTTIO & BURRATA 19

Local Burrata, Prosciutto Di Parma, Olive Oil, Crostini

CRISPY CALAMARI 17

Cherry Peppers, Lemon, Marinara & Aioli

RAVIOLI FRITTI 15

Crispy Ricotta Ravioli, Marinara, Pecorino

SAUSAGE & PEPPERS 17

Russo Sausage, Roasted Sweet Peppers, Garlic Sauce, Crostini

MAMA'S MEATBALLS 14

Three Pan Fried Meatballs, Black Angus Beef, Pork, Marinara, Pecorino

ZUCCHINI FRITTI 14

Crispy Sliced Zucchini, Pecorino, Garlic Aioli

CRISPY BRUSSELS SPROUTS 14

Prosciutto, Balsamic, Pecorino

GARLIC KNOTS 11

Flakey Croissant, Garlic Butter, Marinara

BRUSCHETTA 14

Stracciatella, Balsamic-Onion Jam, Arugula, Crostini

SOUP & SALAD

HOUSEMADE MINESTRONE SOUP 6.25 / 7.5 **CHICKEN NOODLE SOUP** 6.25 / 7.5

HOUSE SALAD 7

ORCHARD SALAD 15

Field Greens, Apples, Dried Fruit, Aged White Cheddar, Toasted Pecans, Apple Cider Vinaigrette

ASTORIA WALDORF SALAD 16

Field Greens, Candied Walnuts, Green Apple, Grapes, Artisan Blue Cheese, Balsamic Dijon Dressing, Raisin Pecan Crisp

HONEY CITRUS ARUGULA SALAD 16

Arugula, Strawberries, Orange, Goat Cheese, Candied Hazelnuts, Lemon Vinaigrette, Orange Honey Glaze

CAESAR SALAD 14

Romaine Hearts, Pecorino, Labriola Croutons, Lemon Caesar

LEMON KALE SALAD 16

Tuscan Kale, Breadcrumbs, Pecorino, Shaved Red Onion, Lemon Vinaigrette

Chicken Breast 7 | Salmon* 11 | Shrimp 10 | Filet Medallions* 12

SIGNATURE DISHES

Includes a cup of soup or house salad

STEAK FRITES* 32

8oz Strip Steak, Maître D Butter, Garlic Aioli, Hand-Cut Fries Fried in Beef Tallow

SALMON OREGANATA* 26

Faroe Island Salmon, Spinach, Roasted Potatoes

PISTACHIO CRUSTED WHITEFISH 26

Lake Superior Whitefish, Roasted Asparagus, Lemon Butter

RICHIE'S LEMON CHICKEN 26

Chicken Breast, White Wine, Rosemary, Caramelized Onions, Crispy Smashed Potatoes

EGGPLANT PARMESAN 23

Breaded Eggplant, Marinara, Mozzarella, Spaghetti

CHICKEN PARMESAN 26

Marinara, Mozzarella, Spaghetti

CHICKEN PICCATA 26

Chicken Breast, Spaghetti, White Wine, Capers, Spinach

SANDWICHES & BURGERS

Includes choice of Housemade Chips, Mixed Green Salad or Hand-Cut Fries Fried in Beef Tallow Upgrade to Hand-Cut Sweet Potato Fries \$1.50

PRIME RIB FRENCH DIP 29

French Onion Au Jus, Toasted French Baguette, Horseradish Cream. Add Gruyere \$1.50

FILET SLIDERS* 21

Three Petite Filets, Maître D' Butter, Mini Pretzel Bun

CHICKEN PARMESAN SANDWICH 17

Breaded Chicken, Marinara, Mozzarella, Toasted French Baguette

RICHIE BURGER* 19

Black Angus Beef, Black Diamond White Cheddar, Lettuce, Tomato, Labriola Pretzel Bun

RICHIE BURGER 2.0* 20

Applewood Smoked Bacon, Beer Cheese Sauce, Caramelized Onion, Pretzel Croissant

BLUE CHEESE BURGER* 20

Applewood Smoked Bacon, Caramelized Onion, Artisan Blue Cheese, Lettuce, Tomato, Pretzel Bun

SMASH BURGER* 16

Two Black Angus Beef Patties, Caramelized Onions, Pickles, American Cheese, Garlic Mayo, Brioche Bun

SIDES

HAND-CUT FRENCH FRIES fried in beef tallow 6 PARMESAN FRIES fried in beef tallow 7 HOUSEMADE CHIPS fried in beef tallow 6 HAND-CUT SWEET POTATO FRIES 7 GARLIC SPINACH 7 ROASTED ASPARAGUS 7 CHARRED BROCCOLINI 7

HOUSEMADE PASTA

Includes a cup of soup or house salad

LINGUINE FRA DIAVOLO 30 Housemade Pasta, Shrimp, Calamari, Mussels, Spicy Tomato Broth

TAGLIATELLE BOLOGNESE 27

Housemade Pasta, Classic Beef & Veal Bolognese, Pecorino

CAVATELLI RAGU 28

Housemade Pasta, Sunday Gravy Meat Ragu Pecorino, Basil

GENOVESE GNOCCHI 23

Housemade Ricotta Gnocchi, Pesto, Pistachio, Pecorino

TOMATO CREAM GNOCCHI 20

Housemade Ricotta Gnocchi, Tomato Cream Sauce, Pecorino

RIGATONI ALLA VODKA 21

Housemade Pasta, Whipped Ricotta, Pecorino, Basil

IMPORTED PASTA

Includes a cup of soup or house salad

CACIO E PEPE 21

Bucatini, Pecorino, Toasted Black Pepper

CHICKEN FETTUCCINE ALFREDO 26

Grilled Chicken, Creamy Alfredo Sauce, Pecorino Romano

SPAGHETTI & MAMA'S MEATBALLS 26

Marinara, Pecorino, Basil, Labriola Garlic Bread

RAVIOLI FLORENTINE 23

Ricotta Ravioli, Alfredo, Marinara, Spinach, Pecorino

ADD-ONS

Meatball 6 | Chicken 7 | Shrimp 10



RICH'S PIZZA STORY

As a child, Rich Labriola adopted a great appreciation for pizza as well as hospitality in his father's small pizza shop in Calumet Park, Illinois. At a young age, he realized his passion for fresh baked Artisan style breads and started his own bakery. After decades of growing his thriving wholesale bakery, he sold it and set out to open his first pizza restaurant and bakery, Labriola Café in Oak Brook, Illinois, to share his passion for the Artisan bread experience with diners. Rich Labriola brings the textures, tastes and traditions of classic Italian American cuisine, influenced by his Chicago South Side roots to an innovative dining experience that is invitingly familiar. While offering craveable plates, he hopes you will enjoy and share, imagine Rich telling you, it's not just about the dough! Whether you are enjoying his starters, pizza or an entree that inspires his childhood memories, imagine Rich Labriola guiding his culinary team on the proper portions of sauce and cheese with unrivaled dedication to fresh, high quality ingredients.

CHICAGO THIN CRUST

Traditional Chicago style thin pizza with a perfect ratio of crust, sauce & cheese. Made with local Chellino whole milk mozzarella.

	10" 12" 14" 16"
RUSSO SAUSAGE	17.5 19.5 23.5 28.5
PEPPERONI	17.5 19.5 23.5 28.5
DANNY'S SPECIAL	22.5 27.5 32.5 37.5 er, Onion

CHICAGO DEEP DISH

Our focaccia style pan dough is lined with mozzarella resulting in a cheese crust that is crispy on the outside while light & fluffy in the center

	12" 14"
RUSSO SAUSAGE	26.5 31.5
PEPPERONI	26.5 31.5
DANNY'S SPECIAL	33.5 38.5
"BURRATA" & BASIL	

NEAPOLITAN PIZZA

Woodfired Ciabatta Style Dough, San Marzano Tomatoes

MARGHERITA 18.5

San Marzano Tomato, Fresh Mozzarella, Basil

RICHIE'S MARGHERITA 20.5

San Marzano Tomato, Fresh Mozzarella, Russo Sausage

SWEET FENNEL SAUSAGE 20.5

San Marzano Tomato, Russo Sausage, Roasted Red Pepper, Red Onion, Mozzarella, Provolone

CUPPING PEPPERONI 21.5

San Marzano Tomato, Cupping Pepperoni, Mozzarella, Hot Honey

WOODFIRED MUSHROOM 19.5

Garlic Cream, Mozzarella, Cremini, Shiitake, Truffle Honey, Thyme

ARUGULA, SPINACH & MUSHROOM 19.5

Fresh Mozzarella, Spinach, Arugula, Roasted Portobello Mushroom, Shaved Parmesan, Garlic

ARUGULA & PROSCIUTTO 22.5

Fresh Mozzarella, Arugula, Prosciutto, Garlic Infused Olive Oil

CREATE YOUR OWN PIZZA

THIN CRUST

10" 14.50 cheese; 2.50 per topping **12"** 16.50 cheese; 3.25 per topping **14"** 20.50 cheese; 3.50 per topping

16" 24.50 cheese; 3.75 per topping

GLUTEN FREE CRUST

10" 17 cheese; 2.50 per topping

DEEP DISH

12" 23.50 cheese; 3.25 per topping **14"** 28.50 cheese; 3.50 per topping

PREMIUM TOPPINGS

Stracciatella; Prosciutto 6 Fresh Mozzarella; Cupping Pepperoni 4 Fennel Pollen 3

TOPPINGS

Black Olives • Mushrooms • Fresh Tomatoes
Garlic • Goat Cheese • Ricotta Cheese • Fresh Basil
Spinach • Jalapenos • Giardiniera • Green Peppers
Banana Peppers • Onions • Bacon • Pepperoni
Anchovies • Russo Sausage • Meatballs • Hot Honey
Artichokes • Pineapple • Roasted Red Peppers

DAILY SPECIALS

MONDAY Burger Monday TUESDAY Chicken Marsala WEDNESDAY Short Rib Gnocchi THURSDAY Lasagna Bolognese FRIDAY Veal Parmesan SATURDAY
Pecorino
Crusted Filet
Mignon

SUNDAY Fried Chicken Skinny Deep Dish Pizza





