

SALADS

Our salads are tossed to order, never ahead of time, using only the freshest ingredients the market has to offer. Salads are served with our artisan bread.

Seasonal Mixed Green Salad

Assorted seasonal greens, in a lemon vinaigrette and grape tomatoes **7.95**

Romaine Caesar Salad

Chopped romaine lettuce, classic caesar dressing, parmesan cheese and sour dough croutons **8.95**

Kale & Three Grains: Quinoa, Farro and Millet

Baby kale, in a tangy green goddess dressing, sliced onion and cucumbers **9.95**

Traditional Chopped Salad

Mixed greens tossed with chicken, sautéed mushrooms, chopped tomatoes, Nueske smoked bacon, blue cheese and a red wine vinaigrette **13.50**

The Astoria Waldorf Salad

Mixed greens with chicken, walnuts, green apples, blue cheese, grapes and a balsamic-dijon vinaigrette. Served with a raisin pecan crisp **13.50**

Add *Chicken Breast* 3.50 *Meatball* 2.95 *Sliced Filet Steak* 6.50

DAILY HOUSE-MADE SOUPS

Chicken Orzo Soup • Minestrone Soup • Soup of Day

Cup 3.95 Bowl 4.95

SIDES & ADD-ONS

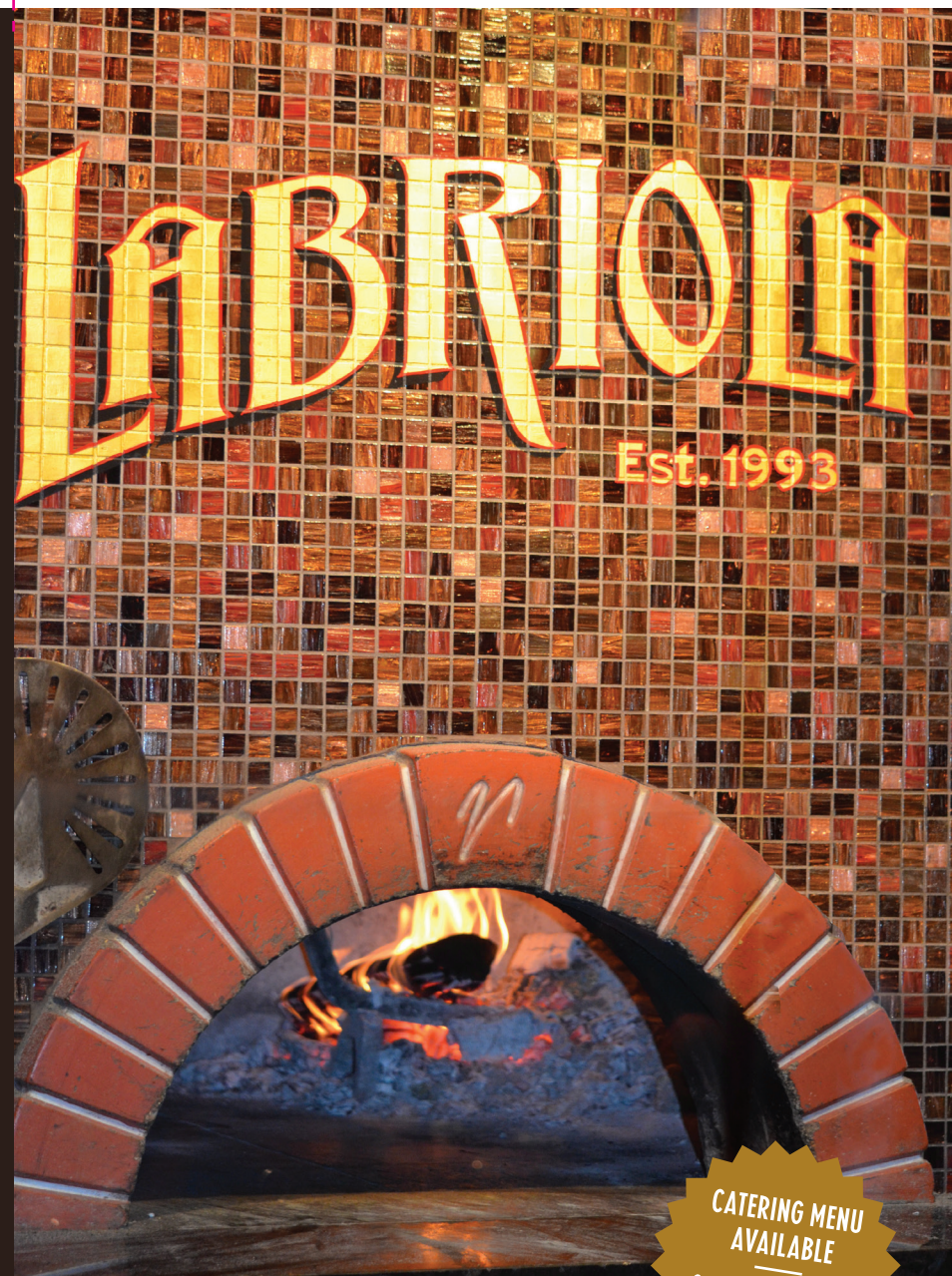
Olive Oil Mashed Potatoes	2.95
Sautéed Green Beans	2.95
Hand-Cut French Fries	2.95
Mixed Green Salad	2.95
Classic Caesar	3.95
House-Made Potato Chips	1.95
Add Nueske Smoked Bacon	2.95
Add Meatball	2.95
Add Cheese	1.25
Black Diamond White Cheddar or Emmental Swiss	2.95



We proudly serve Intelligentsia Coffee & Tea along with a wide variety of other soft drinks and iced teas.

Wines and Beer are also available for dining-in.

**Menu items vary per Labriola location. Prices and items subject to change.*



Est. 1993

CATERING MENU
AVAILABLE
ONLINE ORDERING
COMING SOON!

MAGNIFICENT MILE

535 N. Michigan Ave., Chicago, IL 60611

P 312.955.3100 F 312.955.3109

OAK BROOK

3021 Butterfield Road, Oak Brook, IL 60523

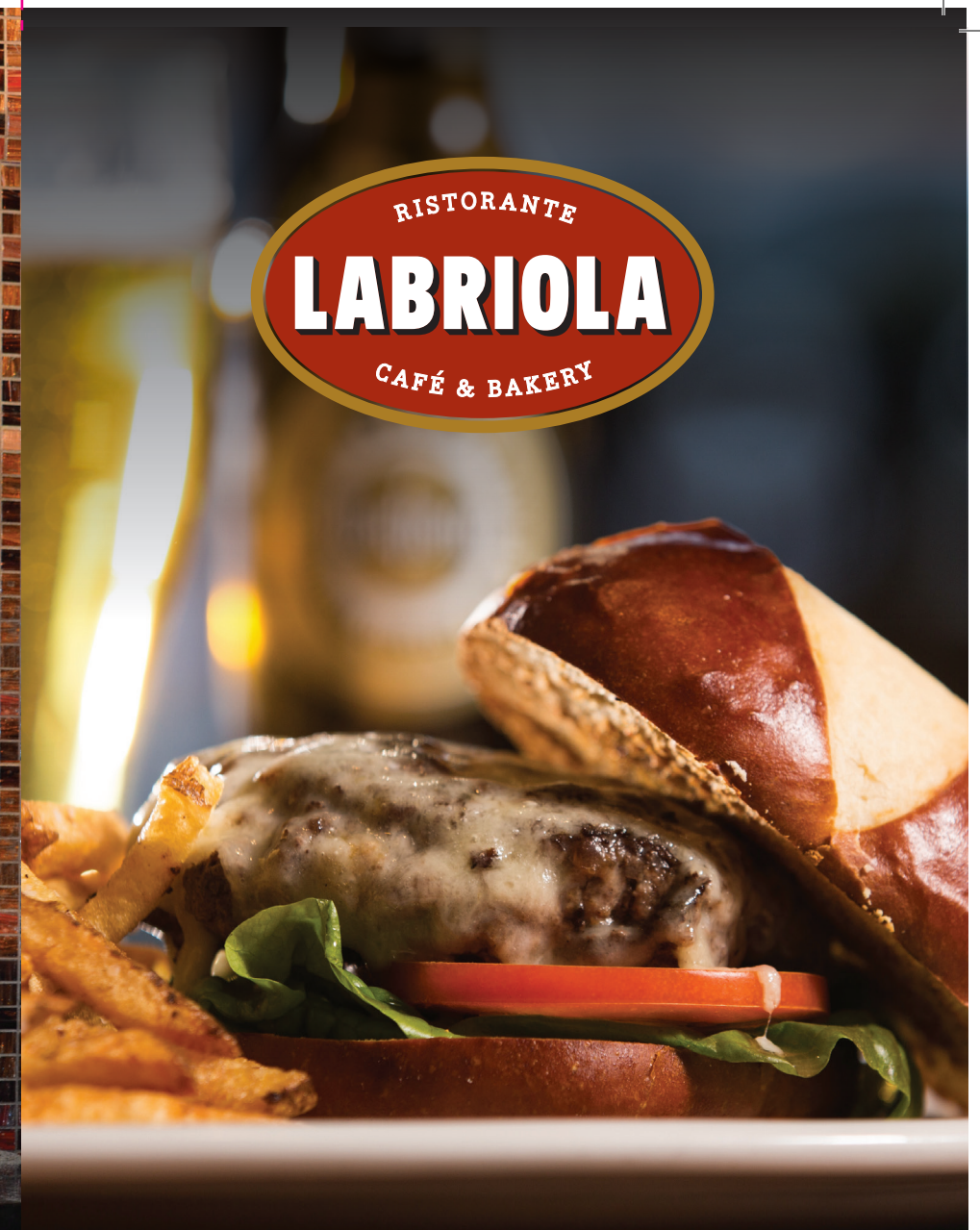
P 630.574.2008 F 630.574.2801

ORDER ONLINE AT

LABRIOLACAFE.COM



01/2015



CAFÉ

MENU

On the Magnificent Mile

DINE IN | CARRY OUT | CATERING | DELIVERY

HOT SANDWICHES

All hot sandwiches served with hand-cut fries.

Meatball Sub on Artisan Baguette

House-made meatballs, marinara and melted provolone **10.95**

Filet Sliders on Mini Pretzel Buns

A trio of beef filets, broiled to order, topped with maitre d' butter **14.95**

Grilled BBQ Chicken Sandwich on Focaccia Roll

Grilled chicken breast, Black Diamond White Cheddar Cheese with vegetable slaw **10.95**

Italian Beef on Baguette

Thinly sliced, warm roast beef, spicy giardiniera and roasted sweet peppers **10.95**

Add melted provolone cheese 1.25

PANINI ON HOUSE-MADE CIABATTA

All paninis come with your choice of house-made chips or seasonal mixed-green salad.

Foot-Long Grilled Three Cheese Panini

Cheddar, Emmental Swiss and provolone cheese **8.75**

Grilled Seasonal Vegetable Panini

Balsamic glaze, provolone cheese, basil pesto mayo **8.95**

Prosciutto Wrapped Chicken Panini

Provolone cheese, fresh spinach, oven-dried tomato and pesto mayo **9.95**

COLD SANDWICHES

All cold sandwiches come with your choice of house-made chips or seasonal mixed-green salad. Any sandwich can be made with Gluten-Free bread for an additional \$2.

Classic Italian on an Artisan Baguette

Thinly sliced genoa salami, mortadella, capicola, provolone cheese, tomato, arugula, evoo and vinegar dressing **10.95**

Oven Roasted California Turkey on Multi-Grain

Thin slices of house-roasted turkey, avocado, Nueske smoked bacon, provolone cheese, mayo and roasted red peppers **9.95**

Chicken Salad Sandwich on a Croissant

Chicken breast, celery, granny smith apples, tomato and lettuce on a freshly baked croissant **9.95**

Tuna Salad, Fennel & Olives on an Onion Roll

Albacore tuna salad, fennel, olives, capers, red onion, lettuce and Emmental Swiss cheese **10.95**

Turkey & Emmental Swiss Cheese on Multi-Grain

House-roasted turkey, arugula and mayo **8.95**

COMBINATIONS pick any two:

- Any half Cold Sandwich
 - Seasonal Mixed Green or Caesar Salad
 - Choice of any Cup of Soup
- 9.95**

NEAPOLITAN PIZZAS

We are so serious about our pizzas that only enough dough is made for each day so on occasion we may be in short supply.

Classic Margarita

San Marzano tomato sauce, basil, evoo, and fresh mozzarella cheese **11.95**

Labriola's Signature Buffalo Imported Mozzarella

San Marzano tomato sauce, basil, evoo and fresh imported buffalo mozzarella **15.50**

Goat Cheese & Grilled Vegetable

Grilled seasonal vegetables, baby spinach, evoo, provolone, California goat and mozzarella cheese **12.95**

Artisan Pepperoni

Hand-sliced pepperoni, San Marzano tomato sauce, evoo, mozzarella and provolone cheese **13.95**

Salsiccia Pizza

Fennel sausage, San Marzano tomato sauce, basil and fresh mozzarella cheese **13.95**

Sausage & Pepper Pizza

Sweet fennel sausage, roasted peppers, shaved red onions, mozzarella and provolone cheese **13.95**

Bolognese Pizza

House-made three meat bolognese sauce, basil, evoo, mozzarella and grated locatelli romano cheese **13.95**

Old World Pan Pizza Slice

With either cheese or sausage **5.95**

CHICAGOLAND'S BEST BURGERS

Our burgers are 8 oz. certified black angus hand-formed patties grilled to your specifications.

Richie Burger on a Pretzel Bun

Black Diamond white cheddar cheese, lettuce and tomato **10.95**
Add hand-cut fries 2.95

The All American Burger on a Brioche Roll

American cheese, Thousand Island, lettuce, tomato and pickles **9.95**
Add hand-cut fries 2.95

Blue Cheese Burger on a Pretzel Bun

Nueske smoked bacon, caramelized onions, blue cheese, lettuce and tomato **11.95**
Add hand-cut fries 2.95

Nueske Smoked Bacon, Black Diamond White Cheddar BBQ Burger on a Pretzel Bun

Smoked bacon, Black Diamond white cheddar cheese, tangy BBQ sauce, lettuce and tomato **11.95**
Add hand-cut fries 2.95

Kale-Veggie Burger on a Brioche Bun

Our house-made veggie patty with kale, quinoa, black beans and walnuts. Lettuce, tomato, onion and Cajun mayo **9.95**
Add hand-cut fries 2.95

Turkey Burger on a Pretzel Bun

Made in house, served with Black Diamond white cheddar cheese, lettuce and tomato **9.95**
Add hand-cut fries 2.95

PASTA

All pastas are served with house-made bread and butter.

*Penne & Meatballs

Nonna's meatballs, marinara sauce and pecorino romano cheese **10.95**

Four Cheese Tortellini in a Garlic Cream Sauce

Filled with ricotta, parmesan, pecorino romano and asiago **11.95**

*Orrechiette, Fennel Sausage, Rapini

Orrechiette pasta, sweet sausage, rapini broccoli and a touch of chili **10.95**

*These items may be substituted with a gluten-free Fuscilli pasta.

*Whole Wheat Penne Pasta, Potatoes, Green Beans, Spinach, Basil Pesto

Basil pesto with pine nuts and parmesan cheese **10.95**

*Gnocchi Bolognese or Marinara

Freshly made ricotta gnocchi served with either our classic meat bolognese sauce or a simple marinara **11.95**

DINNER SPECIALTIES

Served after 4pm with your choice of hand-cut fries or olive oil mashed potatoes.

Half Brick Chicken

1/2 Chicken, boneless, sautéed spinach and garlic, chicken jus **14.95**

Braised Beef Brisket

Mustard gravy and honey braised carrots **17.95**

Daily Grilled Fish

Ask for the chef's choice Served over lentils & rapini, lemon-parsley butter sauce **15.95**

Pork Loin Milanese

Mint smashed peas, salsa verde **14.95**

SALUMI AND FORMAGGIO

Salumi	6.00 each
Formaggio	5.00 each
Salumi & Formaggio Platter (3 salumi and 2 cheeses)	23.00

CHILDREN'S MENU

All kids meals include soft drink, lemonade, iced tea and milk only. All other juices and beverages are not included. All kids meals are 6.95

Turkey Sandwich

Turkey and American cheese on white bread with chips

Buttered Noodles

Spaghetti with sweet cream butter or marinara

Spaghetti Marinara

Spaghetti and meatball marinara

Cheese Pizza

A special small cheese and tomato sauce pizza

RISTORANTE
LABRIOLA
CAFÉ & BAKERY

LUNCH

— MENU —

Ristorante & Café Favorites

CAFÉ FAVORITES

SANDWICHES *Served with hand-cut fries.*

Meatball Sub on Artisan Baguette

House-made meatballs, marinara and melted provolone **10.95**

Filet Sliders on Min Pretzel Buns

A trio of beef filets, broiled to order, topped with maître d' butter **14.95**

Grilled BBQ Chicken Sandwich on Focaccia Roll

Grilled chicken breast, Black Diamond White Cheddar Cheese with vegetable slaw **10.95**

Italian Beef on Baguette

Thinly sliced, warm roast beef, spicy giardiniera and roasted sweet peppers **10.95**

Add melted provolone cheese 1.25

NEAPOLITAN PIZZAS

Classic Margarita

San Marzano tomato sauce, basil, evoo, and fresh mozzarella cheese **11.95**

Labriola's Signature Buffalo Imported Mozzarella

San Marzano tomato sauce, basil, evoo and fresh imported buffalo mozzarella **15.50**

Goat Cheese & Grilled Vegetable

Grilled seasonal vegetables, baby spinach, evoo, provolone, California goat and mozzarella cheese **12.95**

Artisan Pepperoni

Hand-sliced pepperoni, San Marzano tomato sauce, evoo, mozzarella and provolone cheese **13.95**

Salsiccia Pizza

Fennel sausage, San Marzano tomato sauce, basil and fresh mozzarella cheese **13.95**

Sausage & Pepper Pizza

Sweet fennel sausage, roasted peppers, shaved red onions, mozzarella and provolone cheese **13.95**

Bolognese Pizza

House-made three meat bolognese sauce, basil, evoo, mozzarella and grated locatelli romano cheese **13.95**

BURGERS *Add hand-cut fries 2.95*

Richie Burger on a Pretzel Bun

Black Diamond white cheddar cheese, lettuce and tomato **10.95**

Blue Cheese Burger on a Pretzel Bun

Nueske smoked bacon, caramelized onions, blue cheese, lettuce and tomato **11.95**

Nueske Smoked Bacon, Black Diamond White Cheddar BBQ Burger on a Pretzel Bun

Smoked bacon, Black Diamond white cheddar cheese, tangy BBQ sauce, lettuce and tomato **11.95**

Kale-Veggie Burger on a Brioche Bun

Our house-made veggie patty with kale, quinoa, black beans and walnuts. Lettuce, tomato, onion and Cajun mayo **9.95**

Turkey Burger on a Pretzel Bun

Made in house, served with Black Diamond white cheddar cheese, lettuce and tomato **9.95**

PASTA

*Penne & Meatballs

Nonna's meatballs, marinara sauce and pecorino romano cheese **10.95**

Four Cheese Tortellini in a Garlic Cream Sauce

Filled with ricotta, parmesan, pecorino romano and asiago **11.95**

*Orrechiette, Fennel Sausage, Rapini

Orrechiette pasta, sweet sausage, rapini broccoli and a touch of chili **10.95**

*Whole Wheat Penne Pasta, Potatoes, Green Beans, Spinach, Basil Pesto

Basil pesto with pine nuts and parmesan cheese **10.95**

*Gnocchi Bolognese or Marinara

Freshly made ricotta gnocchi served with either our classic meat bolognese sauce or a simple marinara **11.95**

*These items may be substituted with a gluten-free Fuscilli pasta.

SALADS

Traditional Chopped Salad

Mixed greens tossed with chicken, sautéed mushrooms, chopped tomatoes, Nueske smoked bacon, blue cheese and a red wine vinaigrette **13.50**

The Astoria Waldorf Salad

Mixed greens with chicken, walnuts, green apples, blue cheese, grapes and a balsamic-dijon vinaigrette. Served with a raisin pecan crisp **13.50**

Romaine Caesar Salad

Chopped romaine lettuce, classic caesar dressing, parmesan cheese and sour dough croutons **8.95**

RISTORANTE

SALUMI & FORMAGGIO

Salumi . . . 6.00 each

Formaggio . . . 5.00 each

Salumi and Formaggio Platter 3 salumi and 2 cheeses . . . 23

please see accompanying menu card for full list of available items

STARTERS

Today's Soup . . . 7

Seasonal Mixed Green Salad . . . 7

Baby Arugula Salad shaved Pamigiano-Reggiano, pinenuts, lemon vinaigrette . . . 9

Baby Kale Caesar Salad parmesan crostini . . . 9

PASTA

all pastas hand-made in house

Bucatini all'Amatriciana guanciale, carmelized onions, tomatoes and Pecorino cheese . . . 13

Spaghetti and Meatballs lamb meatball, a classic meatball and a parmesan "eggball", marinara sauce . . . 14

Squid Ink Campanelle Pasta grilled calamari, arugula, oven dried tomatoes, anchovy-lemon butter . . . 15

Short Rib Angolotti Pasta turnips, pear mostarda, Quadrello di Bufalo cheese . . . 16

SANDWICHES

all sandwiches include hand-cut Kennebec french fries

Chicken Dominic pan roasted chicken breast served with a white balsamic glaze on a house made onion roll . . . 13

Short Rib Sandwich caramelized onions, house made giardiniera, taleggio fonduta . . . 15

Slow Roasted Berkshire Porchetta Sandwich rapini, calabrian pepper spread . . . 13

Slagle Farms Burger served on a brioche bun with Hooks aged cheddar cheese, house-made pickles, and a bacon-onion jam . . . 17

ENTRÉE

Fritto Misto de mare Salad fresh shrimp, smelts, calamari, lemons, frisee, lemon vinaigrette . . . 17

Sauteed Chicken Breast and Baby Kale Caesar parmesan crostini . . . 13

Broiled Filet Medallion Salad arugula, roast peppers, artichokes, salsa Verde . . . 16

Eggplant Parmesan Tartine Buratta and Kale chips . . . 14

Labriola daily pizza special and mixed green salad . . . 16

Sauteed Branzino filet cauliflower puree, crispy florettes, agro dolce salsa . . . 18

WINES BY THE GLASS

WHITE

Pinot Grigio, Tiamo 2013, Veneto	8/12
Chardonnay, Franciscan 2012, Napa, California	9/13
Gruner Veltliner, 'Lois' Lumer 2013, Kamptal, Austria	10/15/40
Riesling, Kung fu Girl 2013, Washington	9/13/36
Sauvignon Blanc, Jules Taylor 2014, New Zealand	12/17/48
Soave Classico, Inama 2013, Veneto	11/16/44
Chardonnay, Jean Claude Boisset 2011, France	12/17/48

SPARKLING & ROSE

Prosecco, Mionetto Organic DOC NV, Veneto	10/15/40
Brut Rose, Cleto Chiarli NV, Emilia-Romagna	10/15/40
Moscato d'Asti, Bricco Riella 2014, Piedmont	8/12/32
Lambrusco, Cleto Chiarli NV, Emilia-Romagna	8/12/32
Nerello Mascalese Rose, Tasca "Regleali" 2013, Sicily	10/15/40

RED

Pinot Noir, Hahn 2013, Central Coast, California	9/13
Cabernet Sauvignon, Concannon 2012, California	8/12
Pinot Noir, Byron 2013, Santa Barbera, California	11/15/44
Chianti Classico Riserva, Monsanto 2011, Tuscany	15/20/60
Valpolicella Ripasso, Santi "Solane" 2013, Veneto	10/15/40
Barbera d'Alba, Pertinace 2011, Piedmont	11/16/44
Cabernet, Smith & Hook 2013, California	12/17/48
Malbec, Ernesto Catena "Padrillos" 2013, Argentina	10/13/40

BEER

DRAFT

Bud Light St. Louis, MO Light Lager ABV 4.2%, (light, clean and subtle hop aroma)	5
Goose Island 312 Chicago, IL American Pale Wheat Ale ABV 4.2% (fruity ale flavor, creamy body, light orange hop aroma)	6
Krombacher Germany Pilsner ABV 4.8% (lemon and grassy notes, with hints of sweet malt).	7
Stella Artois Belgium Euro Pale Lager ABV 5.0% (hints of lemon and tropical fruits, crisp bitterness)	7
Goose Island Green Line Chicago, IL American Pale Ale ABV 5.0% (Citrus flavor, light and crisp body).	7
Blue Moon Golden, CO Belgian Wheat Ale ABV 5.4% (refreshing, orange fruit, citrus notes)	6
Peroni Nastro Azzurro Italy Euro Pale Lager ABV 5.10% (hints of bittersweet, intensely crisp and refreshing characters)	6
Ale Asylum Hopalicious Madison, WI American Pale Ale ABV 5.7% (lush citrus aroma, bold hop flavor)	6
Moody Tongue Steeped Emperors Lemon Chicago, IL Farmhouse Ale ABV 6.3% (lemon peels, fresh, lemon crisp).	7
Revolution Anti-Hero IPA Chicago, IL Indian Pale Ale ABV 6.5% (fruity, citrus-like, piney, a bit hoppy).	7
Goose Island Sofie Chicago, IL Farmhouse Ale ABV 6.5% (citrus and vanilla flavors, white pepper aroma).	8
Moretti La Rossa Italy Double Boch ABV 7.2% (hints of oak, dark fruit, plummy notes)	7
Goose Island Seasonal Chicago, IL	6
Brooklyn Black Chocolate Stout Brooklyn, NY Russian Imperial Stout ABV 10% (hints of espresso coffee, dark chocolate, slightly burnt caramel).	9

BOTTLE

Beck's N/A Germany Non-Alcoholic (malt aroma with a grainy malt finish and sour hop aftertaste).	5
Miller Lite Milwaukee, WI Light Lager ABV 4.4% (light, fresh, clean)	5
Moretti Italy Euro Pale Lager ABV 4.6% (refreshing bitter finish, light toasty notes)	6
Budweiser St. Louis, MO Pale Lager ABV 5% (crisp, clean, refreshing).	5
Two Brothers Domain Dupage Warrenville, IL French Style Country Ale ABV 5.9% (a toasty, sweet caramel start, hoppy finish)	6
Lagunitas IPA Petaluma, CA Indian Pale Ale ABV 6.2% (hints of citrus within the hops, crisp, a bit dry).	6

535 N. MICHIGAN AVE.
CHICAGO, ILLINOIS

RISTORANTE
LABRIOLA
CAFÉ & BAKERY

DINNER MENU
FEBRUARY, 2015

SALUMI & FORMAGGIO

Salumi . . . 6.00 each

Formaggio . . . 5.00 each

Salumi and Formaggio Platter, 3 salumi and 2 cheeses . . . 23

please see accompanying menu card for full list of available items

ANTIPASTI

Baby Escarole Salad pancetta, shaved pecorino, poached egg . . . 13

Baby Arugula Salad Parmigiano-Reggiano, pinenuts, lemon vinaigrette . . . 11

Baby Kale Caesar Salad miche bread crostini . . . 11

Fritto Misto de Mare calamari, smelts, shrimp, lemons, Calabrian pepper-lemon aioli . . . 15

Baked Little Neck Clams (6) apple wood smoked bacon butter, garlic-anchovy green breadcrumbs . . . 13

Meatball Tasting classic three meat, lamb with walnut romesco, parmesan "eggballs" . . . 12

Lamb-Pecorino Sausage Pinwheel grilled bruschetta, pickled peppers & onions, herb salad . . . 12

House-Smoked Swordfish Carpaccio pickled fennel, blood oranges, puffed quinoa . . . 15

SEASONAL

Today's Soup . . . 7

Hand-thrown Neapolitan Pizza . . . 16

Chef's Risotto of the Day . . . 18

Lasagna crafted individually for the season . . . 19

PASTA

all pastas hand-made in house

Bucatini all'Amatriciana guanciale, caramelized onions, tomatoes and Pecorino cheese . . . 18

Spaghetti & Meatballs lamb meatball, a classic meatball, parmesan "eggball," marinara sauce . . . 18

Fazzoletti Pasta braised rabbit, pumpkin, cipolini onions, hazelnuts . . . 22

Squid Ink Campanelle Pasta grilled calamari, arugula, oven dried tomatoes, lemon butter . . . 19

Agnolotti Pasta short rib & quadrello di bufalo cheese, turnips, pear mostarda . . . 25

ENTRÉE

Oven Roasted Monkfish Medallion crispy prosciutto and parmesan broth . . . 28

Whole Salt Crusted Branzino cauliflower, olive-caper & raisin agro dolce salsa . . . 31

Grilled Prawns charred eggplant puree, smoked tomato garbanzo beans, Calabria peppers, pistachio, lobster butter . . . 29

Slow Roasted Berkshire Porchetta polenta fries, crispy skin salad, pork jus . . . 24

Braised Lamb Shank cannellini beans, Tuscan kale, lamb jus . . . 27

Chicken Dominick roasted breast, braised thigh, rapini, crispy rosemary potatoes, white balsamic glaze . . . 19

Slagel Farms Burger brioche roll, Hooks aged cheddar, bacon-onion jam, hand-cut fries, duck fat garlic aioli, house-made pickles . . . 17

STEAKS & CHOPS

Prime Bone-in Rib Eye Steak 22 oz., 21 day dry-aged, Rosemary butter . . . 52

Beef Tenderloin Filet 8 oz., gorgonzola-mascarpone "busta," balsamic brown butter . . . 42

Prime NY Strip Steak 14 oz., 21 day dry-aged, salsa Verde . . . 49

SIDES

Smoked tomato garbanzo beans
Roman artichokes, olives & parsley
Cipolini onions, raisins & vinegar
Crispy rosemary potatoes

Olive oil mashed potatoes
Parmesan polenta fries
Sautéed rapini and garlic
All Sides . . . 8

WINES BY THE GLASS

WHITE

Pinot Grigio, Tiamo 2013, Veneto	8/12
Chardonnay, Franciscan 2012, Napa, California	9/13
Gruener Veltliner, 'Lois' Lumer 2013, Kamptal, Austria	10/15/40
Riesling, Kung fu Girl 2013, Washington9/13/36
Sauvignon Blanc, Jules Taylor 2014, Marlborough, New Zealand	12/17/48
Soave Classico, Inama 2013, Veneto	11/16/44
Chardonnay, Jean Claude Boisset 2011, Burgundy, France	12/17/48

SPARKLING & ROSE

Prosecco, Mionetto Organic DOC NV, Veneto	10/15/40
Brut Rose, Cleto Chiarli NV, Emilia-Romagna	10/15/40
Moscato d'Asti, Bricco Riella 2014, Piedmont8/12/32
Lambrusco, Cleto Chiarli NV, Emilia-Romagna8/12/32
Nerello Mascalese Rose, Tasca "Regleali" 2013, Sicily	10/15/40

RED

Pinot Noir, Hahn 2013, Central Coast, California	9/13
Cabernet Sauvignon, Concannon 2012, California	8/12
Pinot Noir, Byron 2013, Santa Barbera, California	11/15/44
Chianti Classico Riserva, Monsanto 2011, Tuscany	15/20/60
Valpolicella Ripasso, Santi "Solane" 2013, Veneto	10/15/40
Barbera d'Alba, Pertinance 2011, Piedmont	11/16/44
Cabernet, Smith & Hook 2013, Central Coast, California	12/17/48
Malbec, Ernesto Catena "Padrillos" 2013, Mendoza, Argentina	10/13/40

SPECIALTY COCKTAILS

AMERICANO	12
<i>Campari, Carpano Antica, Cocchi Americano Rossa, club soda</i>	
SPRITZ	10
<i>Aperol, Bergamot, Prosecco, fennel, club soda</i>	
BELLINI	10
<i>Prosecco, Blood Orange cardamom shrub, orange bitters</i>	
LAST WORD	12
<i>Junipero gin, Green Chartreuse Luxardo Maraschino, lime</i>	
NEGRONI	12
<i>St. George Botanical Gin, Carpano Antica, Campari</i>	

RUBY RED DAISY	11
<i>CH Vodka, St. Germain elderflower liqueur, grapefruit, lime, club soda</i>	
GRAND MANHATTAN	11
<i>Very Old Barton Bourbon, Dolin sweet vermouth, Carpano Antica, whiskey barrel aged bitters</i>	
SPICED OLD FASHIONED	12
<i>Four Roses Bourbon, High West Double Rye, allspice, aromatic bitters</i>	
MEYER LEMON MARGARITA	12
<i>Casa Noble Crystal Tequila, meyer lemon, agave nectar</i>	
RUM BUCK	11
<i>Smith&Cross Rum, Goslings Dark Rum, ginger shrub, lime, ginger beer</i>	

BEER

DRAFT

Bud Light St. Louis, MO Light Lager ABV 4.2%, (light, clean and subtle hop aroma)	5
Goose Island 312 Chicago, IL American Pale Wheat Ale ABV 4.2% (fruity ale flavor, creamy body, light orange hop aroma)	6
Krombacher Germany Pilsner ABV 4.8% (lemon and grassy notes, with hints of sweet malt).	7
Stella Artois Belgium Euro Pale Lager ABV 5.0% hints of lemon and tropical fruits, crisp bitterness)	7
Goose Island Green Line Chicago, IL American Pale Ale ABV 5.0% (Citrus flavor, light and crisp body).	7
Blue Moon Golden, CO Belgian Wheat Ale ABV 5.4% (refreshing, orange fruit, citrus notes)	6
Peroni Nastro Azzurro Italy Euro Pale Lager ABV 5.10% (hints of bittersweet, intensely crisp and refreshing characters)	6
Ale Asylum Hopalicious Madison, WI Amerivan Pale Ale ABV 5.7% (lush citrus aroma, bold hop flavor)	6
Moody Tongue Steeped Emperors Lemon Chicago, IL Farmhouse Ale ABV 6.3% (lemon peels, fresh, lemon crisp).	7
Revolution Anti-Hero IPA Chicago, IL Indian Pale Ale ABV 6.5% (fruity, citrus-like, piney, a bit hoppy).	7
Goose Island Sofie Chicago, IL Farmhouse Ale ABV 6.5% (citrus and vanilla flavors, white pepper aroma).	8
Moretti La Rossa Italy Double Boch ABV 7.2% (hints of oak, dark fruit, plummy notes)	7
Goose Island Seasonal Chicago, IL	6
Brooklyn Black Chocolate Stout Brooklyn, NY Russian Imperial Stout ABV 10% (hints of espresso coffee, dark chocolate, slightly burnt caramel)	9

BOTTLE

Beck's N/A Germany Non-Alcoholic (malt aroma with a grainy malt finish and sour hop aftertaste).	5
Miller Lite Milwaukee, WI Light Lager ABV 4.4% (light, fresh, clean)	5
Moretti Italy Euro Pale Lager ABV 4.6% (refresing bitter finish, light toasty notes)	6
Budweiser St. Louis, MO Pale Lager ABV 5% (crisp, clean, refreshing).	5
Two Brothers Domain Dupage Warrenville, IL French Style Country Ale ABV 5.9% (a toasty, sweet caramel start, hoppy finish)	6
Lagunitas IPA Petaluma, CA Indian Pale Ale ABV 6.2% (hints of citrus within the hops, crisp, a bit dry).	6

DESSERTS

Tiramisu Budino

chocolate hazelnut pudding, mascarpone mousse,
espresso “ice”, espresso biscotti

9

Lambrusco Poached Pear

pistacchio & dried cherry Torrone candy,
Prosecco Zabiglione

8

Pine Nut Tart

brown butter gelato, rosemary almond crust,
raspberry sauce

9

“Sacripatina” Semi Freddo

frozen marsala cream, rice crispy white chocolate crisp,
vanilla-ricotta pound cake, caramelized apricot sauce

8

Flourless chocolate blood orange jam cake

candied citrus-mint salad, creme fraiche gelato,
citrus crisp

9

Labriola Gelati

ask your server for the daily selection

7

Signature Chocolate Cake

Buffalo ricotta canoli cream, hazelnut mousseline,
chocolate cinnamon ganache

9

AFTER DINNER DRINKS

DIGESTIF/AMARO

Fernet Branca	8
Fernet Branca Menta	8
Cunar	8
Rammazotti	9
Nonino	9
Cardamoro	12
Cocchi Barolo Chinato	12

BRANDY/COGNAC

Christian Bros	8
Hennessy VS	11
Remy VSOP	13
Pierre Ferrand Cigare	20
Martell XO	29

GRAPPA/FRUIT BRANDY

Nardini Aquavite	10
Nardini Tagliatella	10
Traminer, Jacopo Poli	12
Nardini Riserva	12

LIQUERS

Amaretto	8
Frangelico	8
Drambuie	8
Bailey's	8
Kahlua	8
Limoncello di Capri	8
Mirto di Sardegna	8
Sambuvca	9
Godiva White	9
Godiva Dark	9
Tuaca	9
Grand Marnier	9

PORT

Grahams six grapes	8
Dows Late bottle vintage	9
Warres Optima 10yr	10
Warres Optima 20yr	12