

## SMALL PLATES FOR SHARING

### ZUCCHINI FRITTI

Crispy Zucchini Strings, Marinara | 6

### GRILLED ASPARAGUS

Fried Egg, Pecorino, EVOO | 8

### ROASTED BABY BEETS

Greek Yogurt, Lemon, Pistachios, Micro Greens | 8

### PROVOLONE CROCANTE

Crispy Breaded Provolone, Marinara | 8

### FAVA TOAST

Whipped Ricotta, Mint, EVOO, Italian Sourdough Toast | 8

### ARANCINI

Crispy Mushroom Risotto, Fontina | 7

### BURRATA

Heirloom Tomatoes, Basil Oil, Aged Balsamic | 14

### BAKED LOCAL GOAT CHEESE

Herbed Goat Cheese: *LaClare Farms, Malone, WI*, Pomodoro Sauce, Grilled Crostini | 9

### ★ TOASTED RAVIOLI “NACHOS” ★

Braised Short Rib, Fontina Fonduta, Calabrian Chilis, Cherry Tomatoes, Giardiniera | 15

### CRISPY CALAMARI

Fresh Calamari: *Point. Judith, RI*, Lemon, Marinara | 12

### MEDITERRANEAN MUSSELS

Crushed Tomatoes or Wine Sauce | 14

### SICILIAN SEAFOOD SALAD

Shrimp, Calamari, Octopus, Lemon Vinaigrette | 16

### ★ BRACIOLE ★

Braised Short Rib, Red Wine Demiglace, Cheesy Polenta | 11

### BARESE SAUSAGE & PEPPERS

Italian Sausage with Fontina, Roasted Sweet Peppers, Garlic Broth | 12

### MAMA’S MEATBALLS

Marinara, Ricotta, Pecorino | 10

## SALUMI TASTING 3 for \$15, 5 for \$25, 7 for \$35

**MEATS:** Prosciutto Di Parma, Sopressata, Spicy Coppa, Bresaola, Nduja. *Served with homemade bread sticks*

### CHEESES:

Hand Dipped Ricotta, Parmigiano Reggiano, Dante Sheep’s Milk, Gorgonzola Dolce, Artisan Balsamic  
*Served with truffled local honey, raisin pecan bread*

### VEGETABLES:

Herb Chili Olives, Roasted Red Peppers, Wood Fired Artichokes, Thyme Roasted Cauliflower, Snap Peas & Pecorino

## SALADS

### LOCAL GREENS

*Gotham Greens, Pullman, Chicago, Mighty Vine* Cherry Tomatoes  
Cucumber, Radish, Red Wine Vinaigrette | 8

### ARUGULA

Truffle Honey, Goat Cheese, Pears, Black Pepper, Lemon Vinaigrette | 8

### GRILLED ROMAINE CAESAR

White Anchovies, Shaved Parmesan, Crostini | 8

### FRESH HEARTS OF PALM

*Puna Gardens, Hawaii*, Avocado, Arugula, Radicchio, Sherry Vinaigrette | 10

### CLASSIC CHOPPED

Seasonal Vegetables, Crisp Lettuce Mix, Balsamic Vinaigrette | 12

### ANTIPASTO

Sopressata, Salami, Provolone, Garbanzos, Pepperoncini, Cherry Tomatoes, Red Wine Vinaigrette | 10

ADD CHICKEN: 4, SALMON: 8, FILET MEDALLIONS 8, JUMBO SHRIMP: 12

# La Barra

## Small Plates | Pizza | Wine Bar

3011 BUTTERFIELD RD. OAK BROOK, ILLINOIS

## IMPORTED PASTAS

### SPAGHETTI & MEATBALLS

Marinara, Imported Pecorino, Basil. Served with Labriola Garlic Bread | 19

### ★ HANDMADE ★ RICOTTA GNOCCHI

*Mighty Vine* Cherry Tomato Sauce: *Rochelle, IL*, Parmesan, Micro Basil | 16

### CACIO E PEPE

“Buttered Noodles for Grownups” Thick Spaghetti, Cacio Cavallo, Ricotta, Pecorino, Black Pepper | 15

### PENNE MARINARA

Add Meatball 3 | 15

### EIGHT FINGER CAVATELLI

Vodka Sauce, Whipped Ricotta, Basil | 17

### GARGANELLI PANNA

Sweet Peas, Prosciutto, Parmesan Cream | 17

### RIGATONI BOLOGNESE

Classic Bolognese, Pecorino | 18

### BAKED LASAGNA

Herbed Ricotta, Mozzarella, Marinara | 19  
Add Bolognese: 3

### ORECCHITTE CALABRESE

Russo Sausage, Tuscan Kale, Calabrian Chili, Garlic Breadcrumbs, Pecorino | 18

### KING CRAB FETTUCCINE

Asparagus, Artichokes, Alfredo Sauce, Fresh Herbs, Lemon | 24

### LINGUINE DI MARE

Lobster Tail, Shrimp, Calamari, Mussels, Spicy Pomodoro | 26

## HOUSE SPECIALTIES

### ★ BRACIOLE ★

Braised Short Rib, Red Wine Demiglace, Pappardelle, Parmesan | 18

### RICHIE’S LEMON CHICKEN

Boneless Chicken Breast, *Freebird Organic, Fredericksburg, PA*, Fresh Herbs, Roasted Potatoes | 18

### CHICKEN PARMESAN

Half Boneless Organic Chicken, Mozzarella, Crushed Tomato Sauce, Arugula Salad | 20

### RICHIE BURGER

Black Angus, Black Diamond Cheddar, Labriola Pretzel Roll. Served with Fresh Cut Fries | 15

★ ASK US ABOUT OUR PRIVATE EVENTS AND CATERING. CALL FOR DETAILS 630.871.6177 ★

## HOUSEMADE PIZZA

Rich Labriola grew up making pizza at his father’s pizza joint in Calumet Park, IL. As a kid, Rich would hide in the back seat of his Dad’s car so he could go to “work” at the pizzeria. Rich became one of Chicago’s finest artisan bakers, but he never lost his love of making pizza. We hope you love it too!

## SIGNATURE ARTISAN PIZZA

12”

Ciabatta style dough with extra virgin olive oil to develop a crispier crust. Organic imported tomatoes, local and artisan meats and cheeses create unique flavors on a crust characterized by large air bubbles throughout.

**NDUJA** - Spicy Calabrian Salami, Basil, Red Sauce

17

**MARGHERITA** - Basil, Extra Virgin Olive Oil, Fresh Mozzarella

14

**DANTE MARGHERITA** - Organic Tomatoes, Fresh Marjoram, Wisconsin Sheep’s Milk

17

Artisan Cheese, Red Sauce

**SALSICCIA** - Garlic Cream, Smoked Buffalo Mozzarella, Caramelized Onions,

17

Crumbled Sausage, Baby Kale, Calabrian Chili

**ARUGULA, SPINACH & MUSHROOM** - Fresh Garlic, Mushrooms, Arugula,

16

Spinach, Extra Virgin Olive Oil, Imported Grana Padano, Fresh Mozzarella

## CHICAGO THIN CRUST

10” 12” 14” 16”

Traditional Chicago style thin pizza with a perfect ratio of crust, sauce & cheese. The contrast of crispy crust, herbs & spices in the sauce & richness of the lightly browned cheese offer a balanced & flavorful experience.

**RUSSO SAUSAGE** - Mozzarella, *Add Fennel pollen \$3*

13 15 19 23

**DANNY’S SPECIAL** - Russo Sausage, Mushrooms, Green Pepper, Onion

19 24 29 34

**LA BARRA SUPREME** - Mushrooms, Onion, Green Pepper, Pepperoni, Olives

19 24 29 34

**MITCH’S ITALIAN BEEF** - Thinly Sliced Beef, Giardiniera, Au Jus

14 17 22 26

**BBQ PIE** - Chicken, Onion, Smoked Bacon, Cilantro, BBQ Sauce

18 22 27 31

## CHICAGO DEEP DISH

12” 14”

Our focaccia style pan dough is double proofed & lined with mozzarella resulting in a caramelized cheese crust that is crispy on the outside while light & fluffy in the center. **ADD BURRATA & BASIL TO ANY DEEP DISH PIZZA: 6**

**RUSSO SAUSAGE** - Mozzarella, *Add Fennel Pollen \$3*

19 24

**DANNY’S SPECIAL** - Russo Sausage, Mushrooms, Green Pepper, Onion

28 34

**LA BARRA SUPREME** - Mushrooms, Onion, Green Pepper, Pepperoni, Olives

28 34

**MEATBALL PIE** - Meatballs, Whipped Ricotta, Garlic, Fresh Basil

22 27

**POPEYE** - Baby Spinach, Roasted Mushrooms, Garlic

24 29

**BURRATA & BASIL** - Mozzarella, Provolone, Pecorino,

24 29

Crushed Tomato, Burrata, Fresh Basil

## CREATE YOUR OWN PIZZA

**THIN CRUST:**

10” 10.50 / 1.75 12” 12.50 / 2.25 14” 16.00 / 2.50 16” 20.50 / 2.75

**DEEP DISH:**

12” 17.00 / 2.25 14” 22.00 / 2.50 ★ Cheese Pizza Price / Price per Topping

Artichoke Hearts • Black Olives • BBQ Sauce • Fresh Tomatoes • Garlic • Goat Cheese • Ricotta Cheese  
Fresh Basil • Spinach • Jalapenos • Giardiniera • Roasted Peppers • Green Peppers • Banana Peppers  
Onions • Bacon • Pepperoni • Anchovies • Chicken • Italian Sausage • Italian Beef • Meatballs