

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 | 10

PROVOLONE CROCCANTE

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

ROASTED BRUSSELS SPROUTS

Bacon, Capers, Red Onion, Lemon | 8

* 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

GRILLED CALAMARI

Point Judith, RI, Chili Oil, Sun Dried Tomato Pesto, Black Olive Tapenade | 12

La Barra

Small Plates | Pizza | Wine Bar

2 E BURLINGTON ST, RIVERSIDE, IL 60546

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 Cavalle, 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

ORECCHIETTE CALABRESE

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

KING CRAB FETTUCCINE

Asparagus, Artichokes, Alfredo Sauce, Fresh Herbs, Lemon | 26

LINGUINE DI MARE

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

HOUSE SPECIALTIES

* BRACIOLE *

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

LEONE'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

STEAK FRITES

10 oz New York, Red Wine Demi, Herb Butter. Served with Parmesan Fries | 26

PORCINI CRUSTED RIB EYE

14 oz Prime, Crispy Smashed Potatoes, Aged Balsamic | 29

SEARED SALMON

Faroe Island Salmon, Roasted Artichokes, Potatoes, Salsa Verde | 21

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

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 artisan cheese, red sauce 17

SALSICCIA - Garlic cream, smoked buffalo mozzarella, caramelized onions, crumbled sausage, baby kale, Calabrian chili 17

ARUGULA, SPINACH & MUSHROOM - Fresh garlic, mushrooms, arugula, spinach, evoo, imported Grana Padano & fresh mozzarella 16

CHICAGO THIN CRUST

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

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, crushed tomatoes, Burrata, fresh basil 24 29

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

* ASK US ABOUT OUR PRIVATE EVENTS AND CATERING. CALL FOR DETAILS 708.853.9081 *

*** ANTIPASTO *** SALUMI TASTING

Chef's selection of meats & cheeses | 20



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

ROASTED SWEET CORN

Avocado, Local Goat Feta, *Caprine Supreme, Black Creek WI*, Arugula, Radicchio, Sherry Vinaigrette | 10

CHICKEN MILANESE CAESAR

Romaine, Arugula, Kale, Radicchio, Parmesan, Shaved Cauliflower, Lemon Caesar Dressing | 14

ANTIPASTO

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

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

COCKTAILS



Old Fashioned 535 | 11

Buffalo Trace Bourbon, Templeton Rye, allspice simple syrup, whiskey barrel aged bitters

Honey Bee | 12

Buffalo Trace Bourbon, fresh lemon juice, honey syrup, peach bitters

Ginger Mule | 10

Tito's Vodka, lime juice, simple syrup, ginger beer

Bellini | 9

Prosecco, peach liqueur, peach puree, peach bitters

Spritz | 9

Prosecco, Aperol, orange juice, bitters

Riverside Living | 10

Deep Eddy Real Peach Vodka, cranberry and orange juice

Italian Manhattan | 10

Benchmark Bourbon, Averna Amaro, maraschino liqueur, bitters, sweet vermouth

The Henninger | 10

Makers Mark, fresh lime juice, simple syrup, red wine



WINE BY THE GLASS

Whites

Claris, Pinot Grigio, Italy	8 / 32
Alois Lageder, Pinot Grigio, Italy	13 / 50
Massey Dacta, Sauvignon Blanc, New Zealand	9 / 36
Tommasi, Soave, Italy	10 / 40
Sonoma Cutrer, Chardonnay, California	13 / 52
Foxglove, Chardonnay, California	12 / 48
Colome, Torrentes, Argentina	9 / 36
Good Carma, Riesling, Finger Lakes New York	11 / 44
Meomi, Rose, California	12 / 48

Red

La Meridiana, Barbera d' Asti, Italy	11 / 44
Salcheto, Chianti, Italy	9 / 36
Nipozzano, Chianti Reserva, Frescobaldi, Italy	13 / 52
Primary Wine, Cabernet Sauvignon, California	9 / 36
Oberon, Cabernet Sauvignon, Napa Valley	15 / 60
Charles Smith, Cabernet Sauvignon, Columbia Valley	11 / 44
Shebang, Zinfandel Blend, California	10 / 40
Catena, Malbec, Argentina	12 / 48
Raymond Collection, Merlot, St. Helena, California	11 / 44
Dante, Pinot Noir, California	9 / 36

WINE BY THE BOTTLE

Italian Whites

Castellargo, Sauvignon Blanc, Friuli	35
Monchiero Carbone, Arneis, Piedmonte	42
Vietti, Arneis, Piedmonte	42
Guado, Vermentino, Tuscany	36
Nals Margreid, Pinot Grigio, Trentino	42
Marchesi de Frescobaldi, Chardonnay, Tuscany	55

Other Whites

Rombauer, Chardonnay, Napa Valley	75
Cakebread, Chardonnay, Napa Valley	60
Duckhorn, Sauvignon Blanc, Knights Valley, California	65
Dog Point, Sauvignon Blanc, Marlborough, New Zealand	48

Sparkling

Zonin, Prosecco, Italy	10 / split
Nivole, Moscato, Michele Chiarlo, Italy	20 / 375ml
Moet & Chandon, Imperial Rose	140
Veuve Cliquot, Yellow Label, Brut	150



Italian Reds

Marco Felluga, Merlot, Friuli	38
Michele Chiarlo, Barbera d'Asti, Piedmonte	36
Michele Chiarlo, Barolo, Piedmonte	100
Pallazo Della Torre, Corvina, Rondinella, Alligrini, Veneto	40
Tommasi, Valpolicella, Veneto	40
Palazzo Maffei, Amaroni, Veneto	75
La Querciolina, Sangiovese, Montecucco	39
Crognolo, Cabernet, Sangiovese, Merlot, Setti Ponti	51
Selvapiana, Chianti Rufina, Tuscany	48
Casale Dello Sparviero, Chianti Classico	38
Caparzo, Brunello Di Montalcino	90
Silvo Nardi, Brunello Di Montalcino, Tuscany	125
Castello Banfi, Brunello Di Montalcino, Tuscany	130
Piane di Maggio, Montepulciano d' Abruzzo	34
Cantina di Santadi, Carignano, Sardinia	48

Other Reds

Las Alturas, Pinot Noir, Santa Lucia Highlands	66
Meiomi, Pinot Noir, Monterey, California	38
CK Vitners, Cabernet Sauvignon, Walla Walla Valley, Washington	42
Silver Oak, Cabernet Sauvignon, Alexander Valley California	75
Duckhorn, Cabernet Sauvignon, Napa Valley, California	112
Cakebread, Cabernet Sauvignon, Napa Valley, California	140
Duckhorn, Cabernet Sauvignon, Napa Valley, California	112
Rutherford Hill, Merlot, Napa Valley, California	54
The Prisoner, Cabernet/Syrah/Petite Syrah, Napa Valley, California	65
Saldo, Zinfandel, Napa Valley, California	65
St. Francis, Zinfandel, Sonoma, California	42