

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 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, Micro Basil, Aged Balsamic | 14

MAMA'S MEATBALLS

Marinara, Ricotta, Pecorino | 10

ROASTED BRUSSEL SPROUTS

Bacon, Capers, Parmesan, Red Onion, Lemon | 8

SOUP & SALADS

MINISTRONE | 3 / 5

LOCAL GREENS

Tomato, Cucumber, Radish, Olives

Red Wine Vinaigrette | 7

ENTRÉE SALADS

GRILLED ROMAINE CAESAR

White Anchovies, Shaved Parmesan, Crostini | 8

Add Chicken \$4, Steak or Shrimp \$6

ANTIPASTO

Soppressata, Olives, Tomatoes, Garbanzo

Beans, Pepperoncini, Provolone, Red Wine

Vinaigrette | 10

CLASSIC CHOPPED CHICKEN

Avocado, seasonal vegetables, crisp lettuce mix,

balsamic vinaigrette | 14

MEDITERRANEAN GRILLED CHICKEN

Local Goat Feta, *Caprine Supreme*, *Black Creek WI*, Lettuce

Mix, Cucumber, Peperoncini, Garbanzo Beans, Red Onion,

Olives, Cherry Tomatoes, Red Wine Vinaigrette | 14

★ 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

★ BRACIOLE ★

Braised Short Rib, Red Wine Demiglace,

Cheesy Polenta | 11

BARESE SAUSAGE & PEPPERS

Italian Sausage with Fontina, Roasted

Sweet Peppers, Garlic Broth | 12

BAKED LOCAL GOAT CHEESE

Herbed Goat Cheese: *LaClare Farms, Malone, WI*,

Pomodoro Sauce, Grilled Crostini | 9

SICILIAN SEAFOOD SALAD

Shrimp, Calamari, Octopus,

Lemon Vinaigrette | 14

SOUP OF THE DAY | 3 / 5

ARUGULA

Truffle Honey, Black Pepper, Pears,

Goat Cheese, Lemon Vinaigrette | 8

CHICKEN MILANESE CAESAR

Romaine, Arugula, Kale, Radicchio, Parmesan,

Shaved Cauliflower, Lemon Caesar Dressing | 14

SEAFOOD CHOPPED

King Crab, Jumbo Shrimp, Calamari, Octopus,

Celery, Sweet Peppers, Lemon, EVOO | 16

NORTH ATLANTIC SALMON

Mixed Greens, Goat Cheese, Avocado, Roasted Red

Peppers, Hazelnuts, Saba, Lemon Vinaigrette | 15

GRILLED SKIRT STEAK

Chopped Romaine, Grape Tomatoes, Gorgonzola,

Red Wine Vinaigrette, Fried Onion Strings | 16

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 | 14

★ HANDMADE RICOTTA GNOCCHI ★

Mighty Vine Cherry Tomato Sauce:

Rochelle, IL, Parmesan, Micro Basil | 13

CACIO E PEPE

“Buttered Noodles for Grownups”

Thick Spaghetti, Caciocavallo, Ricotta,

Pecorino, Black Pepper | 12

PENNE MARINARA

Add Meatball 3 | 12

EIGHT FINGER CAVATELLI

Vodka Sauce, Whipped Ricotta, Basil | 13

GARGANELLI PANNA

Sweet Peas, Prosciutto, Parmesan Cream | 14

RIGATONI BOLOGNESE

Classic Bolognese, Ricotta | 14

ORECCHITTE CALABRESE

Russo Sausage, Tuscan Kale, Calabrian Chili, Garlic

Breadcrumbs, Pecorino | 14

KING CRAB FETTUCCINE

Asparagus, Artichokes, Alfredo Sauce, Fresh Herbs, Lemon | 20

LINGUINE DI MARE

Lobster Tail, Shrimp, Calamari, Mussels, Spicy Pomodoro | 22

HOUSE SPECIALTIES

SEARED SALMON

Faroe Island Salmon, Roasted Artichokes,

Potatoes, Salsa Verde | 17

BRACIOLE

Braised Short Rib in a Red Wine Demi-Glace,

Served over Buttered Pappardelle Pasta | 18

RICHIE'S LEMON CHICKEN

Boneless Chicken Breast, Freebird Organic, *Fredericksburg, PA*,

Fresh Herbs, Roasted Potatoes | 14

SANDWICHES & BURGERS

RICHIE BURGER

Black Angus with 2 Year Aged White Cheddar, Lettuce,

Tomato, Labriola Pretzel Roll | 13

CHICKEN MILANESE

Avocado, Arugula, Roasted Tomatoes, Red Onion, Shaved

Fennel, Calabrian Chili Mayo, Toasted Focaccia | 14

PROSCIUTTO WRAPPED CHICKEN

Provolone, Spinach, Sun Dried Tomato, Pesto Mayo,

Labriola Ciabatta | 13

SMOKED TURKEY & AVOCADO

Applewood Smoked Bacon, Tomato, Cucumber,

Sprouts, Mayo, Labriola Multi-Grain | 12

ALL AMERICAN BURGER

Two Hand-Formed Patties with American Cheese, Caramelized

Onions, Pickles, Our Burger Sauce, Brioche Bun | 12

MEATBALL HERO

Mama's Meatballs topped with Marinara Sauce &

Mozzarella, Garlic Butter Toasted Sub Roll | 13

PHILLY CHEESE STEAK

Tender Roast Beef, Caramelized Onions & Creamy Cheese Sauce,

Garlic Butter Toasted Sub Roll | 14

FILET SLIDERS

Tenderloin medallions on mini toasted pretzel buns | 15

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, 24 29

Crushed Tomatoes, 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

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