

EST. 1993

# LABRIOLA

## CHICAGO

Labriola Chicago is an 9,000 sq. ft. 'micro food hall' that offers a spectrum of dining options from Doughboy Restaurant Group under one roof.

### OPTIONS INCLUDE:

- A full-service Classic Italian restaurant (La Stanza at Labriola) featuring an elegant dining room and seasonal outdoor seating for lunch and dinner
- A cocktail lounge (The Bar at Labriola) that serves food from the restaurant, and features an abbreviated menu
- A bakery and a casual café (the Café and Bakery at Labriola) area that serves breakfast, lunch and dinner.
- A Neapolitan-style pizza kitchen that services the bar, ristorante and café

EST. 2015

# La STANZA

## Ristorante

AT LABRIOLA CHICAGO

**La Stanza Ristorante** is an elegant Italian restaurant sequestered in the back of the venue's expansive space. Meaning "the room" in Italian, La Stanza is secluded and refined, with classic Italian dishes from Chef Chris Macchia that are sure to inspire you. The wine list is impressive and approachable, and the craft cocktails from master mixologist Daniel Casteel lift spirits and delight the senses. Brunch and live entertainment coming soon!

## BAKERY & CAFÉ

The venue's casual café area serves breakfast fare starting at 7am on weekdays, and offers lunch and dinner options such as sandwiches, salads, pastas and Neapolitan style pizza, as well as delectable selections from cases of baked goods and homemade breads.

### LOCATION

535 North Michigan Avenue  
(at the Grand Avenue Overpass)  
312.955.3100  
LabriolaCafe.com  
LastanzaChicago.com

### SEATING

Ristorante/Private Dining – 100  
Café – 100  
Bar – 70  
Patio – 48

### HOURS

#### La Stanza Ristorante

MON-THURS 11am-10pm  
the bar is open until 11pm

FRI & SAT 11am-11pm  
the bar is open until Midnight

#### The Cafe

MON-FRI 7am-10pm

SAT & SUN 8am-10pm



Labriola Chicago also offers catering services and a private party room to help make your next event that much more delicious.

# Management

## Rich Labriola

Rich Labriola has followed a unique path to success in the Chicago restaurant world. Inspired by the fresh taste and luscious texture of authentic artisan bread, he dedicated himself to sharing that experience with the world. He loved bread, he loved kitchens, and he loved people to savor the perfection of fresh-baked loaves. Exploring the bakeries of various European masters, he selected from each to create his own unique style. Quality and authenticity were the foundation—tending to the special personality of each bread and using only the finest ingredients. Rich also researched ovens and started aging his own flour—all in the name of heavenly fresh-bread taste. Finding others who shared his passion and work ethic, Rich dedicated himself to building the **Labriola Bakery**. His artisan breads are now sought after by fine chefs and sold in the best grocery stores across the Chicago area.

Rich recently founded **DOUGHBOY RESTAURANT GROUP** featuring several new eateries specifically designed for the Chicago market he's grown up with, including: **Labriola Bakery & Café** in Oak Brook, **Labriola Chicago** (a micro food hall that encompasses the newly named **La Stanza Ristorante**), **Pizza Barra** and **Stan's Donuts & Coffee**.

In 2013, **Stan's Donuts & Coffee** opened its doors next to the Damen El stop in Wicker Park. Using Los Angeles chef Stan's recipe as a base, Labriola is utilizing his years in the bread world to create his take on classic doughnuts. A digital menu board behind the counter shows available flavors of the day.

This new donut and coffee emporium has hit the sweet spot in Bucktown, and now Rich is ready to take on a bigger challenge—downtown.

## John Meyer, Vice President

John Meyer brings to this new enterprise thirty-seven years of experience in which he has consistently led entrepreneur-owned restaurants to marked growth and expansion.

As executive vice president of **Portillo Restaurant Group** from 1976 to 2005, John had operations responsibility for one of the most successful independent quick-casual restaurant chains in the Midwest. He assisted in the development of a very young company of just five restaurants and \$4 million in sales to a dynasty of over 32 properties and 44 dynamic, award-winning restaurants with \$185 million in revenues.

During his tenure, the **Portillo Restaurant Group** received numerous Silver Platter awards, as well as recognition and respect as one of the leading-edge quick-service groups in America. This was achieved through an unyielding commitment to serving a quality product. Through goal setting, follow-up, and accountability, the group's profits continued to increase without negative impact on food quality or service. In 2008, he became director of operations with **Sonic Drive-In** Franchises (Boom Enterprises). He oversaw the development of the first franchise group for **Sonic Drive-In** in the Chicago market and grew the company into 7 restaurants in 5 years while maintaining a profitable cost of goods. During his tenure with Sonic, Meyer says he learned about the advantages and disadvantages of a mainstream corporate environment.

"The Sonic structure taught me that being an independent is more of who I am in this business. Working with Labriola will allow more creativity and ability to grow. I look forward to the challenges of growing and developing a company and concept I believe have immense potential."

## Chris Macchia, Chef/Partner Labriola Ristorante & Café/ Pizza Barra

Chris Macchia grew up in a traditional Italian household in Westchester, NY where he was taught that food and culture was just as important as family. From his father's hand-made cavatelli to his family's Sunday gatherings at his grandmother's home, his upbringing had a heavy influence on his passions. Chris developed a love for the culinary world at a young age; and by the time he was in high school he had decided he wanted to become a chef.

After graduating from the Culinary Institute of America in 2000, he worked for **Gotham Bar and Grill** in New York, **Four Seasons Hotel** in Maui, and **The Peninsula** in Chicago. He then garnered a coveted position as Executive Chef at **Coco Pazzo Restaurants**. Later he took the helm at **The Florentine at the JW Marriott Hotel**, where he specialized in Italian cuisine, travelling annually to Italy for menu research and development. He has been awarded with the "Ospitalita Italiana Seal," the IFMA Culinary Excellence Award, and Dirona Award for "Distinguished restaurants of North America."

His previous positions at both **Coco Pazzo** and **The Florentine at the JW Marriott Hotel** have further developed his interest in Italian cuisine—specifically pizza. Now, after 15 years of prolific experience in the culinary industry, he is joining Rich Labriola in his newest project, **Pizza Barra**, opening in August 2015 in Oak Brook, IL, where the focus will be on three styles of pizza in addition to Italian antipasti, piattini, and paninis.

"The ciabatta crust is amazing; it's the best pizza I've ever had hands down," says Chris. "It's almost creamy inside with a crispy exterior." His Italian roots and culinary experiences are embedded in **Pizza Barra's** cuisine and drives menu and concept development. In addition to the ciabatta crust, **Pizza Barra** will feature deep dish and thin crust pies with a selection of interesting toppings.

Chris also serves as Executive Chef for **Labriola Ristorante & Café**, located at 535 N. Michigan Avenue in downtown Chicago. At **Labriola Ristorante & Café**, Chris presents a menu of approachable Italian favorites, complete with hand thrown Neapolitan pizzas—alongside a well curated beverage list of Italian and American selections.