


CHICAGO
RESTAURANT WEEK

January 22 - February 4, 2016

EST. 2015

La **STANZA**
at Labriola

Lunch Menu | \$22

Amuse

Chicken Liver Crostini

Primi, first course

Cipollini Onion Soup, Baked Fontina Val d'Aosta

-or-

Ahi Tuna Carpaccio, Baby Arugula, Grapefruit and Avocado

-or-

Warm Buffalo Mozzarella wrapped w/ Speck, Aged Balsamic Glaze

Secondo, second course

Ravioli of The Day

-or-

Chicken Marsala with baby spinach

-or-

Sauteed Skate Wing with toasted orzo, zucchini, capers and brown sugar

Dolce, fourth course

Bread and Butter Cr'eme brule'e

-or-

Salted Caramel Gelato

-or-

Cheese Course

**The Restaurant Week menu is designed for each guest to enjoy individually;
regular restaurant menu items may be ordered in addition.*

***Beverages, tax and gratuity not included.*

EatItUpChicago.com

**CHICAGO**
RESTAURANT WEEK

January 22 - February 4, 2016

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La STANZA
at Labriola

Dinner Menu | \$44

Amuse

Chicken Liver Crostini

Primi, first course

Cipollini Onion Soup, Baked Fontina Val d'Aosta

-or-

Ahi Tuna Carpaccio, Baby Arugula, Grapefruit and Avocado

-or-

Warm Buffalo Mozzarella wrapped w/ Speck, Aged Balsamic Glaze

Pasta, second course

House Made Ravioli of the day

-or-

Rigatoni, Roasted Chicken, Caramelized onions, Wild Mushroom Marsala Cream

Secondo, third course

Chianti Braised Beef Short ribs, Baked Roman Gnocchi, Creamed Escarole

-or-

Zuppa de Pesce, Monkfish, Mussels, Clams, Shrimp and Baby Octopus

-or-

Chicken Scaloppine, Prosciutto, sage and aged provolone, baby spinach

Dolce, fourth course

Bread and Butter Cr'eme brule'e

-or-

Salted Caramel Gelato

-or-

Cheese Course

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Chicago Restaurant Week is produced by Choose Chicago.

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