

SHARE PLATES

- GARLIC KNOTS | 9

Croissant Dough, Garlic Butter
- MOZZARELLA CROCCANTE | 9

Crispy Breaded Mozzarella, Marinara
- BAKED GOAT CHEESE | 14

Herbed Goat Cheese, Marinara Sauce, Toasted Ciabatta
- CRISPY BRUSSEL SPROUTS | 13

Bacon, Capers, Red Onion, Pecorino, Lemon
- BRUSCHETTA | 12

Marinated Mini-Heirloom Tomatoes, Red Onion and Garlic, Fresh Mozzarella, Basil, Balsamic Glaze on Grilled Ciabatta
- ROASTED BEETS | 13

Roasted Beets, Yogurt, Pistachios, Citrus Vinaigrette
- SEASONAL BURRATA | 19

Imported Burrata, Dried Fig, Apricot and Cranberry Compote, Honey Balsamic, Grilled Ciabatta

ADD Prosciutto di Parma | 6
- ZUCCHINI CHIPS | 12

Zucchini Chips, Yogurt Dill Sauce
- CRISPY CALAMARI | 17

Fresh Calamari, Lemon, Marinara
- MEDITERRANEAN MUSSELS | 17

White Wine Garlic Sauce or Roasted Tomato Sauce
- MAMA’S MEATBALLS | 14

Marinara, Whipped Ricotta
- BLACK TRUFFLE ARANCINI | 15

Arborio Rice Balls Stuffed with Caciotta Tartufo Cheese, Pecorino-Romano Fonduta
- TOASTED RAVIOLI | 18

Braised Short Rib, Fontina Fonduta, Calabrian Chiles, Cherry Tomatoes, Giardiniera
- BARESE SAUSAGE & PEPPERS | 16

Italian Rope Sausage with Provolone, Roasted Bell Peppers, Garlic White Wine Broth

SOUP & SALADS

- ZUPPA | 6

Chef’s Soup of the Day
- LA BARRA HOUSE SALAD | 10

Cherry Tomatoes, Cucumber, Radish, Green Olives, Red Wine Vinaigrette
- ARUGULA | 13

Pears, Goat Cheese, Truffle Honey, Lemon Vinaigrette
- CAESAR | 12

Romaine, Parmesan, Sourdough Croutons, Chef’s Caesar Dressing
- CHOPPED | 14

Romaine, Avocado, Gorgonzola, Cherry Tomato, Roasted Sweet Corn, Champagne Vinaigrette
- ANTIPASTO | 16

Soppressata, Kalamata Olives, Tomatoes, Garbanzo Beans, Pepperoncini, Provolone, Red Wine Vinaigrette
- FARRO & WHEAT BERRY | 16

Asparagus, Carrots, Red Onion, Radish, Dried Figs, Toasted Pecans, Citrus Vinaigrette

PASTA

- SPAGHETTI & MEATBALLS | 23

Marinara, Pecorino-Romano with Garlic Bread
- GNOCCHI | 27

Ricotta Gnocchi, Sage Butter Blanc, Gorgonzola, Candied Pecans
- FETTUCCINE ALFREDO | 19

Creamy Alfredo Sauce
- ORECCHIETTE CALABRESE | 23

Russo Sausage, Kale, Cherry Tomatoes, Calabrian Chili Peppers, Bread Crumbs, Pecorino-Romano
- BAKED LASAGNA | 24

Herbed Ricotta, Mozzarella, Marinara

ADD Bolognese | 3
- EIGHT FINGER CAVATELLI | 20

Vodka Sauce, Whipped Ricotta
- RIGATONI BOLOGNESE | 21

Classic Bolognese, Whipped Ricotta
- TORTELLINI PANNA | 24

Four Cheese Tortellini, Prosciutto, Peas, Parmesan Cream Sauce
- LINGUINE FRA DIAVOLO | 32

Shrimp, Scallions, Calabrian Chiles, Spicy Pomodoro Sauce

ADD-ONS

- Grilled Chicken | 6
- Chicken Milanese | 6
- Shrimp | 12
- Filet Medallions | 12
- Meatball | 5
- Crumbled Russo Sausage | 3

HOUSE
Specialties

- LEONE’S LEMON CHICKEN | 24

Boneless Chicken Breast, Lemon, Fresh Herbs, Roasted Potatoes, White Wine Garlic Sauce
- CHICKEN PARMESAN | 24

Breaded Chicken Breasts, Spaghetti, Marinara, Mozzarella
- BRAISED SHORT RIBS | 34

Slow-Braised Beef Short Ribs, Creamy Romano Orzo, Chianti Demi-Glace
- BISTRO FILET | 40

6 oz. Petite Filet Mignon, Garlic Mashed Potatoes, Chianti Reduction
- RIVERSIDE PUB BURGER | 17

Black Angus, White Cheddar, Lettuce, Tomato, Onion, Pickle, Pretzel Bun, Fries
- FILET SLIDERS | 21

Three Beef Tenderloin Sliders, Maitre D’ Butter, Mini Pretzel Bun, Fries
- EGGPLANT PARMESAN | 22

Crispy Eggplant, Mozzarella, Marinara, Over Sautéed Spinach
- WHITEFISH PICATTA | 28

Great Lakes Whitefish Fillet, Roasted Green Beans, Capers, Parsley, Lemon-Butter Wine Sauce
- WILD-CAUGHT SALMON | 29

Wild-Caught Sockeye Salmon Fillet, Jasmine Rice, Citrus Coriander White Wine Sauce
- CHEF’S SPRING RISOTTO | 25

Arborio Rice, Asparagus, Carrots, Spring Peas, Aged Pecorino-Romano

SIDES

- FRENCH FRIES | 5
- GARLIC MASHED POTATOES | 7
- ROASTED POTATOES OREGANATA | 7
- STEAMED BROCCOLI | 5
- SAUTÉED SPINACH | 7
- PASTA | 8
- MAC N’ CHEESE | 9

PIZZA

SIGNATURE ARTISAN PIZZA

Ciabatta Style Dough, Organic Tomatoes, Artisan Meats and Cheeses

	12"
MARGHERITA	18
Organic Tomato Sauce, Fresh Mozzarella, Basil	
ARUGULA & MUSHROOM	20
Fresh Mozzarella, Roasted Mushrooms, Garlic Olive Oil, Arugula, Shaved Parmesan	
CUPPING PEPPERONI	20
Organic Tomato Sauce, Cupping Pepperoni, Mozzarella, Hot Honey	
SALSICCIA	22
Garlic Cream, Smoked Buffalo Mozzarella, Caramelized Onions, Crumbled Sausage, Baby Kale, Calabrian Chile	

CHICAGO THIN CRUST

*Traditional Chicago Style Thin Pizza with a
Perfect Ratio of Crust, Sauce and Cheese*

	10" 12 14" 16"
RUSSO SAUSAGE	16 18 22 26
PEPPERONI	16 18 22 26
DANNY’S SPECIAL	23 27 32 36
Russo Sausage, Mushrooms, Green Pepper, Onion	
ITALIAN BEEF	18 21 26 29
Thinly Sliced Beef, Giardiniera, Aus Jus	
BBQ PIE	20 24 29 33
Chicken, Onion, Bacon, Raspberry Habanero BBQ Sauce	

CHICAGO DEEP DISH

*Our Foccacia Style Pan Dough is Lined with Mozzerella
Resulting in a Cheese Crust that is Crispy on the Outside
While Light & Fluffy in the Center*

	12" 14"
RUSSO SAUSAGE	25 30
PEPPERONI	25 30
DANNY’S SPECIAL	32 38
Russo Sausage, Mushrooms, Green Pepper, Onion	
BURRATA & BASIL	32 37
Mozzarella, Provolone, Pecorino, Crushed Tomato, Burrata, Fresh Basil	

SKINNY DEEP DISH

*Featuring a Skinnier Portion of Dough
While Maintaining a Crispy Cheese Crust*

	12"
RUSSO SAUSAGE	23
PEPPERONI	23
DANNY’S SPECIAL	31
Russo Sausage, Mushrooms, Green Pepper, Onion	
BURRATA & BASIL	31
Mozzarella, Provolone, Pecorino, Crushed Tomato, Burrata, Fresh Basil	

CREATE YOUR OWN PIZZA

THIN CRUST

10"	13.50 cheese; 2.50 per topping
12"	15.00 cheese; 3.00 per topping
14"	19.00 cheese; 3.25 per topping
16"	22.00 cheese; 3.50 per topping

GLUTEN FREE CRUST

10"	16.00 cheese; 2.50 per topping
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SKINNY DEEP DISH

12"	20.00 cheese; 3.00 per topping
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DEEP DISH

12"	22.00 cheese; 3.00 per topping
14"	27.00 cheese; 3.25 per topping

TOPPINGS

Artichoke • Arugula • Bacon • Banana Peppers • BBQ
Sauce Black Olives • Canadian Bacon • Chicken • Cupping
Pepperoni • Fresh Basil • Fresh Tomatoes • Giardiniera
Garlic • Goat Cheese • Green Peppers • Hot Honey • Italian
Beef • Italian Sausage • Jalapenos • Meatballs
Mushrooms Onions • Pepperoni • Pineapple • Ricotta
Roasted Red Peppers • Spinach • Shaved Parmesan

PREMIUM TOPPINGS

Burrata Cheese • Prosciutto Di Parma • Fennel Pollen •
Fresh Mozzarella • Smoked Buffalo Mozzarella

10" 4 per topping	12" 5 per topping
14" 6 per topping	16" 7 per topping

SPECIALTY COCKTAILS

VILLAGE OLD FASHIONED | 15

Old Forester Classic 86 Bourbon, Allspice Simple Syrup,
Orange Bitters, Amarena Cherry, Muddled Orange

WHISKEY SOUR | 15

Bulleit 95 Rye, Lime Juice, Simple Syrup, Egg White, Port
Float, Amarena Cherry

LIMONCELLO SPRITZ | 14

Prosecco, Caravella Limoncello, Fiorente Elderflower, Soda

MEDITERRANEAN SPA-TINI | 15

Prairie Organic Cucumber Vodka, Figenza Fig Vodka, Fresh
Lemon Juice, Simple Syrup, Lemon Zest

CASA BARRA MARGARITA | 14

Authentico Blanco Organic Tequila, Grand Mariner, Fresh
Lime Juice, Agave Nectar

STRAWBERRY MANGO PALOMA | 14

Mal Bien Mezcal, Strawberry Purée, Mango Purée, Fresh
Lime Juice, Tajin Spice Rim

PIÑA MOJITO | 13

Malibu Rum, Coconut Purée, Pineapple Juice, Fresh Lime
Juice, Muddled Mint

PASSIONFRUIT MULE | 13

Smirnoff No. 21 Vodka, Chinola Passionfruit Liqueur, Fresh
Lime Juice, Ginger Beer

BUSY BEE’S KNEES | 13

Broker’s Gin, Lemon Juice, Honey Syrup

JOE-LA ESPRESSO MARTINI | 15

Smirnoff Vanilla Vodka, Borghetti Espresso Liqueur,
Espresso Shot

ZERO-PROOF MOCKTAILS +

LYRE’S AMALFI SPRITZ | 10

Lyre’s Classico Sparkling Wine, Orange Sec

LYRE’S MARGARITA | 10

Lyre’s Blanco Tequila Alternative, Orange Sec, Lime

LAPOS NEGRONI | 10

Lightly Sparkling Negroni Cocktail,
Bittersweet, Hints of Juniper & Citrus

AMARETTO SOUR | 10

Lyre’s Amaretti, Lemon Juice,
Simple Syrup, Bitters, Fee Foam

PINK COSMO | 10

Lyre’s Pink London Gin Alternative,
Orange Sec, Cranberry Juice, Lime

GIESEN 0% SAUVIGNON BLANC | 10 | 40

Marlborough, New Zealand

LYRE’S CLASSICO | 10

Italian Style, Dry Sparkling Wine

GIESEN RED | 10 | 40

Premium Red, New Zealand