

Il Ritrovo

A Place To Meet

ANTIPASTI

Fonduta al Forno	16
Wood-fired terra cotta filled with melted mozzarella, smoked mozzarella, oregano and San Marzano tomatoes. Topped with slices of prosciutto di Parma	
Bruschetta alla Campania	8
Our homemade bread with fresh mozzarella, fresh basil, extra virgin olive oil and cherry tomatoes	
Mozzarella Pizzaiola	11
Fresh mozzarella sautéed with tomato, oregano and olives. Served with garlic rubbed toast	
Prosciutto e Burrata	18
Air-shipped Burrata mozzarella, slices of Prosciutto di Parma, cherry tomatoes, basil and extra virgin olive oil	
Caldo di Mare	16
Mussels and clams in a light cherry tomato, garlic, extra virgin olive oil sauce	

LA FRIGGITORIA

traditional fried Neapolitan items

Fritto Misto di Mare	18
Lightly breaded and fried shrimp, calamari, ocean clams, onions and lemons served with a housemade San Marzano tomato sauce	
Arancini di Riso	15
Smoked mozzarella stuffed roasted pepper and tomato conserva risotto, lightly fried and served over marinara	

ZUPPA DEL GIORNO

Ask the staff about our delicious homemade soup!

INSALATE

Semplice	9
Mixed greens, cherry tomatoes, fennel, fresh mozzarella, olive oil and white wine vinaigrette	
Pomodori e Gorgonzola	14
Mixed greens, cherry tomatoes, red onion, crisp prosciutto, gorgonzola, olive oil, aged balsamic vinegar	
Del Sud	15
Mixed greens with Campanian artichokes and sun dried tomatoes, sliced olives, cherry tomatoes, and red onion, tossed in a red wine vinaigrette, finished with a raw sheep's milk cheese	
Caprese	16
Sliced locally-raised tomatoes, local fresh mozzarella, imported water buffalo milk mozzarella and fresh basil dressed with extra virgin olive oil, sea salt and balsamic vinegar.	
Positano	16
Mixed greens, oil-packed tuna, local, organic tomatoes, fennel, olives, hard-boiled egg and fresh mozzarella in a white wine vinaigrette	

PIZZE

BIANCA

Lombardia	19
Mozzarella, taleggio, gorgonzola, roasted mushrooms, sliced onion, speck, topped with arugula	
Cinque Formaggi	19
Mozzarella, provolone, gorgonzola, mascarpone, taleggio	
Boscaiola	20
Mozzarella, truffle cheese, smoked mozzarella, rosemary, pancetta, roasted mixed mushrooms	
Focaccia con Pomodorini	17
Cherry tomatoes, bufala mozzarella, basil	
Pizza alla Pepe	19
Cherry tomatoes, mozzarella, bufala mozzarella, smoked mozzarella, provolone, onions, fresh basil	
Bufalina Bianca	20
Bufala mozzarella, ricotta, smoked mozzarella, parmigiano, prosciutto di Parma, fresh tomatoes, arugula	

ROSSO

Marinara	15
Tomato, oregano, garlic	
Margherita Classico	17
Tomato, fresh mozzarella, parmigiano, basil	
Margherita Maxi e Bufala	19
Tomato, bufala mozzarella, basil	
Calzone Napoletano	19
Ricotta, fresh mozzarella, ham, mushrooms, artichokes, parmigiano	
Prosciutto Crudo e Ruchetta	20
Tomato, mozzarella, parmigiano, prosciutto di Parma, arugula	
Capricciosa	20
Tomato, mozzarella, mushrooms, ham, artichokes, olives, soppressata	
Salsiccia e Funghi	19
Tomato, mozzarella, Italian sausage, mushrooms	
Calabrese	19
Tomato, mozzarella, Calabrian chili paste, calabrese salami	
Calabrese con Miele	20
Tomato, mozzarella, burrata, Calabrian chili paste, calabrese salami, spicy honey	
Giuseppe	20
Tomato, mozzarella, Calabrian chili paste, onions, calabrese salami, cherry tomatoes, mascarpone	
Il Maiolino	22
Tomato, mozzarella, smoked mozzarella, soppressata, Italian sausage, smoked pork jowl, onion	
Mediterranea	19
Tomato, mozzarella, onion, hot coppa salami, oregano, olives	
Occhio di Bue	19
Tomato, mozzarella, ham, egg	
Campagnola	20
Tomato, mozzarella, roasted peppers, roasted mushrooms, roasted zucchini, seasonal vegetable	

Add meat 1.75 Other toppings 1.25

House-made gluten free crust 5

Side of Sarvecchio Parmesan cheese 2.50

There is a risk of food borne illness when eating foods of animal origin, raw or uncooked.

Our gluten-free pizza is intended for our guests who are leading a gluten-free lifestyle by choice.

We cannot guarantee a 100% gluten-free environment for guests who are required to avoid gluten due to a medical condition.

Il Ritrovo

A Place To Meet

Lunch Menu

Served 11am - 2pm

Monday through Saturday

PRIMI PIATTI

Ravioli del Giorno MP

Ask the staff about our delicious house made ravioli!

Rigatoni con Salsiccia e Gorgonzola 21

Italian sausage, prosciutto, peas, cherry tomatoes, garlic in a rich, creamy, tomato and gorgonzola sauce

Linguine con Filetti di Pomodori 18

Fresh cherry tomatoes, fresh basil, sea salt, arugula in a light tomato glaze. Tossed with Parmigiano.

Mt. Vesuvius (with fresh mozzarella) Add 2.50

con Gamberi (with shrimp, no cheese) Add 6.00

Rigatoni Boscaiola 19

Italian sausage, roasted button, shiitake, cremini and oyster mushrooms, garlic, rosemary, olive oil and San Marzano tomatoes. Tossed with pecorino and Parmigiano.

Rigatoni con Mozzarella 16

Tomato sauce, fresh mozzarella, fresh basil, Parmigiano

With prosciutto or salsiccia Add 4

PANINI

Vegetariano 15

Roasted, bell peppers, roasted mushrooms, zucchini, tomato, bufala mozzarella and fresh asiago on grilled focaccia fino

Amalfitana 16

Bufala mozzarella, fresh tomatoes, prosciutto di Parma, and basil on grilled focaccia fino

Tacchino 16

House smoked turkey, tomato, lettuce, pesto mayo, fresh asiago and provolone on grilled focaccia fino

Con Tonno 17

Oil-packed tuna, giardiniera, cherry tomatoes, arugula, spicy mayonnaise and bufala mozzarella on fresh pizza dough bread

SECONDI PIATTI

Pesce del Giorno MP

Fresh fish special of the day. Ask the staff for details!

Pollo Pizzaiola 18

Sautéed chicken breast with capers, olives, cherry tomatoes and white wine. Served with the same sides as today's pesce