

# Il Ritrovo

## A Place To Meet

### ANTIPASTI

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

### LA FRIGGITORIA

*traditional fried Neapolitan items*

<b>Fritto Misto di Mare</b>	18
Lightly breaded and fried shrimp, calamari, ocean clams, onions and lemons served with a housemade San Marzano tomato sauce	
<b>Arancini di Riso</b>	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

<b>Semplice</b>	9
Mixed greens, cherry tomatoes, fennel, fresh mozzarella, olive oil and white wine vinaigrette	
<b>Pomodori e Gorgonzola</b>	16
Mixed greens, cherry tomatoes, red onion, crisp prosciutto, gorgonzola, olive oil, aged balsamic vinegar	
<b>Del Sud</b>	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	
<b>Caprese</b>	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.	
<b>Positano</b>	16
Mixed greens, oil-packed tuna, local, organic tomatoes, fennel, olives, hard-boiled egg and fresh mozzarella in a white wine vinaigrette	

### PIZZE

#### BIANCA

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

#### ROSSO

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

Add meat 1.75 Other toppings 1.25

House-made gluten free crust 5

Side of Sarvecchio Parmesan cheese 2.50

Additional Bread :

Half Basket \$3.00 / Full Basket \$6.00

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!

**Orecchiette con Le Rapé e Salsiccia** 19

Sautéed rapini with garlic, chili paste and Italian sausage in a light but intense tomato glaze. Tossed with pecorino.

**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 alla Campagna** 15

Maida peppers, sun-dried tomato and artichoke from Campagna; roasted mushrooms with provolone, robiola and ricotta 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

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