

# *Il Ritrovo*

WOOD - FIRED PIZZERIA

## Beverage Menu

	Glass / Bottle
<b>Vino Rosso</b>	
Pinot Nero, Castello di Nieve, "I Cortini", 2019	15/60
Aglianico, Michel Alois, Campania, 2021	11/50
Negroamaro, "Roccamora," Schola Sarmenti, Puglia, 2021	9/40
Primitivo, "Critèra," Schola Sarmenti, Puglia, 2020	10/45
Montepulciano d'Abruzzo, Masciarelli, 2020	9/40
Copertino Rosso, Cupertinum Cooperativa, 2011	9/40
Ripasso, Brigaldara, Veneto, 2020	15/60
Chianti, Lucignano, Tuscany, 2020	10/ 45
<b>Vino Bianco</b>	
Greco di Tufo, Feudi di San Gregorio, Campania, 2021	11/50
Pecorino, Jasci, Abruzzo, 2022	10/45
Fiano di Avellino, Colli di Lapio, Campania, 2022	12/55
Sauvignon, Zamo, Friuli, 2021	14/60
Pinot Grigio, Elena Walch, Alto Adige, 2022	9/40
Moscato d'Asti, Bricco Riella, 2020	9/40
<b>Vino Rosa</b>	
Sangiovese, Castello Delle Regine, Umbria, 2022	9/40
<b>Vino Frizzante</b>	
Prosecco di Conegliano-Valdobbiadene, Sommariva, NV	10/45
Spumante Rosato, Sommariva, NV	9/40
Lambrusco, Vecchia Modena, Cleto Chiarli, NV	12/55

*Il Ritrovo is pleased to offer wines from family-owned properties who are as passionate about taking care of the Earth as they are about making wine. We seek out wines that are grown sustainably, organic & biodynamic.*

## Cocktails

### **Trattoria Old Fashioned 14**

*J. Henry Bourbon, Maple Syrup, Bitters*

### **Trattoria Manhattan 14**

*J. Henry Bourbon, Carpano Antica Vermouth, Bitters*

### **Blood Orange Margarita 13**

*Casamigos Tequila, Solerno, Agave, Lime*

### **Negroni 14**

*Beefeater Gin, Campari, Carpano Antica*

### **Hibiscus Daiquiri 10**

*Tiki Rum, Hibiscus Syrup, Lime*

### **Lychee Fizz 13**

*Rehorst Vodka, Elderflower, Lychee, Prosecco, Lemon*

### **Apricot Sidecar 14**

*Bas Armagnac, Giffard Apricot, Lemon*

### **Venetian Spritz 12**

*Prosecco with your choice of  
Aperol or Campari*

### **Negroni Sbagliato 11**

*Campari, Carpano Antica, Prosecco*

### **Cardamaro Fizz 11**

*Rehorst Gin, Cardamaro, Lime, Chinotto*

### **Espresso Martini 14**

*House Espresso, Rehorst Vodka, Coffee Liqueur*

### **Trattoria Mocktail 7**

## Other Beverages

**Pepsi / Diet Pepsi / Starry 3.50 (free refill)**

**San Pellegrino 3.5**  
*Aranciata / Limonata*

**Berghoff Root Beer 4.50**

**Acqua Panna / San Pellegrino 3.50 / 7**

**Yoga Fruit Juice 3.50**  
*Peach / Pear / Apricot*

**Organic Lemonade 4**

**Lavender Lemonade 11**

**Milk 4 / Chocolate Milk 4.50**

## Birra

### **Arrivederci Roma 5**

*Italian Pilsner 5%*

Gathering Place Brewing Co., Milwaukee, WI

### **Something Amber 5**

*American Amber Ale 5.4%*

McFleshman's Brewing Co. Appleton, WI

### **Spotted Cow 5**

*Farmhouse Ale 4.8%*

New Glarus Brewing Co., New Glarus, WI

### **M-43 7**

*IPA 6.8%*

Old Nation Brewing Co., Williamston, MI

### **Zombie Dust**

*Undead Pale Ale 6.5%*

*3 Floyd's Brewery, Munster, IN*

### **Door County Cherry 6**

*Fruit Cider 6.5%*

Restoration Cider, Madison, WI

### **Belhaven Wee Heavy 6.50**

*Scotch Amber Ale 7.4%*

Belhaven Brewery, Scotland

### **Untitled Art N/A Italian Pilsner 5**

*N/A Lager*

Waunakee, WI

### **Gruvi N/A Dry Secco 7**

*0.0%*

Denver, CO

## Aperitivi & Digestivi

**Fernet Branca 7**

**Maraschino 9**

**Fernet Menta 7**

**St Germain 9**

**Cynar 8**

**Aperol 6**

**Averna 8**

**Campari 8**

**Lucano 8**

**GLD Absinthe 16**

**Nonino 11**

**Moscato Grappa 10**

**Limoncello 8**

**Barolo Grappa 10**

**Sambucha 8**

## Coffee

Fair Trade, Organic Certified, and Roasted In-House  
Almond Milk and Oat Milk Available

**Coffee 4 / Espresso 4 / Double Espresso 4.50**

**Macchiato 4.50 / Americano 4.50**

**Cappuccino 4.75 / Mocha 5.50**

**Latte 5.25 / Mocha 6 / Chai 6**