

IL RITROVO

A Place to Meet

ANTIPASTI

Fonduta al Forno	13.95
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	5.95
Our homemade bread with fresh mozzarella, fresh basil, extra virgin olive oil and cherry tomato.	
Mozzarella Pizzaiola	8.95
Fresh mozzarella sautéed with tomato, oregano and olives. Served with garlic rubbed toast.	
Prosciutto e Burrata	15.95
Air-shipped burrata mozzarella, slices of Prosciutto di Parma, cherry tomato, basil, and extra virgin olive oil.	
Misto di Mare	13.95
Octopus salad, rainbow trout mousse, Greek salad, white anchovies and arugula.	
Caldo di Mare	12.50
Mussels and clams in a light cherry tomato, garlic, extra virgin olive oil sauce.	

LA FRIGGITORIA

traditional fried Neapolitan items

Fritto Misto di Mare	14.95
Lightly breaded and fried calamari, ocean clams, onions and lemons served with a housemade San Marzano tomato sauce.	
Arancini di Riso	12.95
Black truffle cheese stuffed five herb risotto lightly fried and served over béchamel.	

ZUPPA DEL GIORNO

Ask the staff about our delicious homemade soup!

INSALATE

Semplice	7.50
Mixed greens, cherry tomatoes, fennel, fresh mozzarella, olive oil and white wine vinegar dressing.	
Mista	6.50
Bibb, romaine, and castelfranco lettuces tossed with fennel, cucumber, carrots, and tomato. Dressed with lemon, olive oil, 16-25 year-old balsamic vinegar.	
Bagna Cauda	12.95
Mixed lettuces tossed with cucumber, fennel, cherry tomato, carrot, radish, and hard boiled egg. Tossed with a "Caesar" style garlic, anchovie, and sour cream dressing and finished with grated parmigiano.	
Giardiniera	10.95
Our house-made spicy and sweet mixed vegetable salad served with mixed greens in a white wine vinaigrette, fennel, cherry tomato, hot coppa salami and aged provolone.	
Caprese	14.95
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.	
Pomodori e Gorgonzola	10.95
Mixed greens, cherry tomatoes, red onion, crisp prosciutto, gorgonzola, olive oil, 16-25 year-old balsamic vinegar.	
Positano	13.95
Mixed greens, oil-packed tuna, local, organic tomatoes, fennel, olives, hard-boiled egg and fresh mozzarella in a white wine vinegar dressing.	

PIZZE

BIANCA

Lombardia	15.50
Mozzarella, taleggio, roasted mushrooms, sliced onion, Italian sausage	
Cinque Formaggi	12.50
Mozzarella, provolone, gorgonzola, mascarpone, taleggio	
Boscaiola	17.50
Roasted mushrooms, mozzarella, rosemary, truffle cheese, smoked mozzarella pancetta	
Focaccia con Pomodorini	12.75
Cherry tomatoes, bufala mozzarella, basil	
Pizza alla Pepe	12.25
Cherry tomatoes, mozzarella, bufala mozzarella, smoked mozzarella, provolone, onions, fresh basil	
Salsiccia e Broccoletti	15.00
Mozzarella, provolone, Italian sausage, rapini	
Bufalina Bianca	17.95
Bufala mozzarella, ricotta, smoked mozzarella, parmigiano, prosciutto di Parma, fresh tomatoes, arugula	
Burrata e Zucca	19.95
Burrata, black truffle cheese, roasted zucchini, sliced prosciutto, chopped tomato	

ROSSO

Marinara	9.50
Tomato, oregano, garlic	
Margherita Classico	10.75
Tomato, fresh mozzarella, parmigiano, basil	
Margherita Maxi e Bufala	12.75
Tomato, bufala mozzarella, basil	
Calzone Napoletano	15.00
Ricotta, fresh mozzarella, ham, mushrooms, artichokes, parmigiano.	
Prosciutto Crudo e Ruchetta	14.75
Tomato, mozzarella, parmigiano, prosciutto di Parma, arugula	
Capricciosa	16.25
Tomato, mozzarella, mushrooms, ham, artichokes, olives, salami	
Salsiccia e Funghi	12.75
Tomato, mozzarella, Italian sausage, mushrooms	
Da Michele	15.50
Tomato, mozzarella, Italian sausage, roasted peppers, onions, taleggio	
Calabrese	12.50
Tomato, mozzarella, Calabrian chili paste, hot sopressa salami	
Giuseppe	14.50
Tomato, mozzarella, Calabrian chili paste, chopped tomatoes, onions, sopressa salami, mascarpone	
Il Maialino	19.95
Tomato, mozzarella, Calabrian chili paste, smoked mozzarella, salami, Italian sausage, smoked pork jowl, onion	
Mediterranea	14.25
Tomato, mozzarella, onion, hot coppa salami, oregano, olives	
Occhio di Bue	13.75
Tomato, mozzarella, bufala mozzarella, ham, egg	
Campagnola	14.75
Tomato, mozzarella, roasted peppers, roasted mushrooms, rapini, roasted zucchini	

Add meat \$1.75 Other toppings \$1.25

House-made gluten free crust \$5.00

Side of Sarvecchio Parmesan cheese \$2.50

IL RITROVO
A Place to Meet
Lunch Menu
Served 11am - 2pm
Monday through Saturday

PRIMI PIATTI

Ravioli del Giorno

Ask the staff about our delicious, house made ravioli!

Orecchiette con Tre Carne 15.95

A rich ragu with wild boar, chicken and prosciutto.
Roasted San Marzano tomatoes. Topped with parmigiano.

Orecchiette con Le Rapé e Salsiccia 15.95

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

Fedeli con Filetti di Pomodori 12.50

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

Mt. Vesuvius (with fresh mozzarella) Add 1.50
con Gamberi (with shrimp, no cheese) Add 5.00

Rigatoni Boscaiola 15.95

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 11.50

Tomato sauce, fresh mozzarella, fresh basil, parmigiano.

With prosciutto or salsiccia Add 2.00

PANINI

Vegetariano 12.95

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

Amalfitana 13.95

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

Tacchino 13.95

Fra' Mani all-natural turkey, tomato, lettuce, pesto mayo,
fresh asiago and provolone on grilled focaccia fino.

Con Tonno 13.95

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

SECONDI PIATTI

Pesce del Giorno

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

Pollo Pizzaiola 16.95

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