

# IL RITROVO

*A Place to Meet*

## ANTIPASTI

<b>Fonduta al Forno</b>	13.95
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>	5.95
Our homemade bread with fresh mozzarella, fresh basil, extra virgin olive oil and cherry tomato.	
<b>Mozzarella Pizzaiola</b>	8.95
Fresh mozzarella sautéed with tomato, oregano and olives. Served with garlic rubbed toast.	
<b>Prosciutto e Burrata</b>	15.95
Air-shipped burrata mozzarella, slices of Prosciutto di Parma, cherry tomato, basil, and extra virgin olive oil.	
<b>Misto di Mare</b>	13.95
Octopus salad, rainbow trout mousse, Greek salad, white anchovies and arugula.	
<b>Caldo di Mare</b>	12.50
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>	14.95
Lightly breaded and fried calamari, ocean clams, onions and lemons served with a housemade San Marzano tomato sauce.	
<b>Arancini di Riso</b>	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

<b>Semplice</b>	7.50
Mixed greens, cherry tomatoes, fennel, fresh mozzarella, olive oil and white wine vinegar dressing.	
<b>Mista</b>	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.	
<b>Bagna Cauda</b>	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.	
<b>Giardiniera</b>	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.	
<b>Caprese</b>	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.	
<b>Pomodori e Gorgonzola</b>	10.95
Mixed greens, cherry tomatoes, red onion, crisp prosciutto, gorgonzola, olive oil, 16-25 year-old balsamic vinegar.	
<b>Positano</b>	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

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

### ROSSO

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

**Fedelini 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.