

# 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 Bufala** 13.95

Air-shipped bufala mozzarella, slices of Prosciutto di Parma, 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

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** 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.

**Antipasto** 12.95

Bibb and romaine lettuce tossed with cubes of salami, house made pepperoncini, fresh tomato, pickled mushrooms, zucchini, and onion. Dressed in a red wine vinaigrette and topped with grated provolone.

**Due Caprese** 14.95

Two way caprese salad, sliced vine-ripened tomatoes and local fresh mozzarella dressed with sea salt and balsamic vinegar, opposite imported bufala mozzarella and marinated peppers. Served with a petite mixed salad dressed in lemon, olive oil, 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 mixed mushrooms, mozzarella, rosemary, black 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 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.