

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	
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 vinaigrette	
Pomodori e Gorgonzola	11.95
Mixed greens, cherry tomatoes, red onion, crisp prosciutto, gorgonzola, olive oil, aged balsamic vinegar	
Di Mare	15.95
Castelfranco and bibb lettuce in a white wine vinaigrette with fried capers, sliced olives, fingerling potatoes, and cherry tomatoes, topped with a calamari, cuttlefish, octopus, and shrimp seafood salad	
Del Sud	12.95
Mixed greens with Campanian artichokes and sun dried tomatoes, sliced olives, cherry tomatoes, and red onion, tossed in a red wine vinaigrette, finished with Caprino Stagionato	
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	
Positano	13.95
Mixed greens, oil-packed tuna, local, organic tomatoes, fennel, olives, hard-boiled egg and fresh mozzarella in a white wine vinaigrette	

PIZZE

BIANCA

Lombardia	15.50
Mozzarella, taleggio, gorgonzola, roasted mushrooms, sliced onion, bresaola, arugula	
Cinque Formaggi	14.50
Mozzarella, provolone, gorgonzola, mascarpone, taleggio	
Boscaiola	17.50
Roasted mixed mushrooms, mozzarella, rosemary, truffle cheese, smoked mozzarella, pancetta	
Focaccia con Pomodorini	14.75
Cherry tomatoes, bufala mozzarella, basil	
Pizza alla Pepe	15.50
Cherry tomatoes, mozzarella, bufala mozzarella, smoked mozzarella, provolone, onions, fresh basil	
Salsiccia e Broccoletti	15.95
Mozzarella, provolone, Italian sausage, rapini	
Bufalina Bianca	17.95
Bufala mozzarella, ricotta, smoked mozzarella, parmigiano, prosciutto di Parma, fresh tomatoes, arugula	

ROSSO

Marinara	11.95
Tomato, oregano, garlic	
Margherita Classico	13.95
Tomato, fresh mozzarella, parmigiano, basil	
Margherita Maxi e Bufala	15.95
Tomato, bufala mozzarella, basil	
Calzone Napoletano	15.95
Ricotta, fresh mozzarella, ham, mushrooms, artichokes, parmigiano	
Materese	17.95
Cruschi pork, nduja salami, onions, mozzarella, smoked mozzarella	
Prosciutto Crudo e Ruchetta	15.95
Tomato, mozzarella, parmigiano, prosciutto di Parma, arugula	
Capricciosa	16.25
Tomato, mozzarella, mushrooms, ham, artichokes, olives, soppressata	
Salsiccia e Funghi	14.95
Tomato, mozzarella, Italian sausage, mushrooms	
Calabrese	14.95
Tomato, mozzarella, Calabrian chili paste, calabrese	
Calabrese con Miele	16.95
Tomato, mozzarella, burrata, Calabrian chili paste, calabrese, spicy honey	
Giuseppe	15.95
Tomato, mozzarella, Calabrian chili paste, chopped tomatoes, onions, calabrese, mascarpone	
Il Maialino	19.95
Tomato, mozzarella, smoked mozzarella, soppressata, Italian sausage, smoked pork jowl, onion	
Mediterranea	14.95
Tomato, mozzarella, onion, hot coppa salami, oregano, olives	
Occhio di Bue	14.95
Tomato, mozzarella, ham, egg	
Campagnola	15.95
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

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

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