

# 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** 6.95

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** 13.50

Mussels and clams in a light cherry tomato, garlic, extra virgin olive oil sauce

## LA FRIGGITORIA

*traditional fried Neapolitan items*

**Fritto Misto di Mare** 15.95

Lightly breaded and fried calamari, ocean clams, onions and lemons served with a housemade San Marzano tomato sauce

**Arancini di Riso** 13.95

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** 8.50

Mixed greens, cherry tomatoes, fennel, fresh mozzarella, olive oil and white wine vinaigrette

**Pomodori e Gorgonzola** 12.95

Mixed greens, cherry tomatoes, red onion, crisp prosciutto, gorgonzola, olive oil, aged balsamic vinegar

**Misto di Mare** 15.95

Octopus salad, rainbow trout mousse, Greek salad, white anchovies and arugula

**Del Sud** 13.95

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 local hydroponic 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** 14.95

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

Mozzarella, truffle cheese, smoked mozzarella, rosemary, pancetta, roasted mixed mushrooms

**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, broccoli

**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 salami

**Calabrese con Miele** 16.95

Tomato, mozzarella, burrata, Calabrian chili paste, calabrese salami, spicy honey

**Giuseppe** 15.95

Tomato, mozzarella, Calabrian chili paste, onions, calabrese salami, cherry tomatoes, 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, broccoli, 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

*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 Della Nonna**

18.95

Stefano's grandmother's ragu of house made Italian sausage, grass-fed ground beef, oregano, red wine, and San Marzano tomato. Tossed with Orecchiette pasta and parmigiano.

**Fedelini con Filetti di Pomodori**

16.95

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

**Mt. Vesuvius** (with fresh mozzarella) Add 2.50

**con Gamberi** (with shrimp, no cheese) Add 6.00

**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**

13.95

Tomato sauce, fresh mozzarella, fresh basil, parmigiano

**With prosciutto or salsiccia** Add 3.50

**PANINI**

**Vegetariano**

13.95

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, pesto mayo and basil on grilled focaccia fino

**Tacchino**

13.95

House smoked turkey, tomato, lettuce, pesto mayo, fresh asiago and provolone on grilled focaccia fino

**Con Tonno**

14.95

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