

IL RITROVO

A Place to Meet

ANTIPASTI

Fonduta al Forno	\$15
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	\$8
Our homemade bread with fresh mozzarella, fresh basil, extra virgin olive oil and cherry tomato	
Mozzarella Pizzaiola	\$11
Fresh mozzarella sautéed with tomato, oregano and olives. Served with garlic rubbed toast	
Prosciutto e Bufala	\$16
Air-shipped bufala mozzarella, slices of Prosciutto di Parma, basil and extra virgin olive oil	
Caldo di Mare	\$16
Mussels and clams in a light cherry tomato, garlic, extra virgin olive oil sauce	

LA FRIGGITORIA

traditional fried Neapolitan items

Fritto Misto di Mare	\$18
Lightly breaded and fried calamari, ocean clams, onions and lemons served with a housemade San Marzano tomato sauce	
Arancini di Riso	\$15
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	\$9
Mixed greens, cherry tomatoes, fennel, fresh mozzarella, olive oil and white wine vinaigrette	
Pomodori e Gorgonzola	\$14
Mixed greens, cherry tomatoes, red onion, crisp prosciutto, gorgonzola, olive oil, aged balsamic vinegar	
Misto di Mare	\$17
Octopus salad, rainbow trout mousse, Greca Greek salad, white anchovies and arugula	
Del Sud	\$14
Mixed greens with Campanian artichokes and sun dried tomatoes, sliced olives, cherry tomatoes, and red onion, tossed in a red wine vinaigrette, finished with a raw sheep's milk cheese	
Caprese	\$17
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.	
Positano	\$16
Mixed greens, oil-packed tuna, local, organic tomatoes, fennel, olives, hard-boiled egg and fresh mozzarella in a white wine vinaigrette	

PIZZE

BIANCA

Lombardia	\$18
Mozzarella, taleggio, gorgonzola, roasted mushrooms, sliced onion, speck, topped with arugula	
Cinque Formaggi	\$18
Mozzarella, provolone, gorgonzola, mascarpone, taleggio	
Boscaiola	\$19
Mozzarella, truffle cheese, smoked mozzarella, rosemary, pancetta, roasted mixed mushrooms	
Focaccia con Pomodorini	\$17
Cherry tomatoes, bufala mozzarella, basil	
Pizza alla Pepe	\$18
Cherry tomatoes, mozzarella, bufala mozzarella, smoked mozzarella, provolone, onions, fresh basil	
Pugliese	\$18
Mozzarella, provolone, Italian sausage, rapini	
Bufalina Bianca	\$20
Bufala mozzarella, ricotta, smoked mozzarella, parmigiano, prosciutto di Parma, fresh tomatoes, arugula	

ROSSO

Marinara	\$14
Tomato, oregano, garlic	
Margherita Classico	\$16
Tomato, fresh mozzarella, parmigiano, basil	
Margherita Maxi e Bufala	\$18
Tomato, bufala mozzarella, basil	
Calzone Napoletano	\$18
Ricotta, fresh mozzarella, ham, mushrooms, artichokes, parmigiano	
Materese	\$19
Cruschi pork, nduja salami, onions, mozzarella, smoked mozzarella	
Prosciutto Crudo e Ruchetta	\$19
Tomato, mozzarella, parmigiano, prosciutto di Parma, arugula	
Capricciosa	\$19
Tomato, mozzarella, mushrooms, ham, artichokes, olives, soppressata	
Salsiccia e Funghi	\$18
Tomato, mozzarella, Italian sausage, mushrooms	
Calabrese	\$18
Tomato, mozzarella, Calabrian chili paste, calabrese salami	
Calabrese con Miele	\$19
Tomato, mozzarella, burrata, Calabrian chili paste, calabrese salami, spicy honey	
Giuseppe	\$19
Tomato, mozzarella, Calabrian chili paste, onions, calabrese salami, cherry tomatoes, mascarpone	
Il Maialino	\$21
Tomato, mozzarella, smoked mozzarella, soppressata, Italian sausage, smoked pork jowl, onion	
Mediterranea	\$19
Tomato, mozzarella, onion, hot coppa salami, oregano, olives	
Occhio di Bue	\$18
Tomato, mozzarella, ham, egg	
Campagnola	\$19
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

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	\$18
Sautéed rapini with garlic, chili paste and Italian sausage in a light but intense tomato glaze. Tossed with pecorino.	
Linguine con Filetti di Pomodori	\$18
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	\$18
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	\$16
Tomato sauce, fresh mozzarella, fresh basil, parmigiano	
With prosciutto or salsiccia	Add \$4

PANINI

Vegetariano	\$14
Roasted bell peppers, roasted mushrooms, zucchini, tomato, bufala mozzarella and fresh asiago on grilled focaccia fino	
Amalfitana	\$15
Bufala mozzarella, fresh tomatoes, prosciutto di Parma, and basil on grilled focaccia fino	
Tacchino	\$15
House smoked turkey, tomato, lettuce, pesto mayo, fresh asiago and provolone on grilled focaccia fino	
Con Tonno	\$17
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	\$18
Sautéed chicken breast with capers, olives, cherry tomatoes and white wine. Served with the same sides as today's pesce	