

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 shrimp, 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 Invernale	18
Burrata, arugula, wedges of fire roasted tomatoes, imported water buffalo mozzarella, fresh basil, extra virgin olive oil, sea salt, balsamic vinegar, and garlic rubbed toast.	
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	
Valdostana	21
Garlic bechemel, gorgonzola, taleggio, mountaineer, Mozzarella, bacon, and sautéed onions	
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	
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

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	18	**.**
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
Penne Del Sud	20	
Sautee of Calabrese Salami, garlic , basil, in a spicy tomato sauce. With parmigiano and pecorino crotene.		
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	