

Giuseppe's

RITROVO



Lunch Menu

INSALATA

INSALATA DIAVOLA \$10

Seasoned chicken cutlet with spicy olive oil, roasted eggplant, pesto, tomato, and provolone cheese over house salad

CAPRESE \$9

Fresh mozzarella, roma tomato, basil and olive oil

INSALATA CAPRICCIOSA \$7

Mesclun greens, artichokes, capers, kalamata olives, sharp provolone cheese dressed with a touch of spicy olive oil and balsamic vinegar

INSALATA DI SPINACI \$6

Spinach leaves, gorgonzola, pignoli nuts with balsamic vinaigrette

MEDITERRANEAN \$5.75

Romaine, feta cheese, roma tomato, kalamata olives, balsamic vinaigrette

INSALATA DELLA CASA \$4.50

Romaine, tomato, radish, cucumber, parmesan cheese, balsamic vinaigrette

MESCLUN \$5.50

Mixture of field greens with balsamic vinaigrette

CLASSIC CAESAR \$5.75

** to any salad add: chicken breast \$3.50 or grilled salmon \$4.50*

ZUPPA

Cup \$3.50

Bowl \$5

PANINI

DIAVOLA \$7.50

Spicy seasoned chicken cutlet, roasted eggplant, tomato, pesto, provolone cheese

CHICKEN PARMIGIANA \$7.50

Seasoned chicken cutlet, marinara sauce and provolone cheese

SANTA LUCIA \$7.50

Grilled chicken breast, pesto-sundried tomato spread, lettuce & tomato

TACCHINO \$6.50

Turkey, lettuce, tomato, honey mustard and provolone cheese

ITALIANO \$7.50

Capicola, mortadella, genoa salami, tomato and provolone cheese

ROMA \$6.50

Fresh mozzarella, roma tomato, basil, olive oil

ANTICO \$6.75

Italian sausage, grilled onions, red, green peppers and provolone cheese

PANINI ARE SERVED WITH A SIDE OF PASTA SALAD

PRANZO

CAPONATA RAVIOLI \$9

with garlic and olive oil

CHEESE TORTELLINI \$9

with peas in a parmesan cheese sauce

PENNE PINK VODKA \$7

SPAGHETTI PUTTANESCA \$8.50

Spicy chunky tomato sauce, with capers, olives, anchovies

SPAGHETTI ALLA AMICI \$9

Finely chopped chicken, porcini and shiitake mushrooms in a light red sauce

PENNE CATONA \$9

Sliced chicken with a pesto and sundried tomato sauce

FETTUCINE FURIOSE \$8.50

Roasted eggplant, fresh mozzarella, tomatoes and basil in a light red sauce

CAPELLINI POMODORO \$8

Capellini with roma tomatoes basil and parsley

MEAT LASAGNA \$8.50

SPINACH LASAGNA \$8.50

SPAGHETTI AND MEATBALLS \$7

EGGPLANT PARMIGIANA \$8.50

PIZZA & CALZONE

CALZONE ANTICO \$12

Tomato sauce, pepperoni, sausage, mozzarella

CALZONE di POLLO \$12

Tomato sauce, herbs, chicken, mushrooms, mozzarella

BIANCA \$12

Fresh mozzarella, parmigiano reggiano

MARGHERITA \$10

Mozzarella, fresh tomato, oregano, basil leaves

SIENA \$12

Garlic-olive oil brushed crust, sundried tomato, mushrooms

CIPOLLE \$13

Caramelized shallots, eggplant, chili flakes, parmigiano reggiano

AL PROSCIUTTO \$13

Fresh mozzarella, parmigiano reggiano, parma prosciutto

AI FUNGHI \$11

Tomato sauce, mozzarella, parmigiano reggiano, mushrooms

QUATTRO STAGIONI \$13

Tomato sauce, fresh mozzarella, artichokes, olives, mushrooms, prosciutto di parma

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Dinner Menu

ANTIPASTI

BRUSCHETTA \$6

Italian rustica bread topped with roma tomatoes, extra virgin olive oil, basil, aged provolone cheese over mesclun greens

NAPOLETANA \$9

Layered slices of grilled eggplant, fresh mozzarella and tomato over mesclun greens, drizzled with vinaigrette

PROSCIUTTO CRUDO \$12

Thinly sliced Parma prosciutto with a mix of roasted red peppers, fresh mozzarella, artichokes, roma tomatoes, and kalamata olives

ANTIPASTO VARIO \$10

Bruschetta, caprese, olives, salami and a mix of roasted red peppers, fresh mozzarella, artichokes, roma tomatoes, and kalamata olives

COZZE \$12

PEI mussels in a sauce of stewed tomatoes with herbs

ZUPPA

Cup \$3.50

Bowl \$5

INSALATA

INSALATA CAPRICCIOSA \$7

Mesclun greens, artichokes, capers, kalamata olives, sharp provolone cheese dressed with a touch of spicy olive oil and balsamic vinegar

INSALATA DELLA CASA \$4.50

Romaine, tomato, radish, cucumber, parmesan cheese, with balsamic vinaigrette

MEDITERRANEAN \$5.75

Romaine, feta cheese, roma tomato, kalamata olives, balsamic vinaigrette

INSALATA DI SPINACI \$6

Spinach leaves, gorgonzola, pignoli nuts with balsamic vinaigrette

CAPRESE \$9

Fresh mozzarella, roma tomato, basil & olive oil

MESCLUN \$5.50

Mix of field greens with balsamic vinaigrette

CLASSIC CAESAR \$5.75

INSALATA ROSSÉ - \$7

Red beets, fennel, mesclun, pistachio sauce, olive oil, balsamic reduction, shaved parmesan cheese

**Add chicken breast to any salad \$3.50*

PIZZA

CALZONE ANTICO \$12

Tomato sauce, pepperoni, sausage, mozzarella

CALZONE di POLLO \$12

Tomato sauce, herbs, chicken, mushrooms, mozzarella

BIANCA \$12

Fresh mozzarella, parmigiano reggiano

MARGHERITA \$10

Mozzarella, fresh tomato, oregano, basil leaves

SIENA \$12

Garlic-olive oil brushed crust, sundried tomato, mushrooms

CIPOLLE \$13

Caramelized shallots, eggplant, chili flakes, parmigiano reggiano

AL PROSCIUTTO \$13

Fresh mozzarella, parmigiano reggiano, parma prosciutto

AI FUNGHI \$11

Tomato sauce, fresh mozzarella, parmigiano reggiano, mushrooms

QUATTRO STAGIONI \$13

Tomato sauce, fresh mozzarella, artichokes, olives, mushrooms, prosciutto di parma

DINNER

LINGUINE VONGOLE \$19

Fresh clams, basil and parsley. Choice of red or white wine sauce

GAMBERI DIAVOLA \$16

Spaghetti with sautéed shrimp in a spicy sauce of tomatoes, garlic, capers, kalamata olives

GAMBERI Di SCILLA \$17

Linguine with shrimp in a spicy, creamy, mushroom-cognac sauce

VEAL MARSALA \$20

Veal sautéed with mushrooms in marsala wine, served with spaghetti

VEAL PICCATA \$20

Veal sautéed with mushrooms, capers in zesty lemon white wine sauce, served with spaghetti

VEAL PIZZAIUOLA \$21

Veal sautéed with tomatoes, kalamata olives and capers, served with spaghetti

PENNE BROCCOLINI \$14

Sautéed zucchini, mushrooms, broccolini, garlic and olive oil

POLLO PAILLARD \$16

Thinly pounded grilled chicken with choice of: julienne vegetables or over chopped house salad

PENNE POLLO FIORENTINO \$15

Chicken, pignoli nuts, roma tomatoes and spinach in a white wine sauce

SIX CHEESE RAVIOLI \$15

Lite red sauce of finely chopped chicken, porcini and shiitake mushrooms

CHICKEN RAVIOLI \$13

Smoked chicken ravioli in a parmigiano cheese sauce

ASPARAGUS RAVIOLI \$13

Asparagus ravioli with a toasted almond shell in a sauce of parmigiano cheese, roma tomatoes and pignoli nuts

FETTUCINE CALABRESE

Sautéed onions, red and green peppers in a red sauce \$12 add chicken or sausage \$15

ROLLATI DI SPINACI \$12

Spinach and three cheese mix, wrapped in fresh pasta, sliced into pinwheels and served over marinara sauce

TORTIGLIONI \$10

Large spiral edged tubes of pasta with a sauce of garlic, marinara, basil, parsley,
parmigiano cheese and a splash of white wine

SPAGHETTI POLPETTE \$10

Classic spaghetti and meatballs

MEAT LASAGNA \$13

SPINACH LASAGNA \$13

EGGPLANT PARM \$13

LA TUA PASTA \$9

Pasta choice of: Spaghetti, Fettucine, Capellini, Penne, Gnocchi
Sauce choice of: Marinara, Pesto, Alfredo, Meatsauce \$3 extra



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Dolce

Giuseppe's Tiramisu \$6

Three layer Chocolate Cake \$6

Dream Bomba \$6

Peanut butter gelato with a caramel center drenched in milk chocolate

Tartufo Limoncello \$5

Lemon gelato, a limoncello cream center, meringue sprinkles

Tartufo Chiocolato \$5

Chocolate gelato and hazelnuts with a zabaglione center

Tartufo Espresso \$5

Cappuccino gelato covered with crushed hazelnuts espresso gelato center

Mandarino Sorbetto \$5

Mandarin sorbet in a natural mandarin shell

Limone Sorbetto \$5

Lemon sorbet in a natural lemon shell

Blueberry Bread Pudding \$6

Creme Brulee \$6

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Ritrovo Martini's

Chocolate \$7

Chocolate Covered Cherry \$7

Cosmopolitan \$7

Sour Apple \$7

Sour Cherry \$7

Washington Apple \$7

Limon Ice \$7

Grape Ice \$7

Key Lime Pie \$7

Tiramisu \$7

Italian Wedding Cake \$7

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