

RITROVO

PUB & GRILLE

APPETIZERS

SCALLOPS CASINO

Fresh wild caught scallops on the half shell topped with seasoned Ritz cracker crumbs and bacon baked with white wine and butter. 14

CAPRESE

Fresh Mozzarella and vine-ripened tomatoes seasoned with salt, pepper, olive oil, fresh basil and a balsamic reduction. 11

ZUPPA DI CLAMS

Fresh local littlenecks sautéed in white wine, herbs, lemon and garlic butter served over grilled ciabatta bread. 15

BREADED FRIED RAVIOLI

Served with side of house tomato sauce. 11

FRIED MOZZARELLA

Handmade Mozzarella triangles breaded then fried served with a side of house tomato sauce. 11

POTATO SKINS

Five skins baked with cheddar cheese and bacon. Served with sour cream. 11

SHRIMP COCKTAIL

Shrimp served with cocktail sauce & lemon. Market Price.

CHICKEN NACHOS

Choice of plain, BBQ or buffalo grilled chicken baked with Mozzarella cheese then topped with tomatoes, black olives and jalapenos. 15

RITROVO MEATBALLS

Three or five homemade meatballs tossed in a ricotta marinara sauce. Small 9 / Large 12

STUFFED MUSHROOMS

Six mushrooms stuffed with a chorizo and Ritz cracker stuffing then baked with wine and butter. 11

PAN SEARED SCALLOPS

Fresh sea scallops pan seared in white wine and butter served over sautéed spinach topped with garlic infused olive oil and balsamic reduction. 17

CALAMARI

Fresh native Rhode Island calamari lightly breaded and fried to golden perfection.

\$14

CHOOSE YOUR FAVORITE SAUCE:

HOUSE
GARLIC PARMESAN
ASIAN RED CHILI
BUFFALO
THAI PEANUT
BALSAMIC (Reduction/banana peppers/olives)

WINGS & TENDERS

Fresh bone-in or boneless chicken wings deep fried to a crispy golden brown.

\$11

Sauce. 2.00

SAUCE CHOICES:

BBQ
BUFFALO (served with carrots & celery)
SWEET AND SPICY ASIAN CHILI
GARLIC PARMESAN
THAI PEANUT

SOUPS

SOUP OF THE DAY

Cup 5 Bowl 6

FRENCH ONION

Crock 6

SIDES

French Fries 5
Sweet Fries 6
Baked Potato 5
Mashed Potato 5
Dinner Salad 5

Dinner Caesar 6
Vegetable of the Day 5
Spinach Aglio 6
Pasta of Choice 6
Risotto 6

SALADS

HOUSE SALAD

Romaine lettuce with tomatoes, cucumbers, olives, onions and shredded carrots. Small 6 Large 8

CAESAR SALAD

Crisp romaine lettuce tossed with caesar dressing, house made croutons and pecorino romano cheese.

11

Anchovies by request 1.00

PANZANELLA

Mixed greens topped with vine-ripened tomatoes, onions, black olives, fire roasted red peppers, goat cheese and house made croutons. Served with balsamic vinaigrette. 12

SPINACH CAPRESE

Baby spinach topped with vine-ripe tomatoes, fresh Mozzarella, salt, pepper, fresh basil and balsamic reduction.

12

STRAWBERRY WALNUT

Fresh strawberries, roasted walnuts, poached apples and Bleu cheese crumbles placed over baby spinach. Served with balsamic vinaigrette and sweet reduction.

12

BALSAMIC CALAMARI

Fresh crispy breaded calamari placed over a mixed green salad with roasted red peppers, tomatoes, black olives and banana peppers. Served with balsamic vinaigrette and sweet reduction. 14

ANTIPASTO

Crisp romaine lettuce topped with tomatoes, onions, fire roasted red peppers, green olives, pepperoncini, hard-boiled egg, salami, capicola and fresh Mozzarella.

16

Anchovies by request 1.00

DRESSINGS

Balsamic Vinaigrette (House) • Creamy Italian (House) • Honey Mustard (House) • Light Ranch • Italian • Bleu Cheese (.50)

ADD TO ANY SALAD:

Grilled Salmon 10

Tuna Salad 6

Pan Seared Scallops 10

Grilled Shrimp 10

Grilled Chicken 7

BURGERS

*RITROVO BURGER

Half pound of ground chuck burger fire-grilled to your liking served with lettuce, tomato and onion. 13

Add cheese, sautéed mushrooms, sautéed onions or bacon .75

*BLEU CHEESEBURGER

Topped with baby spinach, bleu cheese crumbles, caramelized onions and hickory smoked bacon served on a grilled bulkie roll. 14

*ALL AMERICAN BURGER

Topped with 1,000 Island dressing, pickles, American cheese, lettuce, tomato and onions served on a grilled bulkie roll. 14

*A1 BACON CHEESEBURGER

Topped with A1 sauce, smoked bacon, Provolone cheese and crispy fried onions on a grilled bulkie roll. 14

*CAPRESE BURGER

Topped with fresh Mozzarella, tomato, fresh basil, olive oil and balsamic reduction. 13

SANDWICHES

*STEAK SANDWICH

6oz. choice ribeye grilled to perfection served on a grilled torpedo roll. 14

Add cheese .75 Add mushrooms or onions .75

REUBEN

Fresh corned beef with sauerkraut and Swiss cheese served on grilled marble rye and side of Thousand Island Dressing.

13

RITROVO GRILLED CHICKEN

Two chicken grilled breasts topped with fire roasted red peppers, Mozzarella, baby spinach on a grilled bulkie roll.

14

CLUB SANDWICHES

Choice of tuna salad, roast beef, grilled chicken or cheeseburger served on toasted white bread with mayo, lettuce tomato and bacon. 14

CHICKEN PARMIGIANA

Fresh breaded chicken breast topped with our house tomato sauce and Provolone cheese baked on a torpedo roll. 13

CHICKEN CUTLET

Fresh breaded chicken breasts served plain, BBQ, or buffalo style topped with lettuce and tomato served on a grilled bulkie roll. 13 Add cheese .75

GRILLED CHICKEN

Two chicken breasts grilled to perfection served plain, BBQ or buffalo style topped with lettuce and tomato. 13

Add cheese .75

VEAL PARMIGIANA

Fresh breaded veal topped with our house tomato sauce and Provolone cheese baked on a torpedo roll. 14

MEATBALL

Three housemade meatballs topped with house tomato sauce and Provolone baked on a torpedo roll. 13

ITALIAN

Hot or cold with salami, capicola, Provolone cheese, banana peppers, onions, tomato and lettuce on a torpedo roll. 13

FRENCH DIP

Tender roast beef baked with au jus and Swiss cheese served on a grilled torpedo roll. 13

TUNA MELT

Grilled marble rye with your choice of cheese piled high with fresh tuna salad. 13



All sandwiches and Burgers are served with French fries or sweet potato fries (add 1.00)
Choices of cheese are American, Swiss, Bleu or Provolone.

RITROVO

PUB & GRILLE

PIZZAS



SICILIAN

Wood-grilled thin crust shell topped with house tomato sauce, Mozzarella cheese, pepperoni, salami, capicola and bacon.

MARGHERITA

Wood-grilled thin crust shell topped with marinara sauce, fresh Mozzarella cheese, basil and drizzle of olive oil.

VEGETABLE ITALIANO

Wood-grilled thin crust shell topped with olive oil, fire roasted red peppers, spinach aglio, feta cheese and a balsamic reduction.

MEATBALL

Wood-grilled thin crust shell topped with house made meatballs, Mozzarella cheese, Ricotta and marinara sauce.

GRILLED CHICKEN

Wood-grilled thin crust shell topped with seasoned grilled chicken, Mozzarella cheese, red onions and choice of buffalo or BBQ sauce.

CAPRESE

Wood-grilled thin crust shell topped with vine-ripened tomatoes, basil, fresh Mozzarella cheese, olive oil and drizzled of balsamic reduction.



\$13

Pick your pasta!

FETTUCCINI
LINGUINE
PENNE
CAVATELLI
TORTELLINI
GNOCCHI

Pick your sauce!

HOUSE MARINARA
SPICY MARINARA
ALFREDO
ALLA VODKA
BOLOGNESE
AGLIO E OLIO

Add a protein!

GRILLED CHICKEN / 7
HOMEMADE MEATBALLS / 6
ITALIAN SAUSAGE / 6
MEATBALL & SAUSAGE / 6
GRILLED SHRIMP / 10
PAN SEARED SCALLOPS / 10

All pastas are kitchen fresh. Fresh pasta is made with eggs.

SEAFOOD



LITTLENECKS OVER PASTA

Fresh local littlenecks sautéed with white wine, herbs, lemon and garlic butter served over fresh linguine pasta. 22

RITROVO SCROD

Fresh scrod baked in white wine and butter, topped with spinach, tomatoes and feta cheese. 22

SCALLOPS RISOTTO

Fresh sea scallops pan seared in white wine and butter served over a creamy Romano spinach risotto. 23

SHRIMP SCAMPI

Four jumbo shrimp pan seared served over fresh linguine pasta tossed in a white wine garlic butter sauce. 23

CIOPPINO

Fresh catch of the day, shrimp, littlenecks slow cooked in a spicy tomato seafood broth tossed with cavatelli pasta served with grilled bread. 24

BAKED SCROD

Fresh scrod baked with white wine and butter, topped with seasoned Ritz cracker crumbs. 20

FISH AND CHIPS

16 (Available Fridays Only)

BEEF

*GRILLED BISTRO STEAK

Fresh choice bistro steak seasoned and grilled to your liking then sliced and topped with roasted garlic Bleu cheese garlic butter and fried onions served with crispy seasoned tater tots. 23

*FILET MIGNON

8oz. center cut filet grilled to your liking and served with choice of two sides. 29

Add sautéed mushrooms or onions .75 Smoked bacon demi-glace 1.00 Roasted garlic Bleu cheese butter 1.00

CHICKEN / VEAL / EGGPLANT

PARMIGIANA

Fresh breaded chicken breasts topped with our house tomato sauce and Provolone. Chicken 20 Veal 22

MARSALA

Fresh chicken breasts sautéed with mushrooms and a sweet marsala wine finished in a garlic and herb demi-glace. Chicken 21 Veal 23

PICCATA

Fresh chicken breasts sautéed in white wine, lemon and garlic butter sauce topped with capers and scallions. Chicken 21 Veal 23

SALTIMBOCCA

Fresh chicken breasts sautéed with mushrooms and a sweet marsala wine finished in a garlic herb demi-glace topped with prosciutto and Provolone cheese. Chicken 22 Veal 24

RITROVO ITALIAN DINNER

Fresh eggplant parmigiana baked with Mozzarella, Ricotta and marinara sauce served with two meatballs, garlic bread and a choice of one side. 21

SIDES

Baked Potato, Mashed Potato, French Fries, Vegetable of the Day, Fettuccini, Linguine, Penne.

Add 2.00 for: Sweet Potato Fries, Gnocchi, Tortellini, Spinach Aglio, Risotto.

Add a soup or salad to any entree for 3.75

All entrées are served with a choice of one side (excludes Littlenecks, Shrimp Scampi, Cioppino, Filet and Scallops)

* This item if raw or partially cooked and can increase your risk of foodborne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.