

Giuseppe's Ritrovo

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ANTIPASTI 7

Bruschetta

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

Napoletana

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

Prosciutto Crudo

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

Cozze

pei mussels in a sauce of stewed tomatoes with herbs

Carpaccio

raw thinly sliced tenderloin, arugula shaved parmesan, drizzled with balsamic reduction

Zuppa

cup, bowl

Antipasto Roma

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

INSALATA 9

Insalata Capricciosa

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

Arugula

almonds, olive oil, lemon juice, balsamic vinegar, shaved parmesan

Insalata Della Casa

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

Mediterranean

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

Insalata Di Spinaci

spinach leaves, gorgonzola, pignoli nuts with balsamic vinaigrette

Caprese

fresh mozzarella, roma tomato, basil & olive oil

Mesclun

mix of field greens with balsamic vinaigrette

Classic Caesar

Insalata Rossa

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

PIZZA 10

Calzone Antico

tomato sauce, pepperoni, sausage, mozzarella

Calzone Vegetario

tomato sauce, romaine, kalamata olives , mushrooms, mozzarella

Bianca

fresh mozzarella, parmigiano reggiano

Margherita

mozzarella, fresh tomato, oregano, basil leaves

Ala Norma

mozzarella, tomato sauce, grilled eggplant

Napoli

mozzarella, tomato sauce, oregano

Ai Prosciutto

fresh mozzarella, parmigiano reggiano, parma prosciutto

Ai Funghi

tomato sauce, fresh mozzarella, parmigiano reggiano, mushrooms

Quattro Stagioni

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

Whole Wheat & Gluten Free Pizza

DINNER 20

Linguine Vongole

fresh clams, basil and parsley. choice of red or white wine sauce

Gamberi Diavola

spaghetti with sauteed shrimp in a spicy sauce of tomatoes, garlic, capers, kalamata olives

Gamberi Di Scilla

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

Veal Marsala

veal sauteed with mushrooms in marsala wine, served with spaghetti

Veal Piccata

veal sauteed with mushrooms, capers in zesty lemon white wine sauce, served with spaghetti

Veal Pizzaiola

veal sauteed with tomatoes, kalamata olives and capers, served with spaghetti

Fettuccine Gustose

basil-garlic fettuccine, chicken, mushrooms and roasted red peppers in alfredo sauce

Pollo Paillard

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

Penne Pollo Fiorentino

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

Six Cheese Ravioli

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

Chicken Ravioli

smoked chicken ravioli in a parmigiano cheese sauce

Asparagus Ravioli

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

Fettucine Calabrese

sauteed onions, red and green peppers in a red sauce- add chicken or sausage

Rollati Di Spinaci

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

Tortiglioni

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

Spaghetti Meatballs

classic spaghetti and meatballs

Meat Lasagna

Spinach Lasagna

Eggplant Parm

La Tua Pasta

DOLCE 7

Giuseppes Tiramisu

Three Layer Chocolate Cake

Dream Bomba

peanut butter gelato with a caramel center drenched in milk chocolate

Tartufo Limoncello

lemon gelato, a limoncello cream center, meringue sprinkles

Tartufo Cioccolato

chocolate gelato and hazelnuts with a zabaglione center

Tartufo Espresso

cappuccino gelato covered with crushed hazelnuts espresso gelato center

Limone Sorbetto

lemon sorbet in a natural lemon shell