

RITORNO

STARTERS

BRUSCHETTA / 13

fresh tomatoes | basil | garlic |
herbed garlic bread | balsamic glaze

POTATO AND LEEK SOUP / 12

prosciutto bits | crispy leeks |
cream

CAPRESE ARUGULA SALAD / 19

fior di latte cheese | roma tomato | arugula |
basil | sea salt

ROASTED PEAR & SWEET POTATO SALAD / 17

romaine | spinach | arugula | roasted sweet potato |
roasted pear | cranberry | asiago | honey citrus
add chicken breast 11, add salmon 13, add shrimp 11

CAESAR SALAD / 15

prosciutto bits | crostini | parmesan | lemon | romaine
homemade dressing
add chicken breast 11, add salmon 13, add shrimp 11

MUSSELS di VINO BIANCO / 18

herbed tomatoes | white wine | garlic
garlic bread

CALAMARI FRITTI / 18

cornmeal and flour-dusted |
garlic basil aioli

NONNA'S BAKED MEATBALLS / 18

pork & beef | signature tomato sauce |
mozzarella

GNOCCHI ALLA NONNA ♥

For over 35 years, Nonna Jenny, Julia's mother, has been making gnocchi at her restaurants. At 86 years of age, Nonna continues to take joy in knowing you are enjoying her signature gnocchi!

GNOCCHI TOMATO / 21

Ritorno tomato sauce

GNOCCHI ROSE / 23

traditional tomato sauce | ontario cream | grana padano

PASTA & LASAGNA

SPAGHETTI BOLOGNESE / 24

PENNE BOLOGNESE

pork & beef | Ritorno traditional tomato sauce

SPAGHETTI PESCATORE AGLIO E OLIO / 29

tiger shrimp (3) | atlantic salmon | calamari | mussels
spinach | herbed tomatoes

NONNA'S EIGHT LAYER LASAGNA / 25

bolognese | mozzarella | parmesan | ricotta

No Substitutions or Modifications

Our #1 focus is the quality of your food and the time in which you receive it. Substitutions and modifications compromise that.

SPECIALTY DRINKS

RITORNO RED SANGRIA / 12

red wine | triple sec | orange juice | sprite |
citrus fruits

RITORNO WHITE SANGRIA / 12

white grape juice | mixed berries
peach schnapps | sparkling grapefruit

J P'S ESPRESSO MARTINI / 12

vodka | baileys irish cream | kahlua |
espresso

LIMONCELLO SPRITZ / 12

limoncello | prosecco

PEACH BELLINI / 12

prosecco | peach puree

APEROL SPRITZ / 12

prosecco | aperol | soda

NON ALCOHOLIC DRINKS

RED RASPBERRY SODA / 5

raspberry | lime | soda

LEMON SODA / 5

lemon | vanilla | soda

WINTER THYME / 5

limonata | spiced ginger syrup | thyme | soda

GNOCCHI BOLOGNESE / 25

traditional meat sauce- pork & beef

GNOCCHI GORGONZOLA / 25

ontario cream | grana padano | gorgonzola

Substitute gluten-free penne add \$2 (excluding lasagna)

PENNE FORMAGGIO / 23

rose sauce | asiago | mozzarella | parmesan |
spinach

FETTUCCINE ALFREDO WITH CHICKEN / 24

FETTUCCINE ALFREDO WITH SHRIMP / 27
ontario cream | grana padano

SPAGHETTI POMODORO / 19

Ritorno traditional tomato sauce
add chicken breast 11



ADD-ONS

TIGER SHRIMP (3) / 11
7oz SEARED CHICKEN BREAST / 11
6oz ATLANTIC SALMON / 13
3 slices PROSCIUTTO / 5
HONEY ROASTED CARROTS & GREEN BEANS / 6
ROASTED THYME MUSHROOMS / 6
MARINATED OLIVES / 8
HOMEMADE FOCCACCIA (4 slices) / 3

MAINS

VEAL PARMIGIANA

hand-breaded veal | mozzarella cheese

- WITH SPAGHETTI POMODORO / 29
- WITH SPAGHETTI ALFREDO / 32
- WITH SPAGHETTI BOLOGNESE / 32

POLLO PICATTA / 28

seared chicken breast | lemon butter cream sauce | roasted potatoes | honey roasted carrots | green beans

SWEET POTATO CRUSTED SALMON / 29

seared atlantic salmon | sweet potato | gremolata | roasted potatoes | honey roasted carrots | green beans

POLLO MARSALA / 31

seared chicken breast | marsala cream sauce | roasted mushrooms | roasted potatoes | honey roasted carrots | green beans

PIZZA

10" thin crust from imported "00" flour

MARGHERITA / 20

signature tomato sauce | fior di latte | mozzarella | basil

PROSCIUTTO / 24

gremolata | tomato sauce | mozzarella | arugula | balsamic reduction

CHICKEN BRUSCHETTA PIZZA / 24

signature tomato sauce | chicken | herbed tomatoes | mozzarella | spinach

DESSERT

CANNOLI (2) / 7

chocolate vanilla sweet ricotta filling

TIRAMISU / 12

espresso and marsala soaked ladyfingers | mascarpone cheese mousse

FLOURLESS CHOCOLATE CAKE / 11

berry compote | whipped cream

AFFOGATO / 9

espresso | vanilla gelato | savoiardi cookie

Our team here at Ritorno shares in the belief that my Nonna instilled in me. Preparing and serving food for someone is a privilege and a responsibility. That's why our recipes follow the Italian tradition of using the freshest ingredients available, with everything **made from scratch**. Ritorno in Italian means, "to return" and we want this to be a restaurant where you feel at home, and are fed delicious food, so that you too, will want to return.

No Substitutions or Modifications

A gratuity of 18% will apply to all parties of 7 or more