

Chez Gaby au Ritrovo: A scrumptious trip to the heart of Italy.

A dining experience is not confined to the quality of the food. Such an experience should encompass impeccable food, a charming environment, and welcoming service. All these qualities and much more can be found in Chez Gaby au Ritrovo. Chez Gaby au Ritrovo is a family-owned, Italian cuisine, that has been around for 43 years and still maintains the seventies vibes. Chez Gaby au Ritrovo is situated at 22 El Horreya Street, Alexandria, Egypt. It is open and ready to serve its customers every day from 2 pm to 11 pm, except Mondays.

Upon walking through the door, you will be rapt by the cozy and charming ambiance of the restaurant. The yellow dim lights of the restaurant make it suitable for a romantic date or a calming gathering with friends. The restaurant is decorated with carefully picked antiques and interior decor, which takes you to the heart of Italy. Not only is the decor picked carefully, but also the music. It offers a broad selection of good old jazz and rock music.

The restaurant is fairly empty during the day and crowded to an extent during the night. As you scan the menu, you will notice that all the dishes are named after the owner's family members, which adds to the welcoming vibe of the place. The menu offers a wide variety of dishes and beverages suitable for all tastes, even fussy eaters.

Upon our arrival, we were greeted with a smile and a simple salad as an appetizer. The salad consisted of cucumber slices, grated carrots, and a dash of their special ranch dressing.

We decided to order their most popular dishes and judge for ourselves. We ordered Il Ritrovo pizza (70LE) which consists of tomatoes, mozzarella, roast beef, mushroom, and olives. They are known to follow the original Italian pizza recipe, unlike pizzas purchased from fast-food restaurants. The pizza's dough is crispy from the outside, yet as fluffy as a cloud from the inside. The ingredients are not piled on the pizza; they know how to choose the right amount of each ingredient. This gives you the chance to appreciate the fresh ingredients and herbs.

We were encouraged to order several dishes, as the chefs avoid serving unnecessarily large portions. The second dish we ordered was Penne Alla Panne E Salmone (110 LE). The pasta is freshly prepared and buttered along with a velvety white sauce bursting with flavor. The Salmon was tender with a hint of flavor, so as not to cover the flavor of the sauce. The Salmon and sauce blend in harmony.

The servers were very polite and made us feel welcome; they even cracked a couple of lighthearted jokes. The service was slow, but it was worth the wait. We noticed that the owner, Roxanne, was present the whole time, ensuring the satisfaction of each customer. The prices are reasonable. An average meal for two along with beverages would cost around 500 LE.

For those worried about the lack of parking spaces, there is a public garage at Shakour Street. The garage is a 7-minute walk from the restaurant.

We highly recommend this restaurant to those craving an authentic Italian dish and Mamma Mia! Fans who long for a day in Italy.

360 tip:

Visit during the early hours if you are not a fan of crowded spaces.

Best pit:

The ambiance and the authenticity of the food.

Worst bit:

The service is slow.

Score: 3.5/5 stars.