

Appetizers

Fried Calamari GF on request Tender baby squid fried to a golden brown. Served with citrus aioli and marinara	10.95
Stuffed Portabella Mushroom GF on request Large sauteed mushroom cap stuffed with sweet Italian Sausage and spinach, topped with melted mozzarella and fresh basil	8.50
Roasted Garlic GF on request With goat cheese, roasted peppers, capers and bruschetta toast.....	13.75

Beverage

Redbridge GF Beer	4.25
Omission Lager, Pale Ale	4.50

Sides

GF Garlic Bread	4.95
Side of sauteed Chicken Breast	1.95/3.25
Side Grilled Chicken Breast	4.50
Italian Sausage or Meatballs	2.50/4.50
Side of Scallops or Shrimp	4.50/8.50

Pizza! Pizza! Pizza!

Toppings: Pepperoni, Sausage, Canadian Bacon, Meatballs, Anchovies, Green Chile, Black Olives, Mushrooms, Onions and more.!

Cheese plus any one topping	11.95
Each additional topping95
Five or more toppings	15.75
Pizza of the day with salad	15.95

Italian Specialties

Soup or salad is included with all dinner entrees at no additional cost
Caesar Substitution add 2.50. Ala carte half orders available

Lasagna GF on request Homemade egg noodle sheets layered with beef, sweet Italian sausage, mozzarella, ricotta, and parmesan cheeses.....	13.95/21.95
Eggplant alla Parmigiana GF on request Slices of eggplant seasoned & fried, layered with mozzarella and parmesan cheeses. Dinner portion served with spaghetti all marinara	11.95/18.95

To our Gluten-Intolerant Patrons

We offer a vast gluten-free menu, featuring appetizers, pastas, sandwiches, pizza, main courses, beer, and desserts that cannot be found anywhere in the state and can rarely be found anywhere in the nation.

Although we take great caution in avoiding cross-contamination with gluten containing products, the possibility remains.

Sandwiches, Soup and Salad

All sandwiches served on fresh homemade bread with a side of homemade potato chips.
Add soup or salad for \$1.00

Lunch Only

Meatball Sandwich GF on request With marinara and melted provolone Served with homemade potato chips	11.25
Italian Sausage Sandwich GF on request With sauteed peppers, onions and melted provolone.....	12.50
Grilled Chicken Sandwich GF on request Chicken breast with prosciutto, fontina cheese, roasted bell peppers and basil pesto aioli	13.50
Vegetarian Sandwich GF on request Grilled eggplant, roasted peppers, red onion, mozzarella and fresh basil pesto	12.95
Grilled Chicken Caesar Salad GF on request Chicken breast on fresh romaine with artichoke hearts, Greek olives, roma tomatoes and Caesar dressing.....	11.95
Tuna Filet Caesar Salad GF on request Baby greens tossed in raspberry vinaigrette, with olives, artichoke heart, candied walnuts, ricotta salata, roma tomato	13.50
House Salad GF on request Fresh crisp salad greens, juicy ripe tomatoes and fresh vegetables	5.95
Soup of the Day GF on request Inquire about our homemade soup of the day	5.95

Veal & Chicken

As always, soup or house salad is included at no additional charge.
Chicken substitution upon request 19.95

Veal alla Parmigiana GF on request Veal cutlets lightly breaded, sauteed and served with melted mozzarella, spaghetti alla marinara and fresh vegetables	27.95
Veal alla Marsala GF on request Cutlets sauteed with porcini mushrooms, sundried tomatoes, dry marsala wine and veal stock. Served with spaghetti alla romana and vegetable.....	27.95
Veal alla Piccata GF on request Cutlets sauteed with mushrooms, capers, veal stock, lemon, and Italian parsley. Served with spaghetti alla marinara and vegetable.....	27.95

Pasta

Choose fusilli, Penne, Spaghetti
As always, soup or house salad is included at no additional charge.

Spaghetti with Meatballs or Italian Sausage

Italian plum tomato sauce with fresh basil, garlic, onion,
Italian parsley and olive oil.

Shrimp Primavera

Jumbo shrimp sauteed with fresh seasonal vegetables,
and finished with rich cream and parmesan.

Chicken Breast Alfredo

Boneless chicken breast with button mushrooms and Alfredo sauce.
It made us famous!

Linguini alla Livorno

Grilled chicken, ripe roma tomatoes, artichoke hearts,
Greek olives, capers, olive oil, garlic, basil, and white
wine.....

Fettuccini Alfredo

Tossed with the traditional parmesan cream sauce.....

Linguini with Red or White Clam Sauce

Fresh clams in their own stock with fresh garlic, oregano
and parsley. Very authentic!

Fettuccini alla Lucchese

Spicy tomato-cream sauce with Italian sausage, chicken,
sun-dried tomatoes, portabella mushrooms, and sage

Pan-Seared Sea Scallops

Fresh angel hair tossed with spicy tomato-red sweet pepper
sauce with shellfish broth, herbs

Fettuccini alla Carbonara

Rich and hearty sauce made with cream and parmesan
with bacon and homemade Italian sausage

Linguini with Basil Pesto

Fresh basil pureed with olive oil, walnuts, parmesan
and garlic.....

All of our desserts are gluten-free