

SAUCE

ON THE MAGGIE
FAMILY PIZZERIA & ITALIAN EATERY

DINNER MENU

ANTIPASTI

Organic Crispy Brussels Sprouts – 11 ^{GF}
Lemon, balsamic reduction, served with aioli and shaved Parmesan

Fat Tony – 10
Four house made meatballs, shaved Parmesan, marinara *add a sausage link for \$2.50*

Spicy Fried Raviolis – 10
Shaved Parmesan, marinara

Arancini – 11
Breaded pesto risotto balls, fresh mozzarella, shaved Parmesan, served with marinara

Sauteed Mussels – 15 ^{GF}
New Zealand green lipped mussels, basil pesto cream, crostini, shaved Parmesan

Bruschetta – 10
Tomatoes, garlic, extra virgin olive oil, basil, shaved Parmesan, balsamic reduction

Antipasto Platter – 14 ^{GF}
Assorted artisan cured meats, cheeses, marinated vegetables

Eggplant Tower – 12
Fritti eggplant, sautéed wild mushrooms, roasted peppers, mozzarella, marinara

Garlic Cheese Bread – 8
Rustic bread, roasted garlic butter, mozzarella, served with marinara

Calamari Fritti – 14
Spiced cheeses, served with marinara

Artichoke Fritti – 12
Artichoke hearts lightly breaded, served with garlic lemon aioli

Diver Scallops Florentine – 17 ^{GF}
With a balsamic reduction

Shrimp Scampi – 13 ^{GF}
White wine, butter, garlic, basil sauce

MINESTRE

Zuppa Di Giorno
Cup – 5, Bowl – 7

Minestrone ^{GF}
Cup – 5, Bowl – 7

^{GF} Gluten Free upon request

INSALATE

Single Family

Caprese ^{GF} 12
Seasonal tomatoes, mozzarella, basil, balsamic reduction

House Salad ^{GF} 12 17
Field greens, romaine lettuce, tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Pecarino–Romano cheese

Caesar Salad ^{GF} 11 16
Classic Caesar with croutons and Parmesan

Chopped Salad ^{GF} 14 20
Field greens, romaine lettuce, chicken, tomatoes, Gorgonzola cheese, crispy prosciutto, red wine vinaigrette

Organic Arugula & Spinach Salad ^{GF} 13 19
Strawberries, goat cheese, candied walnuts, balsamic vinaigrette

Kale Salad 11 16
Organic Kale, bread crumbs, Parmesan, lemon vinaigrette

PASTA

Substitute zucchini ribbons to any pasta
Substitute gluten free pasta – 3

Single Family

Spaghetti Marinara ^{GF} 11 19
House made meatballs 14 24
Spicy Italian sausage 14 24

Spaghetti Margherita ^{GF} 13 22
Oven roasted tomatoes, roasted garlic, basil, extra virgin olive oil, fresh mozzarella
With chicken 17 29
With shrimp or scallops 21 32

Rigatoni & Sausage ^{GF} 19 29
Spicy Italian sausage, fresh basil, in a Sherry tomato cream sauce

Bolognese ^{GF} 17 27
Beef and pork in a red wine and fresh basil sauce

Ravioli of the Day market price
Featuring the chef's daily selection

Penne alla Vodka ^{GF} 18 28
Oven roasted tomatoes, garlic, spinach, basil, tomato cream sauce
With chicken 22 33
With shrimp or scallops 24 35

Penne alla Gorgonzola ^{GF} 20 30
Gorgonzola cream sauce, chicken, red grapes, baby spinach

Fettuccine Alfredo ^{GF} 17 27
Garlic cream sauce, Romano and Asiago
With chicken 21 33
With shrimp or scallops 23 34

Linguine Fra Diavolo ^{GF} 21 31
Sautéed shrimp, spicy peppers, fresh basil, marinara sauce

Linguine & Clams ^{GF} 18 28
Chopped clams, basil, garlic, spicy white wine sauce
(red sauce available on request)

Linguine alla Pescatore ^{GF} 24 34
Shrimp, scallops, mussels and clams, spicy red sauce.

PIZZA

We make all of our dough and sauce in house using only the freshest ingredients starting with mozzarella. Sub 10" Udis gluten free pizza crust – 3

10 inch Small Cheese – 12, toppings – 1ea ^{GF}
16 inch Large Cheese – 18, toppings – 2ea

Sauces

Homemade red sauce, garlic infused olive oil, Alfredo, basil pesto

Vegetables

Red onion, tomatoes, basil, spinach, roasted red peppers, roasted garlic, wild mushrooms, black olives, cherry peppers, jalapenos, arugula, peperoncini

Meats

Pepperoni, imported prosciutto, Italian sausage, chicken, house made meatballs, imported anchovies, applewood smoked bacon

Cheeses

Extra mozzarella, Parmesan, Gorgonzola, goat cheese, fresh mozzarella

SECONDI

	Single	Family
Rainbow Trout ^{GF}	25	37
White wine, butter, caper sauce with baby spinach, mashed potatoes, fresh vegetables		
Colorado Choice Lamb Sirloin - 8oz* ^{GF}	28	
Cabernet demi glace, roasted garlic mashed potatoes, fresh vegetables		
Chicken Marsala ^{GF}	20	35
Mushroom Marsala sauce, fettuccine, fresh vegetables		
Parmesans		
Marinara, mozzarella, spaghetti, fresh vegetables		
Eggplant	17	29
Chicken	17	29
Seared Atlantic Salmon* ^{GF}	25	37
Roasted tomatoes, roasted garlic, baby spinach, roasted garlic mashed potatoes, fresh vegetables		
Colorado Filet Mignon - 8oz* ^{GF}	32	
Cabernet demi glace and roasted garlic, mashed potatoes and fresh vegetables		

SPECIALITA DI PIZZA

10 inch Small Specialty – 14 ^{GF}
16 inch Large Specialty – 26

Margherita

Seasonal tomatoes, garlic, basil, fresh mozzarella, garlic infused olive oil

Organic Arugula

Roasted tomatoes, arugula, roasted red peppers, goat cheese, basil & roasted garlic, garlic infused olive oil

Carnivoro

Pepperoni, sausage, meatballs, applewood smoked bacon, red sauce

Supremo

Applewood smoked bacon, sausage, wild mushrooms, caramelized onions, roasted peppers, red sauce.

House Sausage

Italian sausage, caramelized onions, cherry peppers, red sauce

Mediterranean

Roasted red peppers, tomatoes, black olives, roasted garlic, garlic oil

Wild Mushroom

Gorgonzola, mozzarella, organic arugula, truffle oil, garlic infused olive oil

PRIVATE PARTIES

At Sauce on the Maggie, we can accommodate parties of up to 190 or our upper dining room can seat 56 for smaller gatherings. Ask for a banquet packet to see the tantalizing menu choices we can offer for your special occasion. Get in touch with our banquet manager today to begin planning your event!

Contact All Events And Catering LLC
 970-471-9029
 info@alleventsandcatering.com
 www.alleventsandcatering.com



We proudly serve Colorado locally raised and grown products, when available.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

 Spicy Dish

^{GF} Gluten Free upon request

Brought to you by: Chef **Daniel Hoyle**, Chef de Cuisine **Jesse Redding**