

# SAUCE

FAMILY PIZZERIA & ITALIAN EATERY

## DINNER MENU

### ANTIPASTI

**Organic Crispy Brussels Sprouts** – 15 <sup>GF</sup>  
Lemon, balsamic reduction, crumbled prosciutto, served with aioli and shaved Parmesan

**Fat Tony** – 14  
Four house made meatballs, shaved Parmesan, marinara *add a sausage link for \$2.50*

**Spicy Fried Raviolis** – 15  
Shaved Parmesan, marinara

**Arancini** – 18  
Breaded pesto risotto balls, fresh mozzarella, shaved Parmesan, served with marinara

**Sauteed Mussels** – 18 <sup>GF</sup>  
New Zealand green lipped mussels, basil pesto cream, crostini, shaved Parmesan

**Bruschetta** – 13  
Tomatoes, garlic, extra virgin olive oil, basil, shaved Parmesan, balsamic reduction

**Antipasto Platter** – 18 <sup>GF</sup>  
Assorted artisan cured meats, cheeses, marinated vegetables

**Eggplant Tower** – 16  
Fritti eggplant, sautéed wild mushrooms, roasted peppers, mozzarella, marinara

**Garlic Cheese Bread** – 12  
Rustic bread, roasted garlic butter, mozzarella, served with marinara

**Calamari Fritti** – 15  
Spiced cheeses, served with marinara

**Artichoke Fritti** – 15  
Artichoke hearts lightly breaded, served with garlic lemon aioli

**Diver Scallops Florentine** – 22 <sup>GF</sup>  
With a balsamic reduction

**Shrimp Scampi** – 17 <sup>GF</sup>  
White wine, butter, garlic, basil sauce

### MINESTRE

**Zuppa Di Giorno**  
Cup – 5, Bowl – 8

**Minestrone** <sup>GF</sup>  
Cup – 5, Bowl – 8

<sup>GF</sup> Gluten Free upon request

### INSALATE

**Caprese** <sup>GF</sup> 14  
Seasonal tomatoes, mozzarella, basil, balsamic reduction

**House Salad** <sup>GF</sup> 14 19  
Field greens, romaine lettuce, tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Pecarino–Romano cheese

**Caesar Salad** <sup>GF</sup> 14 19  
Classic Caesar with croutons and Parmesan

**Chopped Salad** <sup>GF</sup> 16 22  
Field greens, romaine lettuce, chicken, tomatoes, Gorgonzola cheese, crispy prosciutto, red wine vinaigrette

**Organic Arugula & Spinach Salad** <sup>GF</sup> 16 22  
Strawberries, goat cheese, candied walnuts, balsamic vinaigrette

**Kale Salad** 14 19  
Organic Kale, bread crumbs, Parmesan, lemon vinaigrette

### PASTA

*All pasta dishes are topped with shaved parmesan cheese  
Substitute zucchini ribbons to any pasta  
Substitute gluten free pasta – 3*

**Spaghetti Marinara** <sup>GF</sup> 16 24  
House made meatballs 19 30  
Spicy Colorado made Italian sausage <sup>GF</sup> 19 30

**Spaghetti Margherita** <sup>GF</sup> 17 27  
Oven roasted tomatoes, roasted garlic, basil, extra virgin olive oil, fresh mozzarella  
With chicken 21 34  
With shrimp or scallops 25 37

**Rigatoni & Sausage** <sup>GF</sup> 22 32  
Spicy Italian sausage, fresh basil, in a Sherry tomato cream sauce


**Bolognese** <sup>GF</sup> 21 31  
Beef and pork in a red wine and fresh basil sauce


**Ravioli of the Day** 30 49  
Featuring the chef's daily selection

**Penne alla Vodka** <sup>GF</sup> 22 32  
Oven roasted tomatoes, garlic, spinach, basil, tomato cream sauce  
With chicken 27 39  
With shrimp or scallops 29 42

**Penne alla Gorgonzola** <sup>GF</sup> 24 34  
Gorgonzola cream sauce, chicken, red grapes, baby spinach

**Fettuccine Alfredo** <sup>GF</sup> 22 32  
Garlic cream sauce, Romano cheese  
With chicken 27 40  
With shrimp or scallops 29 43

 **Linguine Fra Diavolo** <sup>GF</sup> 26 36  
Sautéed shrimp, spicy peppers, fresh basil, marinara sauce

 **Linguine & Clams** <sup>GF</sup> 23 33  
Chopped clams, basil, garlic, spicy white wine sauce  
(red sauce available on request)

 **Linguine alla Pescatore** <sup>GF</sup> 28 38  
Shrimp, scallops, mussels and clams, spicy red sauce.

## SECONDI

Single Family  
(serves 1) (serves 2)

**Rainbow Trout** <sup>GF</sup> 28 39  
White wine, cream, caper sauce with baby spinach,  
mashed potatoes, fresh vegetables

**Chef's Daily Specials** market price  
One from land and one from sea

**Colorado Choice Lamb Sirloin - 8oz\*** <sup>GF</sup> 32  
Cabernet demi gl ce, roasted garlic mashed potatoes,  
fresh vegetables

**Chicken Marsala** <sup>GF</sup> 25 40  
Mushroom Marsala sauce, fettuccine, fresh vegetables

### Parmesans

Marinara, mozzarella, spaghetti, fresh vegetables  
Eggplant 24 34  
Chicken 24 34

**Seared Atlantic Salmon\*** <sup>GF</sup> 29 40  
Roasted tomatoes, baby spinach, garlic cream sauce,  
mashed potatoes, fresh vegetables

**Colorado Filet Mignon - 8oz\*** <sup>GF</sup> 36  
Cabernet demi gl ce and roasted garlic,  
mashed potatoes and fresh vegetables

## 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** – 16 <sup>GF</sup> Toppings – 1ea  
**16 inch Large Cheese** – 22 Toppings – 2ea

### Sauces

Homemade red sauce, garlic infused olive oil, 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, fresh mozzarella,  
goat cheese (lactose free)

## SPECIALITA DI PIZZA

All specialty pizzas topped with mozzarella cheese  
\*No modifications to specialty pizzas please

**10 inch Small Specialty** – 18 <sup>GF</sup>  
**16 inch Large Specialty** – 27

### Margherita

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

### Organic Arugula

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

### Vegetariano

Red onions, mushrooms, black olives, red peppers,  
red sauce

### 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, mozzarella

### Wild Mushroom

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

## PRIVATE PARTIES

With seating for 120 inside and 50 on the patio,  
Sauce is great for large parties.

Ask for a banquet packet to see the tantalizing  
menu choices we can offer for your special occasion  
– anything from our Italian theme to a BBQ buffet.  
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.

 Spicy Dish  
<sup>GF</sup> Gluten Free upon request

Brought to you by our Executive Chefs **Michael Irwin & Nicolas Montoya**

Please inform your server of any allergies, we will do our best to accommodate but can't guarantee a 100% allergen free restaurant.

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