

SAUCE

FAMILY PIZZERIA & ITALIAN EATERY

DINNER MENU

ANTIPASTI

Organic Crispy Brussels Sprouts – 16 ^{GF}
Lemon, balsamic reduction, crumbled prosciutto, served with aioli and shaved Parmesan

Fat Tony – 15
Four house made meatballs, shaved Parmesan, marinara *add a sausage link for \$3*

Fried Raviolis – 16
Shaved Parmesan, marinara

Arancini – 19
Breaded pesto risotto balls, fresh mozzarella, shaved Parmesan, served with marinara

Sauteed Mussels – 19 ^{GF}
New Zealand green lipped mussels, basil pesto cream, crostini, shaved Parmesan

Bruschetta – 14
Tomatoes, garlic, extra virgin olive oil, basil, shaved Parmesan, balsamic reduction

Antipasto Platter – 19 ^{GF}
Assorted artisan cured meats, cheeses, crackers

Eggplant Tower – 17
Fritti eggplant, sautéed wild mushrooms, roasted peppers, mozzarella, marinara

Garlic Cheese Bread – 13
Rustic bread, roasted garlic butter, mozzarella, served with marinara

Calamari Fritti – 16
Spiced cheeses, served with marinara

Artichoke Fritti – 17
Artichoke hearts lightly breaded, served with garlic lemon aioli

Diver Scallops Florentine – 23 ^{GF}
With a balsamic reduction

Shrimp Scampi – 18 ^{GF}
White wine, butter, garlic, basil sauce

MINESTRE

Zuppa Di Giorno
Cup – 6, Bowl – 9

Minestrone ^{GF}
Cup – 6, Bowl – 9

^{GF} Gluten Free upon request

INSALATE

Caprese ^{GF} 14
Seasonal tomatoes, mozzarella, basil, balsamic reduction

House Salad ^{GF} 14 19
Field greens, romaine lettuce, tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Pecarino–Romano cheese

Caesar Salad ^{GF} 14 19
Classic Caesar with croutons and Parmesan

Chopped Salad ^{GF} 16 22
Field greens, romaine lettuce, chicken, tomatoes, Gorgonzola cheese, crispy prosciutto, red wine vinaigrette

Organic Arugula & Spinach Salad ^{GF} 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 ^{GF} 17 25
House made meatballs 20 31
Spicy Colorado made Italian sausage ^{GF} 20 31

Spaghetti Margherita ^{GF} 18 28
Oven roasted tomatoes, roasted garlic, basil, extra virgin olive oil, fresh mozzarella
With chicken 23 35
With shrimp or scallops 28 43

Rigatoni & Sausage ^{GF} 23 33
Spicy Italian sausage, fresh basil, in a Sherry tomato cream sauce


Bolognese ^{GF} 22 32
Beef and pork in a red wine and fresh basil sauce


Ravioli of the Day 31 50
Featuring the chef's daily selection

Penne alla Vodka ^{GF} 23 33
Oven roasted tomatoes, garlic, spinach, basil, tomato cream sauce
With chicken 28 40
With shrimp or scallops 33 48

Penne alla Gorgonzola ^{GF} 25 35
Gorgonzola cream sauce, chicken, red grapes, baby spinach

Fettuccine Alfredo ^{GF} 23 33
Garlic cream sauce, Romano cheese
With chicken 28 40
With shrimp or scallops 23 48

 **Linguine Fra Diavolo** ^{GF} 27 37
Sautéed shrimp, spicy peppers, fresh basil, marinara sauce

 **Linguine & Clams** ^{GF} 24 34
Chopped clams, basil, garlic, spicy white wine sauce
(red sauce available on request)

 **Linguine alla Pescatore** ^{GF} 31 41
Shrimp, scallops, mussels and clams, spicy red sauce.

SECONDI

Single Family
(serves 1) (serves 2)

Rainbow Trout ^{GF} 32 45

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* ^{GF} 39

Cabernet demi glace, roasted garlic mashed potatoes, fresh vegetables

Chicken Marsala ^{GF} 29 46

Mushroom Marsala sauce, fettuccine, fresh vegetables

Parmesans

Marinara, mozzarella, spaghetti, fresh vegetables

Eggplant 25 36

Chicken 25 36

Seared Atlantic Salmon* ^{GF} 33 45

Roasted tomatoes, baby spinach, garlic cream sauce, mashed potatoes, fresh vegetables

Colorado Filet Mignon - 8oz* ^{GF} 42

Cabernet demi glace 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 ^{GF} Toppings – \$1 ea

16 inch Large Cheese – 22 Toppings – \$2 ea

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 ^{GF}

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

^{GF} 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.