

# SAUCE

FAMILY PIZZERIA & ITALIAN EATERY

## LUNCH MENU

SERVED UNTIL 3PM

### ANTIPASTI

**Organic Crispy Brussels Sprouts** – 14 <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 \$3*

**Fried Raviolis** – 14

Shaved Parmesan, marinara

**Arancini** – 16

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

**Sauteed Mussels** – 17 <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** – 17 <sup>GF</sup>

Assorted artisan cured meats, cheeses, crackers

**Eggplant Tower** – 14

Fritti eggplant, sautéed wild mushrooms, roasted peppers, mozzarella, marinara

**Garlic Cheese Bread** – 12

Rustic bread, roasted garlic butter, mozzarella, served with marinara

**Calamari Fritti** – 17

Spiced cheeses, served with marinara

**Artichoke Fritti** – 16

Artichoke hearts lightly breaded, served with garlic lemon aioli

**Diver Scallops Florentine** – 20 <sup>GF</sup>

With a balsamic reduction

**Shrimp Scampi** – 16 <sup>GF</sup>

White wine, butter, garlic, basil sauce

### MINESTRE

**Zuppa Di Giorno**

Cup – 6, Bowl – 9

**Minestrone** <sup>GF</sup>

Cup – 6, Bowl – 9

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

### INSALATE

**Caprese** – 12 <sup>GF</sup>

Seasonal tomatoes, mozzarella, basil, balsamic reduction

**House Salad** – 12 <sup>GF</sup>

Field greens, romaine lettuce, tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Pecarino–Romano cheese

**Caesar Salad** – 10 <sup>GF</sup>

Classic Caesar with croutons and Parmesan

**Chopped Salad** – 14 <sup>GF</sup>

Field greens, romaine lettuce, chicken, tomatoes, Gorgonzola cheese, crispy prosciutto, red wine vinaigrette

**Organic Arugula & Spinach Salad** – 13 <sup>GF</sup>

Strawberries, goat cheese, candied walnuts, balsamic vinaigrette

**Kale Salad** – 10

Organic Kale, bread crumbs, Parmesan, lemon vinaigrette

### PASTA

*All pasta dishes are topped with shaved parmesan cheese*

*Substitute zucchini ribbons – free*

*Substitute gluten free pasta – 3*

**Spaghetti Marinara** – 12 <sup>GF</sup>

House made meatballs – 15

Spicy Colorado made Italian sausage – 15 <sup>GF</sup>

**Spaghetti Margherita** – 12 <sup>GF</sup>

Oven roasted tomatoes, roasted garlic, basil, extra virgin olive oil, fresh mozzarella

With chicken – 17

With shrimp or scallops – 22

**Rigatoni & Sausage** – 19 <sup>GF</sup>

Spicy Italian sausage, fresh basil, in a Sherry tomato cream sauce

**Bolognese** – 18 <sup>GF</sup>

Beef and pork in a red wine and fresh basil sauce

**Ravioli of the Day** – 25

Featuring the chef's daily selection

**Penne alla Vodka** – 17 <sup>GF</sup>

Oven roasted tomatoes, garlic, spinach, basil, tomato cream sauce

With chicken – 22

With shrimp or scallops – 27

**Penne alla Gorgonzola** – 19 <sup>GF</sup>

Gorgonzola cream sauce, chicken, red grapes, baby spinach

**Fettuccine Alfredo** – 17 <sup>GF</sup>

Garlic cream sauce, Romano cheese

With chicken – 22

With shrimp or scallops – 27

 **Linguine Fra Diavolo** – 21 <sup>GF</sup>

Sautéed shrimp, spicy peppers, fresh basil, marinara sauce

 **Linguine & Clams** – 17 <sup>GF</sup>

Chopped clams, basil, garlic, spicy white wine sauce

*(red sauce available on request)*

 **Linguine alla Pescatore** – 23 <sup>GF</sup>

Shrimp, scallops, mussels and clams, spicy red sauce.

## LUNCH

Served with your choice of: pasta salad, Caesar salad, cup of soup or chips.

### Italian Sandwich – 12

Salami, ham, mozzarella with tomatoes, lettuce, onion, roasted red peppers, pepperoncinis and aioli on rustic ciabatta

### Chicken Parm Sandwich - 12

Panko breaded chicken, mozzarella, marinara on rustic ciabatta

### Meatball Sub – 12

House made meatballs, mozzarella, marinara on a freshly made hoagie

### Portabella Sandwich – 12

Balsamic marinated portabella, baby spinach, roasted red peppers, goat cheese, pesto on rustic ciabatta

### Caprese Sandwich – 12

Tomatoes, fresh mozzarella, baby spinach, pesto, balsamic reduction on rustic ciabatta

### Soup & Salad – 10 <sup>GF</sup>

House or Caesar salad and a bowl of soup

## 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** – 14 <sup>GF</sup> Toppings – \$1 ea

**16 inch Large Cheese** – 20 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, goat cheese, fresh mozzarella

## SPECIALITA DI PIZZA

All specialty pizzas topped with mozzarella cheese

**10 inch Small Specialty** – 16 <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

### 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 pepper, 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

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.