

★ SAUCE BELIEVES IN SCRATCH COOKING USING ARTISANAL FLOURS, IMPORTED CHEESES & FARM FRESH VEGETABLES.

## BRUSCHETTA APPETIZERS! \$4.50 EACH

CAPRESE BRUSCHETTA:  
FRESH MOZZARELLA,  
TOMATO & BASIL PESTO

ROASTED PORTOBELLO &  
ARTICHOKE BRUSCHETTA:  
GOAT CHEESE & ROASTED BELL PEPPER

## PIZZA

YOUR CHOICE OF CRUST: ORIGINAL THIN, ARTISAN HAND-STRETCHED,  
OR GLUTEN FREE (GF) ADD \$2

GET CREATIVE & BUILD YOUR VERY OWN PIE! \$8.75

EACH 12" PIZZA INCLUDES 1 TOPPING, ADDITIONAL TOPPING \$1 EA.

MEAT:	VEGGIES:	CHEESE:
SAUSAGE	CORN	ARTICHOKE
PEPPERONI	BROCCOLI	ASPARAGUS
SMOKED HAM	TOMATOES	KALAMATA OLIVES
CHICKEN SAUSAGE	ROASTED PEPPERS	SAUTEED SPINACH
	CARAMELIZED ONIONS	WILD MUSHROOM
		FETA
		PARMESAN
		GORGONZOLA
		FRESH MOZZARELLA
		SMOKED MOZZARELLA

MOZZARELLA, FONTINA & BASIL	\$8.75
PEPPERONI	\$8.75
SAUSAGE & CARAMELIZED ONION	\$9.75
PEPPERONI & CRIMINI MUSHROOMS	\$9.75
SUPREMA SAUSAGE, PEPPERONI, ROASTED RED PEPPERS, RED ONION & CRIMINI MUSHROOMS	\$10.50
CHICKEN CAESAR & PARMESAN OLIVE OIL & TOMATOES	\$9.75
CHICKEN PESTO FRESH MOZZARELLA & MARINATED TOMATOES	\$9.75
SPICY CHICKEN SAUSAGE POBLANO PEPPERS & SMOKED MOZZARELLA	\$9.75
ROSEMARY POTATO SPINACH, FETA & OLIVE TAPENADE	\$9.75
PORTOBELLO & ARTICHOKE HOMEMADE PIZZA SAUCE, CHEESE BLEND, ARTICHOKE HEARTS & ROASTED PORTOBELLO MUSHROOMS	\$9.75
WILD MUSHROOM PARMESAN CHEESE, ARUGULA & TRUFFLE OIL	\$9.75

## SALADS

CLASSIC CAESAR (ADD CHICKEN \$1.50)	\$6.00
CHICKEN & PINE NUTS (GF) TOMATO & GORGONZOLA	\$7.75
SALMON & KALE BLACK CURRANTS, CASHEWS, FARRO & ROMAINE HEARTS	\$10.50
CHICKEN, SPINACH & APPLE (GF) GORGONZOLA & CANDIED WALNUTS	\$7.75
TURKEY & FETA (GF) CORN, CUCUMBER, TOMATO, AVOCADO & ALMONDS	\$7.75
VEGETABLE (GF) CARROT, ASPARAGUS, CUCUMBER, CORN, TOMATO, AVOCADO & PARMESAN	\$7.25
CAPRESE FRESH MOZZARELLA, TOMATO, CROSTINI & BASIL	\$7.25
QUINOA, BEET & ARUGULA (GF) GOLDEN BEETS, AVOCADO, GOAT CHEESE, FUJI APPLES & PISTACHIOS	\$7.50
WINTER ROASTED VEGETABLE SALAD DRIED CRANBERRIES, CAULIFLOWER, BUTTERNUT SQUASH, BRUSSELS SPROUTS & CANDIED WALNUTS	\$8.00

## PANINIS

ROAST BEEF & MOZZARELLA LETTUCE, TOMATO & DIJON MAYO	\$8.00
TURKEY & FONTINA LETTUCE, TOMATO & PESTO AIOLI	\$8.00
MEATBALLS & MOZZARELLA HOUSE-MADE RED SAUCE	\$8.00
SALAMI, TURKEY, HAM & MOZZARELLA LETTUCE, TOMATO & RED WINE VINAIGRETTE	\$8.00
GRILLED CHEESE (ADD CUP OF TOMATO SOUP \$2.00) CHEDDAR, MOZZARELLA & FONTINA	\$6.00

## PASTA

PASTA, RED SAUCE & MOZZARELLA	\$7.00
MAC 'N CHEESE	\$7.00
PASTA & MEATBALLS	\$8.00
CHICKEN, BROCCOLI & CHEESE SAUCE	\$8.50
BAKED BEEF LASAGNA	\$9.00
SUBSTITUTE GLUTEN FREE FUSILLI PASTA FOR \$1.70	

## SOUPS & SIDES

BOWL OF SOUP	\$4.00
SUN-TUES: CHICKEN NOODLE	
WED & THURS: WHITE BEAN POTATO (GF)	
MIXED GREEN SALAD	\$4.00
MAC 'N CHEESE	\$4.00
PASTA & MEATBALL	\$4.75
PASTA, RED SAUCE & MOZZARELLA	\$4.00
CHICKEN, BROCCOLI & CHEESE SAUCE	\$4.75
SUBSTITUTE GLUTEN FREE FUSILLI PASTA FOR \$1.00	
FRI & SAT: VEGETABLE (GF)	
EVERY DAY: TUSCAN TOMATO (GF)	

## JUST FOR KIDS \$5.00

(12 & UNDER) INCLUDES A ROLL & A KID'S DRINK

MAC 'N CHEESE - GRILLED CHEESE - PASTA, RED SAUCE & MOZZARELLA  
SUBSTITUTE GLUTEN FREE FUSILLI PASTA FOR \$1.00

## DESSERT

NOTELLA TRIFLE \$4.00

TRIPLE CHOCOLATE CHUNK COOKIE \$1.25

## WINE

	GLASS	BOTTLE
PINOT GRIGIO - TANGENT (SAUCE EXCLUSIVE)	\$7	\$28
SAUVIGNON BLANC - CLIFFORD BAY	\$6	\$24
CHARDONNAY - CANYON ROAD	\$5	\$20
RIESLING - SNOQUALMIE	\$5	\$20
CHIANTI - RUFFINO	\$5	\$20
PINOT NOIR - ANGELINE	\$7	\$28
MERLOT - BARONE FINI	\$5	\$20
MALBEC - ALAMOS	\$6	\$24
CABERNET SAUVIGNON - TERRAZAS	\$7	\$28

## BEER

PERONI \$4.00	CORONA \$4.00	STELLA ARTOIS \$4.00
BUD LIGHT \$3.25	MICHELOB "ULTRA" \$3.75	SIERRA NEVADA "PALE ALE" \$4.00
ROLLING ROCK \$2.00	SAN TAN BREWING CO. "HEFEWEIZEN" \$4.20	
WOODCHUCK SEASONAL HARD CIDER \$4.50		

## DRINKS

SODA \$2.50	ICED TEA \$2.50	ICED GREEN TEA \$2.50
HOT TEA \$2.50	FIJI WATER \$2.50	PELLEGRINO \$3.00

(GF) GLUTEN FREE WHILE WE OFFER GLUTEN FREE ITEMS, OUR KITCHEN IS NOT GLUTEN FREE.