



Sauce

ITALIAN KITCHEN & MARKET

DINNER

ANTIPASTI • INSALATA • PASTA & GRANO • FAVOURITES

ANTIPASTI

BRUSCHETTA QUATTRO

Traditional tomato.
Ricotta & crisp prosciutto.
Mushroom pate, sautéed mushroom, truffle oil
Grilled artichoke, pickled pepper, goat cheese.

PARMESAN BEEF TACO

Crisp parmesan taco shell, braised beef short rib,
Thyme aioli, marinated tomato, micro green.

CHARRED SHISHITO PEPPERS

Charred peppers, sweet & spicy, sea salt, Agro Dolce sauce.

MUSHROOM ARANCINI

Fried risotto ball, sautéed Shitake & Button mushrooms,
Mozzarella & Parmesan cheese, Sundried tomato aioli.

ANTIPASTI PIATTI

Imported and artisanal cheeses & meats, pickled
vegetables, bruschetta, marinated olives, crostini
& house made mustard.

CALAMARI

Calamari, sautéed, spicy Pomodoro sauce, roasted
Poblano pepper.

BURATTA & CHARRED TOMATO

Charred tomato, balsamic glaze, warm Buratta cheese,
grilled crostini.

TRUFFLE BUTTER POPCORN

Popcorn, truffle butter, & parmesan... better than
the movies.

CARNE CRUDO

Hand chopped beef tenderloin, lemon juice, garlic
olive oil, fried capers, Peri Peri sauce, Ciabatta crostini.

SAUCE'S FAMOUS BALLS

Sauce meatballs, Pomodoro sauce, fried basil,
Parmesan cheese.

OVEN ROASTED OLIVES

Orange, thyme, chili roasted Cerignola olives.

INSALATA

CAESAR SALAD

Romaine hearts, crisp prosciutto, parmesan tuile,
roasted garlic vinaigrette.

CAPRESE SALAD

Vine ripened tomatoes, bocconcini, basil, roasted olives.

GOLDEN BEET & WATERCRESS*

Golden beets, green apple, watercress, sweet lemon vinaigrette,
goat cheese, spiced candied pecan.

BABY KALE & DELICATA SQUASH SALAD*

Cucumber, Spanish onion, tomato, Cerignola olive, spicy
Calabrese salami, white balsamic vinaigrette.

PASTA & GRANO

15	SHORT RIB RAGU ☞	23
	Braised beef short rib, Pomodoro sauce, shaved Parmesan cheese, Pappardelle pasta.	
	LOBSTER BARLEY RISOTTO	28
14	Green pea, Mascarpone, Mozzarella & Parmesan cheeses, barley, fried lemon, chilled lobster salad.	
	EGG YOLK RAVIOLI	24
12	Hand made egg yolk, Ricotta ravioli, fried sage, brown butter sauce, Parmesan cheese.	
	GORGONZOLA FUSILLI ☞	22
12	Gorgonzola roasted garlic cream sauce, green peas & fried asparagus.	
	SPAGHETTI QUATTRO ☞	24
24	Pomodoro sauce, garlic, chicken breast, fried parsley, black beans, chili flakes.	

SAUCE FAVOURITES

14		
	ROASTED BEEF SHORT RIB	28
13	Bone in oven roasted, garlic mashed potato, seasonal vegetable, beef jus.	
	FRIED CORNISH GAME HEN	28
6	Butter milk marinated, flour fried, sweet lemon sauce, warm jalapeño corn bread.	
	ARCTIC CHAR	29
15	Arctic Char pan seared, wild rice, butternut squash puree, seasonal vegetable, brown butter sauce.	
	LAMB CHOPS	30
10	Pan roasted, sautéed mushroom, carrot puree, roasted Cipollini onion, sour cherry reduction.	
	VEAL CHOP	32
8	Pan roasted, potato Pave, seasonal vegetable, charred marinated tomato, olive oil fried basil.	

*"The trouble with eating Italian
food is that five or six days
later you're hungry again."*

Sauce
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18% Gratuity on Reservations of 8 or Greater
We will be happy to split payments, but unfortunately are unable to
accommodate separate bills.

☞ Corn Pasta Available | * Nut Allergy