

# HOMEMADE SAUCES

## RED SAUCES

**ROASTED GARLIC ROSA** A simple tomato sauce that packs a lot of flavor. Sautéed onions are folded together with roasted garlic puree, oregano and whole roasted garlic cloves.

**TOMATO BASIL** Plump pear tomatoes with lots of fresh basil and a touch of garlic and onions

**ITALIAN SAUSAGE CREOLE** A sister sauce to Arrabbiatta. A little less hot, and contains Italian sausage and fresh sage. It also has lots of green and red peppers.

**TOMATO BALSAMIC** This sauce begins with onions being caramelized together with imported balsamic vinegar. We then add tomatoes and freshly chopped basil. After the sauce cools, crumbled Gorgonzola cheese is added.

**PUTTANESCA** Our version is a little milder than others, but still packs a little heat. Ingredients include: Imported capers plus Kalamata olives along with one secret ingredient.

**VOLARE MUSHROOM TRIO** A rich tomato sauce with shiitake, crimini and button mushrooms. It is seasoned with salt, pepper, garlic and oregano. Then pecorino romano and a touch of cream is added.

**ARRABBIATTA** The name for the Italian word meaning fire or angry. This sauce contains fresh green and red peppers, shiitake and button mushrooms, fennel seed, onions, and lots of crushed red cayenne and black pepper

## CREAM SAUCES

**TOMATO ALFREDO** Our twist on an Italian classic adding tomato fillets.

**SHRIMP & SCALLOP CARBONARA** A classic carbonara sauce with eggs, cream, and pecorino Romano cheese. Our version adds lots of bay scallops and shrimp pieces.

**SMOKED SALMON** Chunks of smoked salmon flavor this cream sauce of fresh spinach, sliced mushrooms and tomato fillets.

**CHIPOTLE & TOMATO** A bit spicy with sliced chipotle chilies and powder with a bit of fresh basil.

**SHIITAKE & SUN DRIED TOMATO** A twist on Marsala sauce with shiitake mushrooms and the heat of cayenne pepper.

**WILD MUSHROOM & PROSCUITTO** Another Marsala twist with button, Crimini and oyster mushrooms.

**SPINACH & PROSCUITTO** A mild sauce with lots of fresh sage and spinach.

**ARTICHOKE & GORGONZOLA** A long time favorite with sun dried tomatoes and gorgonzola cheese folded into the sauce.

**PESTO SAUCE** Fresh basil, pine nuts, garlic, Pecorino Romano cheese and olive oil.

**WHITE CLAM SAUCE** Chopped clams in a white wine sauce including onions, roasted garlic puree, fresh oregano and basil.