The Sauce Lady

NAPLES, FLORIDA · OVER 30 YEARS IN BUSINESS

Delivery Menu

PICKUP OR DELIVERY, MON–SAT 9 AM – 5 PM

PIZZA

Organic dough made in house, every pie hand-stretched to order.

	12″	14″
Classic Cheese	$22	$26
Tangy tomato sauce and melted mozzarella, finished with a sprinkle of Parmesan and fresh basil.		
Margarita	$24	$29
Bursts of fresh tomato, creamy mozzarella, and fragrant basil, finished with extra-virgin olive oil.		
Pink	$24	$29
Our vibrant, creamy pink sauce, mozzarella, and a sprinkle of Parmesan — the house sauce, pizza-fied.		
HOT Oil	$24	$29
Mozzarella and red sauce, finished with a drizzle of hot oil that builds slow, happy heat.		
Pepperoni	$24	$29
Red sauce, mozzarella, and a full layer of crisping pepperoni, finished with Parmesan.		
Hawaiian	$26	$33
Tender ham, juicy pineapple, and melty mozzarella on a tomato sauce base.		

SPECIALTY PIZZAS

	12″	14″
Vegetarian LOVE	$26	$33
Onions, bell peppers, olives, mushrooms, and artichoke, finished with a sprinkle of Parmesan.		
Ranch & Roost	$29	$35
Mozzarella and juicy buffalo chicken, topped with creamy ranch, extra-virgin olive oil, and scallions, finished with Parmesan.		
Chicken Pesto BOSS	$29	$35
White-pizza style: tender chicken, tomatoes, gobs of ricotta, and homemade pesto, finished with olive oil and fresh basil.		
Meat Lovers	$31	$38
A hearty mix of sausage, pepperoni, and hand-rolled meatballs over zesty tomato sauce and mozzarella.		

Add a Topping

12″ $2 each · 14″ $3 each

Pepperoni, ham, bacon, sausage, grilled / Parmesan / hot-oil chicken, meatballs, fried / Parmesan eggplant, pineapple, artichoke, tomato, cherry tomato, mushroom, onion, jalapeño, bell pepper, scallion, spinach, black olives, balsamic glaze, ricotta, extra mozzarella, and pink / buffalo / Alfredo / marinara sauce.

DRINKS

Bottled Drinks $4

Perrier, Coca-Cola, Diet Coke, Sprite, Crush Cream, Crush Orange, Dr. Pepper, Ginger Ale, or water.

COMBOS

Each combo comes with a drink and a dessert. Pizza sizes 12″ / 14″.

Pizza Combo ..... $35 / $39
Pick your own pizza, drink and dessert.

Specialty Pizza Combo ..... $39 / $45
Pick your own specialty pizza, drink and dessert.

Sandwich Combo $29
Pick your own hot sandwich, drink and dessert.

Pasta Combo $32
Pick your own pasta, drink and dessert.

HOT SANDWICHES

Served on our famous garlic bread.

Meatball Parm $20
Hand-rolled meatballs, marinara, mozzarella, Parmesan and fresh basil. Bring napkins.

Chicken Pepper Pesto $21
Grilled chicken, roasted red peppers, our pesto, onions and mozzarella. The one the regulars order twice.

Chicken Parm $20
Grilled chicken under marinara and melted mozzarella, Parmesan and basil. Get it — you'll thank us.

Eggplant Parm $19
Breaded eggplant, marinara, mozzarella, Parmesan and basil. No meat, and nobody misses it.

PASTA DISHES

100% imported Italian durum-wheat pasta.

Fettuccine Chicken Alfredo $28
Fettuccine in a real Parmesan cream with grilled chicken. Rich and honest, a full plate.

Spaghetti & Meatballs $28
Spaghetti and our hand-rolled meatballs in the morning sauce. The plate every nonna is judged on.

Rigatoni Bolognese $23
Rigatoni in our slow beef Bolognese, on the stove since morning. Comfort, in a box.

Penne Pink! $23
Penne in our pink sauce, tomato and cream. Creamy, a little sweet, gone before you know it!

BYO Pasta $23
Choose a pasta — penne, spaghetti, linguine, rigatoni or gnocchi — and a sauce: marinara, beef or sausage Bolognese, pesto, pink or Alfredo. Toppings and proteins available.

SALADS

Garden Salad $14
Romaine and spring mix, tomato, cucumber, red onion, olives and hard-boiled egg.

Caesar Salad $13
Romaine and croutons in Caesar dressing, Parmesan and tomato.

Caprese Salad $13
Fresh mozzarella, tomatoes and basil with balsamic vinegar.

Italian Chopped Salad $13
Romaine, onion, chickpeas, tomatoes, mozzarella, roasted red peppers and basil.

ENTRÉES

Chicken Piccata $32
Tender chicken breast with tangy lemon-caper sauce, garnished with fresh parsley and served alongside pasta and our famous garlic bread.

Eggplant Parmigiana $28
Breaded and fried eggplant, layered with our homemade marinara sauce and melted mozzarella cheese. You will not miss the meat.

Chicken Marsala $32
Sautéed chicken breast with mushrooms in a marsala wine sauce, served over pasta or alongside roasted potatoes.

Chicken Parmigiana $32
Breaded chicken under marinara and melted mozzarella, baked and served over pasta. The plate you order when you're actually hungry.

BREADS

Garlic Knots (3) $8
Knotted pizza dough, baked and tossed with garlic, olive oil, and Italian spices, finished with Parmesan cheese and fresh parsley.

Garlic Bread Loaf $20
Italian bread spread with garlic butter and parsley, then toasted until golden brown.

DESSERTS

Traditional Tiramisu — Small $18
Homemade tiramisu! Layers of coffee-soaked ladyfingers and mascarpone cream, topped with cocoa. Feeds 2.

Red Velvet Cake $12
Soft cocoa-and-buttermilk crumb with rich, tangy cream cheese frosting.

Italian Lemon Cake $12
Vanilla sponge layered with sweet-tart lemon mascarpone cream and powdered sugar.

Almond Chocolate Biscotti — 5 Pcs $12
Crunchy almond-studded cookies with hints of vanilla.

SOUPS

Homemade Chili $12
Our hearty chili, thick and warming (16 oz). The cold-snap favorite.

Tomato Basil Soup $10
Tomato and basil, smooth and simple (16 oz). Nonna's cure for just about everything.

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Gourmet-to-Go

SAUCES

Alfredo $12
A silky cream sauce of Parmesan, butter, and garlic.

Amatriciana $19
Tomato simmered with cured pork and a gentle kick of pepper.

Arrabbiata $10
Tomato, garlic, olive oil, and red chile. Vegan and gluten-free.

Beef Bolognese $10
Ground beef slow-simmered with tomato and aromatics.

Sausage Bolognese $10
Our bolognese made with seasoned Italian sausage.

Lemon Artichoke $15
Bright lemon and tender artichoke in a light, buttery sauce.

Mushroom Boscaiola $15
A woodsman's cream sauce loaded with mushrooms and herbs.

Marinara $9
The famous house marinara, simmered low and slow.

Pesto $15
Fresh basil, garlic, pine nuts, and olive oil.

Pink Sauce $12
Tomato and cream in perfect balance.

Puttanesca $15
Tomato with olives, capers, and chile. Contains soy.

Red Clam $18
Tender clams in a garlicky tomato sauce.

Roasted Red Pepper $15
Sweet peppers roasted until smoky, blended into a velvet sauce.

SOUPS

Butternut Squash $10
Velvety roasted squash finished with a swirl of cream.

Broccoli & Cheese $10
Tender broccoli in a rich, cheesy broth.

Chicken Noodle $18
Pulled chicken, egg noodles, carrots, and celery.

Lobster Bisque $12
A silky, sherry-kissed bisque with real lobster.

Chili $12
Slow-simmered beef and bean chili. Gluten-free and dairy-free.

Chicken Tortilla $10
Shredded chicken in a tomato-chile broth with sweet corn.

French Onion $10
Deeply caramelized onions in a rich broth.

Lentil $10
Hearty lentils with vegetables and herbs.

Lentil & Sausage $12
Our lentil soup made heartier with browned Italian sausage.

Vegetarian Minestrone $20
Beans, seasonal vegetables, and tomato broth. GF, vegan.

Mushroom Beef Barley $20
Tender beef, mushrooms, and pearl barley.

Pasta Fagioli $18
Pasta and beans the old-country way.

Split Pea $10
Thick, gently smoky split pea soup. Vegan, gluten-free.

Split Pea & Ham $12
Our split pea simmered with smoky ham.

Tomato Basil $10
Ripe tomatoes and fresh basil, blended smooth.

Tuscan Bean $12
White beans, greens, and herbs, rustic Tuscan style.

Wedding Soup $20
Tiny hand-rolled meatballs, greens, and pasta.

Shrimp & Corn Chowder $12
Sweet corn and plump shrimp in a creamy chowder.

ENTRÉES

Beef Stroganoff $32
Tender beef and mushrooms in a velvety sauce.

Chicken Cacciatore $32
Hunter-style chicken with tomatoes, peppers, and olives. GF.

Chicken Marsala $28
Chicken breast in a glossy Marsala wine sauce.

Chicken Parmigiana $26
Panko-crusted chicken under house marinara and mozzarella.

Chicken Pot Pie $20
White-meat chicken and vegetables under a flaky crust.

Eggplant Parmigiana $20
Breaded eggplant cutlets layered with marinara and mozzarella.

Lemon Artichoke Chicken $28
Chicken breast in our bright lemon-artichoke sauce.

Mac & Cheese $18
A creamy blend of cheeses over elbow macaroni.

Manicotti $26
Crepes filled with ricotta, romano, and mozzarella.

Meatloaf $28
Old-fashioned meatloaf with Italian seasoning.

Osso Buco (Veal) $30
Veal shanks braised low and slow.

Pot Roast $32
Fork-tender beef braised with vegetables. GF, DF.

Sausage & Peppers $18
Italian sausage with sweet peppers and onions. GF, DF.

Stuffed Cabbage $20
Cabbage leaves rolled around seasoned beef and rice. GF.

Stuffed Peppers $20
Peppers filled with beef, pork, and rice. GF.

Stuffed Shells $19
Jumbo pasta shells with three-cheese filling.

Short Ribs $56
Beef short ribs braised until impossibly tender.

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LASAGNA

Meat Lasagna $22
Pasta, seasoned meat sauce, and three cheeses.

Cheese Lasagna $20
Ricotta, mozzarella, and romano. Vegetarian.

Mushroom Florentine Lasagna $25
Mushrooms and spinach with cheeses and cream sauce.

Roasted Vegetable Lasagna $25
Roasted seasonal vegetables with cheese and tomato sauce.

MEATBALLS

Homemade Meatballs $15
Beef, pork, romano, and family seasoning, in four sizes.

CHEESE & PANTRY

Parmesan $9
Aged Parmesan cut to order.

Pecorino $8
Sharp, salty sheep's-milk pecorino.

Grated Pecorino Romano $11
Freshly grated, ready to shower over everything.

Imported Dry Pasta $8
DeLallo, La Molisana, Giuseppe Cocco, and gluten-free.

FRESH PASTA & RAVIOLI

Three Cheese Ravioli $15
Ricotta, romano, and mozzarella. Vegetarian.

Butternut Squash Ravioli $18
Sweet roasted squash filling. Vegetarian.

Spinach Mascarpone Ravioli $18
Creamy mascarpone and spinach. Vegetarian.

Lobster Ravioli $32
Sweet lobster filling.

Braised Beef Ravioli $20
Slow-braised beef with garlic and romano.

Portobello Mushroom Ravioli $19
Earthy portobello filling. Vegetarian.

Sausage Ravioli $22
Seasoned Italian sausage filling.

Beef & Veal Tortellini $22
A rich beef-and-veal filling.

Cheese Tortellini $12
Cheese-filled tortellini. Vegetarian.

Gnocchi $10
Soft potato dumplings. Vegetarian.

Fresh Fettuccine $8
Fresh-cut ribbons for your favorite sauce. Vegetarian.

DESSERTS

Biscotti $8
Twice-baked almond cookies. Dairy-free.

Cantucci $9
The Tuscan cousin of biscotti.

Cannoli $9
Crisp shells with sweet ricotta cream.

Italian Lemon Cream $8
A bright, silky lemon cream.

Bread Pudding $12
Custardy, caramelized bread pudding.

Italian Cream Cake $12
Tender cake and cream frosting with coconut and pecans.

Traditional Tiramisu $32
Coffee-soaked ladyfingers and mascarpone cream.

Pies & Cakes $9
Rotating house-baked pies and cakes.

BREADS

Artisan Loaf $8
A crusty, open-crumb loaf. Dairy-free.

Ciabatta $8
Airy Italian slipper bread.

Garlic Bread $15
Soaked in house garlic butter and toasted golden.

Garlic Knots $6
Hand-tied knots glossed with garlic butter and romano.

Garlic Butter $6
The house garlic butter, jarred.

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Catering Menu

48 HOURS' NOTICE · PICKUP OR DELIVERY

LASAGNA BY THE PAN

Layered by hand and baked to order. Quarter pan serves 2–3 · half pan serves 5–6 · full pan serves 10–12.

	¼ Pan	½ Pan	Full
Cheese Lasagna — A vegetarian classic: ricotta, mozzarella, and romano between tender pasta sheets and marinara.	$75	$105	$200
Meat Lasagna — Layers of pasta, seasoned meat sauce, and three cheeses, baked until golden. The house signature.	$75	$105	$200
Florentine Lasagna — Spinach and ricotta layered with cheeses and a delicate cream sauce. Vegetarian.	$85	$150	$250
Vegetable Lasagna — Roasted seasonal vegetables layered with cheese and tomato sauce. Vegetarian.	$85	$150	$250

Party Trays & Portions Per Guest

Call for a quote sized to your headcount

Chicken Parmigiana, Eggplant Parmigiana, Chicken Marsala, Chicken Cacciatore, Manicotti, Stuffed Shells, Sausage & Peppers, Stuffed Peppers, Hand-Rolled Meatballs, Garden or Caesar Salad, Garlic Bread, and dessert trays (tiramisu, cannoli, Italian cookies, almond biscotti) — ordered by the tray or portioned per guest.

HOW CATERING WORKS

Order 48 hours ahead
Every catering order needs at least two days' notice. Call as soon as you have a date.

Arrives ready to serve
Fully cooked, packed in serving pans, and labeled with reheating times.

Pickup or delivery
Pick up at 9331 Tamiami Trl N in Naples Park, or ask about delivery when you call.

BUILT FOR THE OCCASION

Office lunches & meetings. Trays that hold well through a lunch hour.

Graduations & parties. Mix full pans with a few trays and a dessert board.

Holidays & family gatherings. Book ahead — holiday weeks fill up fast.

Dinner parties at home. A from-scratch menu you finish in your own oven.

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