IF YOU DON'T LIKE GARLIC...

Go Home!



ANTIPASTO

MOZZARELLA CHEESE BREAD

Our famous toasted garlic bread with melted mozzarella and house red sauce

CALAMARI GF 13

Grandpa Dannie's favorite! Freshly seasoned & breaded with gluten free flour.

Served with house red sauce

BAKED ITALIAN MEATBALL 9

Homemade meatball smothered in house red sauce, baked with freshly grated parmesan and mozzarella

ITALIAN ARTICHOKES *GF* 12

Lightly breaded with gluten free flour Served with ranch dressing

ROASTED BRUSSELS SPROUTS 9

Crispy roasted brussels sprouts with olive oil, served with cider vinegar reduction

HOMEMADE CHEESE STICKS GF 10

Premium whole milk Mozzarella Cheese, hand breaded in gluten free flour and gluten free panko crumbs

TOASTED RAVIOLI 11

Cheese ravioli toasted with garlic butter until golden.

Morey Amsterdam taught our kitchen staff to make this
favorite!

BAKED ARTICHOKES GF 12

Quartered artichoke hearts baked with Mozzarella cheese and garlic butter

INSALATA

ITALIAN DINNER SALAD Green leaf lettuce with carrots, celery, radish, tomato, pepperoncini pepper, black olives, garbanzo beans,	,
pepperoni slices, and mozzarella cheese. Served with choice of homemade dressing and breadsticks	
ROCKET SALAD	6
Arugula, olive oil, lemon, black pepper, and fresh parmesan, garnished with tomato and radish	
GRANDPA RIC'S CAESAR SALAD	9
Green leaf lettuce with parmesan cheese, and our Grandpa Ric's homemade traditional Caesar dressing	_
(made with anchovies)	
CAPRESE	11
Ripe tomato layered with fresh mozzarella and basil, topped with homemade Italian salsa and balsamic reduction	
BLACK AND BLEU STEAK SALAD	15
Blackened steak with green leaf lettuce, caramelized onions, sliced tomatoes, roasted red peppers,	_
pepperoncini peppers, blue cheese crumbles, and balsamic vinaigrette dressing	

HOMEMADE DRESSINGS: ITALIAN, RANCH, BLEU CHEESE, OR OUR FAMOUS GORGONZOLA!

SUNDAY GRAVY FAVORITES

SPAGHETTI OR RIGATONI 16
HOMEMADE LINGUINE 19
CHEESE RAVIOLI 18
BAKED RAVIOLI 20
BAKED RIGATONI 18
BAKED SPAGHETTI 18

Choose from any of our homemade red sauces!

House Red — Traditional marinara, simmered all day Vegetarian Garlic Marinara— A savory twist on marinara with a strong garlic flavor Spicy Arrabbiata—Fiery hot sauce with diced tomatoes, garlic and olive oil Tomato Cream— Light cream sauce blended with tomato

MAESTRO'S COMBINATION PLATTER FOR TWO

Your choice of spaghetti or homemade linguine, served with cheese ravioli and rigatoni noodles

TRADITIONAL 23 BAKED PARMESAN STYLE 27

All above dishes served with choice of homemade Italian meatball or hot Italian link sausage

ENJOY THE

"World's BEST PIZZA!"



AVAILABLE SIZES

8

10" 14"

12

15

TRADITIONAL OR MARGHERITA

Traditional: House made pizza sauce & mozzarella

Margherita: Olive oil, diced tomatoes, mozzarella, and fresh basil

TOPPINGS (EACH)

Veggie—Black olive, green pepper, red pepper, mushroom, onion, spinach, jalapeno, green olive, kalmatta olive, artichoke hearts

Meat — Pepperoni, Italian sausage, meatball, Canadian bacon, bacon, roast chicken **Cheese**— Asiago, goat cheese, bleu cheese, fresh grated parmesan

Premium (count as 2)—Double mozzarella, Artichoke hearts, grilled shrimp

SPECIALTY PIZZAS

BLACK & BLEU

11 15 22

SATURDAY NIGHT PIE 10 14 19

Olive oil, diced tomatoes, mozzarella, asiago, sliced Italian sausage and mushrooms

GAMBERO VERDE

Olive oil, mozzarella,

bleu cheese, grilled chicken, spinach, and

balsamic reduction

shrimp, artichoke hearts, and

pepperoncini peppers

Spicy arabbiatta sauce, mozzarella, pepperoni, and mushroom

11 15 Pesto sauce, mozzarella, grilled

FAVORITA DI MASSIMO 11 15 22 House pizza sauce, mozzarella, pepperoni, sausage, mushroom, green pepper, onion

FURY

10 14 19

SCAMPI PIE

11 15 22

Shrimp scampi, mozzarella, and caramelized sweet onions

PIATTI SPECIALI

PESTO RIGATONI 20

Rigatoni pasta tossed in basil pesto sauce with artichoke hearts and pepperoncini peppers

STUFFED SHELLS FLORENTINE 19

Jumbo pasta shells stuffed with spinach, roasted red peppers, ricotta, marscapone, and parmesan Served with roasted broccoli alfredo

FETTUCCINE ALFREDO GFO 20

Fettuccine noodles in a parmesan cream sauce Add chicken 4 Add shrimp 6

EGGPLANT PARMESAN 18

Freshly breaded and sliced eggplant baked in red sauce with mozzarella cheese Served with homemade linguine

ITALIAN BEEF BRISKET 23

Slow braised brisket served over sweet onion & Gruyere ravioli with Mushroom alfredo sauce

CHICKEN PARMESAN GEO 21

Tender chicken breast, breaded and baked in red sauce with mozzarella cheese Served with thin spaghetti

MAIALE CLEOPATRA 20

Pounded pork tenderloin cutlet layered with ricotta cheese, breaded eggplant and mozzarella Served with thin spaghetti

MAIALE PARMESAN GFO 20

Pounded pork tenderloin cutlet baked in house red sauce with mozzarella cheese Served with homemade linguine

MAMMA'S BAKED LASAGNA 20

Italian sausage and ground beef layered in pasta with Mamma's secret blend of cheese and spice

SAUSAGE & PEPPERS GEO 20

Hot Italian Sausage simmered with tomatoes, sweet onions, red peppers, Poblano & Fresno chiles Served with thin spaghetti

RIGATONI POLLO ESTIVO GFO 20

Rigatoni noodles served with roasted chicken and sweet red peppers in a spicy tomato cream sauce

POLENTA DI THERESA GF 20

Grilled polenta with spicy arrabbiata sauce, crumbled goat cheese, and fresh basil Served with hot Italian sausage

KID'S MENU

DRINKS

SPAGHETTI & HALF MEATBALL	7
FETTUCCINE ALFREDO	7
Ravioli	7
RIGATONI WITH BUTTER	5
CHEESE PIZZA	7
Sawyer's Salad (ala carte)	2
All meals include: Sawyer's salad, breadstick, beverage, and a scoop of ice cream	

ICED TEA	3
FOUNTAIN DRINKS	3
Coke, Diet Coke, Dr. Pepper, Sprite, Blue Sky Lemonade, Blue Sky Root Beer, Blue Sky Blood Orange Soda, Blue Sky Black Cherry Soda	
1/2 LITER MEXICAN COKE (BOTTLE)	3
1/2 LITER PELLEGRINO	3
LITER PELLEGRINO	5
FLAVORED PELEGRINO	3
Hot Chocolate	3
LATTE OR CAPPUCCINO	3
Espresso	2
DRIP COFFEE OR DECAF	3
HOTTEA	3

SIDES

HOMEMADE MEATBALL	5	SIDE GRILLED POLENTA	4
ITALIAN SAUSAGE	5	SIDE ALFREDO SAUCE	5
SMALL GARLIC BREAD (3 PIECES)	3	SIDE PESTO SAUCE	4
LARGE GARLIC BREAD (6 PIECES)	5		

OUR STORY



Originally known as Jim Sano's, Sam and Inez Badis purchased The Saucy Noodle in 1964. For decades they shared beloved family recipes with the Bonnie Brae community, including Mamma's Baked Lasagna and Uncle Max's favorite Eggplant, until eventually passing down the torch to their granddaughter, Erin.

Erin & her husband Nathan took over the family business in 1998, and have since continued the legacy left by Sam and Inez, serving great pizza and pasta to families of the Washington Park area, along with raising a family of their own.