

www.costantinosaz.com facebook.com/costantinosaz Instagram: CostantinosItalianKitchen

SMALL BITES

Pick a few and share with your friends

Three meatballs (pork/beef) • choice of housemade sauce* • garlic breadstick. ADD 2 MORE MEATBALLS.....+\$2

Mozzarella Sticks V......8 Beer-battered mozzarella sticks with your choice of housemade sauce* or ranch for dipping

Fried Ravioli V......8

Four-cheese ravioli with your choice of housemade sauce* for dipping

***SAUCE CHOICES:**

Grandma Angie's Tomato Basil Spicy Arizona Arrabbiata



AND FIRST RESPONDERS WITH ID. THANK YOU FOR YOUR SERVICE!

PASTAS

Served with a garlic breadstick
Sprinkled with Parmesan/Romano cheese

Spaghetti Marinara V9
Choice of housemade sauce*
ADD 3 MEATBALLS+\$3

CHEF'S SIGNATURE Our housemade meat sauce with beef and pork. ADD 3 MEATBALLS+\$3

Fettuccine Alfredo ^v	10
ADD CHICKEN	+\$4
ADD BACON	+\$1
ADD SUN-DRIED TOMATOES	+\$1

Penne P	esto			11
Creamy	Pesto	sauce	•	sun-dried
tomatoes	s • pine	nuts		
ADD G	RILLED	CHICKI	EN.	+\$4
ADD B	ACON			+\$1

NOT PASTAS

Italian Meatball Sub10
Four meatballs+ with your choice of
housemade sauce* and our signature five cheese blend. Served with kettle cooked chips.
Cheese Flatbread ^v 9

(PLEASE ALLOW 8-10 MINUTES FOR FLATBREADS)

9" round Mediterranean flatbread with your choice of housemade sauce* and our signature five cheese blend.

TOFFINGS∓\$1
PEPPERONI • BACON • XTRA CHEESE
SUN-DRIED TOMATOES
PINE NUTS • BLACK OLIVES

. ¢1

TODDINGS

TOPPINGS+\$	2
CHICKEN • MEATBALLS	

⁺Our meatballs are one ounce, are made with pork and beef and contain cheese.

PRICES DO NOT INCLUDE APPLICABLE MUNICIPAL TAXES

Our sauces have been in our family for over FIVE generations. My grandmother, Angie taught me how to make them and she learned from her grandmother, Rosa. We use San Marzano style tomatoes and imported Italian extra virgin olive oil for the very best taste. Our pastas are imported from the Molise region of Italy – the same region where Grandma Angie was born.