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SMALL BITES

Pick a few and share with your friends

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 Mild Tomato Basil Slightly Spicy Arizona Arrabbiata



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

PASTAS

Served with choice of spaghetti, fettuccine or penne and a garlic breadstick Sprinkled with Parmesan/Romano cheese
Marinara V 9 Choice of housemade sauce*
Bolognese11 **CHEF'S SIGNATURE** Made with beef and pork.
Alfredo $^{\text{V}}$ 10
Vodka ^v 10
Garlic & Oil V10 EVOO • minced garlic • Calabrian chilies
Creamy Pesto V11
Carbonara11 Alfredo • bacon • freshly ground black pepper
ADD TO ANY PASTA:

SANDWICHES

Served with Kettle cooked chips

V	leatball	11
	Ciabatta bun • four meatballs+ • c	hoice of
	housemade sauce* • four cheese	$blend \bullet$
	pesto	
	ADD PEPPERONI	+\$1

Grilled Chicken Parm......12 Ciabatta bun • grilled chicken breast • choice of housemade sauce* • four cheese

blend • pesto

SWEETS

Nutella™	Cannol	i V	(2 mini)	4
Ricotta •					
chocolate	spread	•	powde	red	sugar
dusting					

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.

MEATBALLS+ (3).....+\$3

GRILLED CHICKEN.....+\$4

BACON+\$1

SUN-DRIED TOMATOES.....+\$1

PEPPERONI+\$1