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SMALL BITES

- Meatballs⁺(3)** 7
Choice of Tomato/Basil or Arizona Arrabbiata • garlic breadstick
 ADD 2 MORE MEATBALLS..... +\$2
 ADD FOUR CHEESE BLEND..... +50¢
- Mozzarella Sticks(5)^v** 8
Beer battered • choice of Tomato/Basil, Arizona Arrabbiata or Ranch

SPECIALTIES

- Meatball Sub**..... 11
Ciabatta bun • four meatballs⁺ • choice of Tomato/Basil or Arizona Arrabbiata • four cheese blend • chips
- Flatbread**.....STARTING AT 9
Choice of sauce and toppings – see menu at truck for options

DESSERT

- Nutella™ Cannoli^v** (2 mini) 4
Ricotta • mascarpone • hazelnut/ chocolate spread • powdered sugar dusting

PASTAS

- Sprinkled with Parmesan/Romano cheese and served with a garlic breadstick*
- Kobe Bolognese**..... 12
 ** CHEF'S SIGNATURE** Kobe beef and Italian sausage
- Tomato/Basil^v** 9
Grandma Angie's classic tomato sauce
- Arizona Arrabbiata^v** 9
Our tomato/basil with the added kick of jalapeños
- Alfredo^v**..... 10
- Vodka^v** 10
- Garlic & Oil^v** 10
EVOO • minced garlic • Calabrian chilies
- Creamy Pesto^v**..... 11
- Carbonara** 11
Alfredo • bacon • black pepper

ADD TO ANY PASTA:

- MEATBALLS⁺ (3)..... +\$3
 GRILLED CHICKEN +\$4
 BACON..... +\$1
 PEPPERONI +\$1
 SUN-DRIED TOMATOES..... +\$1
 PINE NUTS..... +\$1
 GORGONZOLA +\$1
 MINCED GARLIC..... +\$1

PRICES DO NOT INCLUDE APPLICABLE MUNICIPAL TAXES

Our sauces have been in our family for over FIVE generations. Chef Chris' grandmother, Angie taught him 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.