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SMALL BITES

- MEATBALLS+(3) 7**
Three beef/pork meatballs • tomato/basil or Arizona Arrabbiata • parmesan/Romano cheese • garlic breadstick
ADD 2 MORE MEATBALLS..... +\$2
ADD GRATED CHEESE BLEND..... +50¢
- BREADSTICKS/MARINARA^V 4**
Two garlic breadsticks • tomato/basil or Arizona Arrabbiata dipping sauce
- MINI CHICKEN PARM..... 8**
Sliced, grilled chicken • tomato/basil or Arizona Arrabbiata • grated cheese blend

DESSERT

- NUTELLA™ CANNOLI^V (2 MINI) .. 4**
Ricotta • mascarpone • hazelnut/ chocolate spread • powdered sugar dusting

PRICES DO NOT INCLUDE APPLICABLE MUNICIPAL TAXES

PASTAS

Served over today's featured pasta, sprinkled with Parmesan/Romano cheeses and includes a garlic breadstick.

- KOBE BOLOGNESE ** CHEF'S SIGNATURE** 12**
Kobe beef • Italian sausage • herbs • red wine reduction • cream • tomatoes
 - POMODORO^V 9**
Grandma Angie's classic tomato/basil sauce
 - ARIZONA ARRABBIATA^V 9**
Our tomato/basil with the added kick of jalapeños
 - ALFREDO^V 10**
 - VODKA^V 10**
 - AMERICAN CARBONARA 11**
Alfredo • bacon • black pepper
 - AGLIO E OLIO 10**
Imported Italian extra-virgin olive oil • minced garlic • Italian parsley • Calabrian chilies
- ADD TO ANY PASTA:**
- | | |
|------------------------------|-------------------------------|
| MEATBALLS+ (3) +\$3 | PINE NUTS +\$1 |
| GRILLED CHICKEN +\$4 | GORGONZOLA..... +\$1 |
| BACON +\$1 | MINCED GARLIC +\$1 |
| PROSCIUTTO..... +\$2 | CAPERS..... +\$1 |
| CALABRIAN CHILIES +\$1 | SUN-DRIED TOMATOES +\$1 |

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.