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## PASTAS

*Served over today's featured pasta; with Parmesan/Romano cheese sprinkle and a garlic breadstick.*

- KOBE BOLOGNESE \*\* CHEF'S SIGNATURE\*\* ..... 16**  
*Snake River Farms™ Kobe beef • Italian sausage • herbs • red wine reduction • cream • San Marzano tomatoes*
- POMODORO CON POLPETTE (MARINARA W MEATBALLS) ..... 15**  
*Grandma Angie's classic tomato/basil sauce or slightly spicy Arizona Arrabbiata • three pork/beef meatballs*
- ALFREDO CON POLLO (CHICKEN ALFREDO) ..... 16**  
*Cream • butter • Romano • Parmesan • herb-roasted chicken breast*
- PESTO CREMOSO (CREAMY PESTO)..... 14**  
*Fresh basil • Pecorino Romano • Parmesan • garlic • cream • sundried tomatoes*
- POMODORO CREMOSO (CREAMY TOMATO) ..... 13**  
*Mild or spicy San Marzano pomodoro sauce • cream*

### ADD TO ANY PASTA:

- POLPETTE (MEATBALLS) ..... +\$2ea
- PETTO DI POLLO ARROSTO (HERB ROASTED CHICKEN) ..... +\$4.50
- PEPPERONI ..... +\$1
- BACON..... +\$1.50
- POMODORI SECCHI (SUN-DRIED TOMATOES)..... +\$1
- PEPPERONCINI CALABRESI (CALABRIAN CHILIES)..... +50¢
- CINQUE FORMAGGIO (FIVE CHEESE)..... +\$1

## SMALL BITES

- ITALIAN MEATBALLS ..... 12**  
*Five meatballs • choice of sauce • shredded five cheese blend • garlic breadstick*
- BREADSTICKS .....6**  
*Two breadsticks • choice of sauce for dipping*

## OTHER

- MEATBALL SUB ..... 16**  
*Parmesan crusted roll • four beef/pork meatballs • choice of sauce • shredded five cheese blend • pesto drizzle • kettle cooked sea salt chips*
- PEPPERONI FLATBREAD..... 14**  
*12x5 Mediterranean flatbread • choice of sauce • five cheese blend • pepperoni*

## DESSERT

- NUTELLA™ CANNOLI (2 MINI) .....6**  
*Ricotta • mascarpone • hazelnut/ chocolate spread • powdered sugar dusting*

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.