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SMALL BITES

- MEATBALL PARMESAN**.....14
Five meatballs • Grandma Angie's tomato/basil sauce • shredded five cheese blend • garlic breadstick
- MOZZARELLA STICKS**12
Five beer-battered sticks • Grandma Angie's tomato/basil sauce for dipping

SUBS & SALAD

- CHICKEN PARMESAN SUB**.....17
Italian hoagie roll • breaded chicken breast • five cheese blend • daily pasta • Grandma Angie's tomato/basil sauce • kettle cooked chips
- MEATBALL SUB**17
Italian hoagie roll • five beef/pork meatballs • Grandma Angie's tomato/basil sauce • shredded five cheese blend • kettle cooked chips
- CAESAR SALAD**.....14
romaine • Caesar dressing • shaved Parmesan • garlic/herb croutons

**ASK ABOUT OUR NUTELLA™
 CANNOLI AND SELECTION OF
 ITALIAN SODAS**

PASTAS (include garlic breadstick)

- KOBE BOLOGNESE ** CHEF'S SIGNATURE****16
Snake River Farms™ Kobe beef • Italian sausage • herbs • red wine reduction • cream • San Marzano tomatoes • parsley
- MARINARA W MEATBALLS**..... 15
Grandma Angie's classic tomato/basil sauce • three pork/beef meatballs
- CHICKEN ALFREDO** 17
Cream • butter • Romano • Parmesan • herb-roasted chicken breast
- TRUFFLE ALFREDO**.....16
Cream • butter • Romano • Parmesan • herb-roasted chicken breast
- VODKA^V**.....14
San Marzano pomodoro sauce • cream • vodka • sun-dried tomatoes
- ARRABBIATA** 13
San Marzano pomodoro sauce • chili flakes • chili oil
- AMATRACIANA** 13
San Marzano pomodoro sauce • bacon
- CHICKEN CARBONARA**18
Cream • butter • Romano • Parmesan • bacon • black pepper • herb-roasted chicken
- CREAMY PESTO^V** 15
Fresh basil • Parmesan • Romano • garlic • cream • sun-dried tomatoes
- AGLIO E OLIO^V**..... 14
Minced garlic • extra-virgin olive oil • Calabrian chiles • sun-dried tomatoes • Italian parsley • toasted breadcrumbs
- CHICKEN PARMESAN** 17
Breaded chicken breast • five cheese blend • pasta • tomato/basil sauce

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.