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SMALL BITES

MEATBALL PARMESAN.....13
four meatballs • Grandma Angie's tomato/basil sauce • shredded five cheese blend • garlic breadstick

CHARCUTERIE PLATE..... 10
mild salami • spicy salami • prosciutto • Castelvetro olives • provolone • sharp cheddar • assorted nuts • crackers

PASTA SALAD 10
imported Italian penne • mild salami • slow roasted tomatoes • Castelvetro olives • Provolone • roasted red peppers • pesto vinaigrette

BREADSTICKS 6
two garlic breadsticks • tomato/basil sauce for dipping

SUBS

MEATBALL 17
Italian hoagie roll • five beef/pork meatballs • Grandma Angie's tomato/basil sauce • shredded five cheese blend • kettle cooked chips

PASTAS (include garlic breadstick)

Served on imported Italian pasta, sprinkled with Parmesan/Romano cheese

KOBE BOLOGNESE ** CHEF'S SIGNATURE** 15
Snake River Farms™ Kobe beef • Italian sausage • herbs • red wine reduction • cream • San Marzano tomatoes

CHICKEN ALFREDO 17
cream • butter • Romano • Parmesan • garlic • herb-roasted chicken breast

MARINARA W MEATBALLS 15
Grandma Angie's classic tomato/basil sauce • three pork/beef meatballs

VODKA^V 13
San Marzano pomodoro sauce • cream • vodka

CHICKEN CARBONARA 18
cream • butter • Romano • Parmesan • bacon • black pepper • herb-roasted chicken

CREAMY PESTO^V 14
fresh basil • Parmesan • Romano • garlic • cream • sun-dried tomatoes • pine nuts

DESSERT

NUTELLA™ CANNOLI (2 MINI) 8
ricotta • mascarpone • hazelnut/chocolate spread • powdered sugar dusting

**ASK ABOUT OUR SELECTION OF COLD,
REFRESHING ITALIAN SODAS**

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.