



Costanza's
SIMPLE

ITALIAN | CUCINA | PIZZERIA

DINE - IN MENU

Did you know that Italians are one of the most long-lived population in the world?
This is thanks to our beautiful weather but most of all thanks to our diet, known as the Mediterranean diet,
characterized by its genuinity and SIMPLE ingredients.....
This is our philosophy!

The main ingredients of our kitchen are Italian Extra Virgin Olive Oil, selected pasta, tomato and flour combined
together to the highest standard in terms of taste and quality.

Not to be forgotten our millenary production of cured meats like prosciutto di Parma, cheeses like Parmigiano
Reggiano, bakery and wines selected for you by our family involved in this industry since 1960.

Welcome to our genuine taste of Italy where homemade dishes are a must and where a passion for cooking is in
our everyday lifestyle.

Join the Pizza Revolution and
enjoy the culinary talents of the *Costanza* family.

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Please note 15% surcharge is automatically applied on Public Holidays
www.simpleitalian.com.au





ENTREE

Meat Arancini \$ 7

Filled with beef Bolognese sauce topped with goat cheese fondue & pomegranate (2 pieces)

Veggie Arancini \$ 7

Filled with spinach and mozzarella topped with pesto, rocket & shaved Parmigiano Reggiano (2 pieces)

Mozzarella Sticks \$ 15

Served with homemade tomato dip

Bruschetta \$ 16

Toasted bread topped with tomatoes & stracciatella cheese (4 pieces)

Wild Olive Mix \$ 9

Cheesy Garlic Focaccia \$ 12

Caprese \$ 18

Burrata mozzarella on a bed of sundried tomato pesto topped with fresh basil, fresh tomatoes

SHARING PLATES

Gourmet Antipasto Platter \$ 39

Combination of cheeses and cured meats from BEL PAESE, olives, crackers accompanied by garlic bread

Rustic Board \$ 35

Burrata mozzarella, Prosciutto di Parma, focaccia & crushed fried potatoes with paprika on a mayonnaise and jalapeno bed



Vegan



Chilli



Vegetarian

13" AUTHENTIC ITALIAN PIZZA

Margherita \$ 22

Tomato base, fior di latte, fresh basil

4 Formaggi \$ 25

Fior di latte, ricotta cheese, smoked scamorza, blue cheese, walnuts, sage

Simple \$ 29

Fior di latte, rocket, cherry tomatoes, Prosciutto di Parma, shaved Parmigiano Reggiano

Napoli \$ 24

Tomato base, fior di latte, anchovies

Bufala \$ 26

Tomato base, bufala mozzarella, fresh basil

Affumicata \$ 29

Fior di latte, smoked scamorza, mushrooms, Prosciutto di Parma, truffle oil

Contadina \$ 27

Tomato base, fior di latte, roasted eggplant, walnuts, smoked scamorza, sundried tomatoes, pesto

Calabrese \$ 26

Tomato base, fior di latte, sundried tomatoes, sausage, roasted capsicum, chilli, ricotta

Diavola \$ 25

Tomato base, fior di latte, mild salami, chilli

V.I.P. \$ 33

Tomato base, bufala mozzarella, olives, Prosciutto di Parma, truffle oil, parmesan flakes

Divina \$ 28

Tomato base, fior di latte, smoked scamorza, Nduja (spicy pork paste), Prosciutto di Parma

Melanzane \$ 28

Tomato base, fior di latte, roasted eggplant, shaved Parmigiano Reggiano, fresh basil

Ortolana \$ 26

Fior di latte, grilled zucchini, roasted eggplant, roasted capsicum, rocket, cherry tomatoes

Bresaola \$ 30

Tomato base, rocket, bresaola (italian cured beef), shaved Parmigiano Reggiano, vinaigrette sauce

Extra Toppings...

Bufala Mozzarella \$ 5 – Prawns \$ 5 – Vegan Cheese \$ 4 – Burrata Mozzarella \$ 8

Prosciutto Di Parma \$ 5 – Gluten Free Base \$ 5 – Other \$ 3 ea



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NOTE Pizzas may come out at different times as the kitchen,
We apologize for any inconveniences

13" INTERNATIONAL PIZZA

Hawaiian \$ 25

Tomato base, fior di latte, ham, pineapple

Meat Lover \$ 29

Fior di latte, ham, bacon, mild salami, chicken, drizzled with BBQ sauce

Vegana \$ 27

Tomato base, vegan cheese, mushrooms, olives, roasted capsicum, cherry tomatoes, onion

Gamberi \$ 28

Tomato base, grilled prawns, rocket, avocado, mayonnaise

Suprema \$ 30

Tomato base, fior di latte, onion, mushrooms, olive, capsicum, mild salami, Italian sausage

Chicken Avocado \$ 28

Fior di latte, mushrooms, onion, chicken, avocado, drizzled with BBQ sauce

Peppa \$ 28

Fior di latte, roasted potatoes, bacon, Nduja (spicy pork paste), mayonnaise, black pepper

Mare e Monti \$ 30

Tomato base, fior di latte, chorizo, mushroom & grilled prawns

Vegan Deluxe \$ 29

Tomato base, vegan cheese, roasted capsicum, roasted potatoes, olives, garlic oil

Chicken Parmi \$ 28

Tomato base, fior di latte, chicken schnitzel, shaved Parmigiano Reggiano, fresh basil

Challenge Pizza

Piccantissima \$ 28

(18+ Please ask staff if available)

(If whole pizza is finished, you will join our photo wall of fame)

Tomato base, fior di latte, hot salame, smoked scamorza, insanely hot chilli sauce

Extra Toppings...

Bufala Mozzarella \$ 5 – Prawns \$ 5 – Vegan Cheese \$ 4 – Burrata Mozzarella \$ 8

Prosciutto Di Parma \$ 5 - Gluten Free Base \$ 5 – Other \$ 3 ea



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PIZZA ALLA PALA

Pizza Alla Pala (50cm) \$ 70

Your choice of up to 3 flavours (serves 3 people)

PASTA

Lasagna \$ 27

Layered with beef mince Bolognese sauce, béchamel & parmesan cheese

Gnocchi \$ 30

Cooked in a white creamy sauce, with porcini mushrooms & Italian sausage

Pappardelle \$ 28

In a rich tomato and boar sauce (wild pork), Italian herbs topped with pecorino cheese

Risotto \$ 29

Cooked in a pumpkin and Italian sausage sauce, topped with shaved Parmigiano Reggiano

Pici \$ 28

Homemade thick spaghetti cooked in a ripe cherry tomato sauce topped with fresh stracciatella cheese

Ravioli \$ 30

Stuffed with ricotta and lemon zest, cooked in a salmon and zucchini creamy sauce topped with poppy seeds

Spaghetti All'Amatriciana \$ 27

Cooked in a rich tomato and smoked pancetta sauce, topped with pecorino cheese

Vegan Spinach Casarecce \$ 30

Tossed in homemade vegan basil pesto topped with nutritional yeast

Spaghetti Alle Vongole \$ 30

Shark Bay clams cooked in a white wine sauce, fresh chilli & parsley

**Gluten Free
Vegan Gnocchi
Available \$ 6**



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MEAT & FISH

Lamb Shank \$ 35

Slow cooked served with homemade gravy on a mashed potato bedding & broccolini

Beef Tenderloin \$ 38

Grilled your way, served with a choice of mushroom sauce or truffled infused butter, mashed potatoes, caramelized baby carrots

Roasted Fennel Porchetta \$ 35

Slow cooked served with homemade gravy, roasted potatoes & broccoli

Seared Tuna Steak \$ 30

Slightly cooked with salmoriglio sauce (Sicilian dressing), olives, capers, cherry tomatoes served with a garden salad

Grilled Octopus \$ 30

Whole marinated octopus tentacle, on a Romesco sauce (contains nuts) bedding served with coral salad leaves

Chicken Parmigiana \$ 29

Crumbed free range chicken breast, Napoletana sauce, mozzarella served with fries & a garden salad

NOTE

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SALADS

Lemon Herbed Chicken Salad \$ 26

Butter lettuce, avocado, onion, cucumber, tomatoes, olives drizzled with Italian dressing

Pear Salad \$ 25

Butter lettuce, fresh pear, dried cranberries, parmesan flakes caramelized pecans topped with Italian dressing

Extras...

Chicken \$ 5 - Smoked Salmon \$ 5 - Boiled Egg \$ 3

SIDES

Garden Salad \$ 11

Mixed leaves, cucumber, onion, cherry tomatoes, carrot, drizzled with EVOO

Roasted Potatoes \$ 12

Served with homemade honey mustard mayonnaise

Tomato Salad \$ 9

Thickly sliced tomatoes, oregano, fresh basil, onion

Fries \$ 10

Served with ketchup

Sweet Potato Fries \$ 10

Served with mayonnaise

KIDS MENU

Kids 12 or under

10" Margherita \$ 13

Tomato base, fior di latte, basil & oregano

10" Hawaiian \$ 15

Tomato base, fior di latte, ham, pineapple

10" Pepperoni \$ 15

Tomato base, fior di latte, mild salami

Spaghetti Bolognese \$ 14

Short Pasta \$ 12

Cooked in a Neapolitan sauce

Chicken Schnitzel \$ 14

Served with fries and ketchup



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