



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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 Simple.italian

 Simple Italian

Please note 15% surcharge is automatically applied on Public Holidays





ENTREE

Meat Arancini \$ 4ea

Filled with beef Bolognese sauce, peas, topped with goat cheese fondue & pomegranate

Pesto Arancini \$ 4ea

Filled with mozzarella, topped with pesto, rocket & shaved parmesan cheese

Mozzarella Sticks \$ 15

Served with homemade tomato dip

Bruschetta \$ 17

*Toasted bread topped with tomatoes & stracciatella cheese (4 pieces)
Remove stracciatella cheese to make vegan friendly*

Wild Olive Mix \$ 9

Cheesy Garlic Focaccia \$ 14

Caprese \$ 18

*Burrata mozzarella on a bed of sundried tomato pesto topped with fresh basil, fresh tomatoes
Add bread \$2*

SHARING PLATES

Gourmet Antipasto Platter \$ 42

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

Rustic Board \$ 37

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



Vegan



Chilli



Vegetarian



Nuts

Please note, orders will not be refunded or swapped if dietary requirements are not declared before ordering

13 INCH PIZZE ROSSE

Margherita \$ 22

Tomato base, fior di latte, fresh basil

Napoli \$ 24

Tomato base, fior di latte, anchovies

Bufala \$ 27

Tomato base, bufala mozzarella, fresh basil

Contadina \$ 27

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

Calabrese \$ 28

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

Diavola \$ 26

Tomato base, fior di latte, mild salami, chilli flakes

U.I.P. \$ 33

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

Divina \$ 29

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

Vegana \$ 27

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

Lucifero \$ 28

Tomato base, fior di latte, chorizo, Nduja (spicy pork paste), grilled capsicum, chilli flakes

Peperina \$ 29

Tomato base, salami, Nduja (spicy pork paste), olives, stracciatella cheese

Suprema \$ 30

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

Mare e Monti \$ 30

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

Deliziosa \$ 28

Tomato base, fior di latte, mortadella, bocconcini mozzarella, cacio e pepe drizzle, basil

Hawaiian \$ 26

Tomato base, fior di latte, ham, pineapple



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13 INCH PIZZE BIANCHE

4 Formaggi \$ 26

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

Simple \$ 29

Fior di latte, rocket, cherry tomatoes, Prosciutto di Parma, freshly grated parmesan

Meat Lover \$ 30

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

Mortazza \$ 32

Fior di latte, mortadella, stracciatella, pesto, pistachios

Ortolana \$ 27

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

Bocconcini \$ 28

Fior di latte, cherry tomatoes, bocconcini mozzarella, basil, pesto

Alpina \$ 29

Fior di latte, Italian sausage, creamy mushroom drizzle, truffle oil, freshly grated pecorino

Atlantica \$ 32

Zucchini cream base, smoked salmon, rocket, stracciatella cheese

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

PIZZA ALLA PALA

Pizza Alla Pala (50cm) \$ 79

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

Orders may come out at different timing from kitchen

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 Vegan

 Chilli

 Vegetarian

 Nuts

PASTA

Lasagna — Roman Style \$ 29

Layered with beef & pork mince Bolognese sauce, béchamel, mozzarella & parmesan cheese

Gnocchi \$ 30

Cooked in a beef & pork Bolognese sauce, topped with parmesan

Pappardelle Ricce \$ 29

In a rich tomato chunky wild pork sauce, Italian herbs topped with pecorino cheese

Rigatoni Alla Boscaiola \$ 29

Short pasta, cooked in a creamy mushroom and Italian sausage sauce

Ravioli \$ 30

Stuffed with spinach & ricotta cooked in a 4 cheese sauce, topped with pistachios

Bucatini All'Amatriciana \$ 28

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

Vegan Saffron Pappardelle \$ 30

Tossed in Neapolitan sauce topped with vegan mozzarella

Spaghetti Alle Vongole \$ 30

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

**Gluten Free
Pasta Available
\$5*



Vegan



Chilli



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Nuts

MEAT & FISH

Lamb Shank \$ 38

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

Beef Tenderloin \$ 43

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

Tuscan Style Chicken Thighs \$ 29

Cooked in a creamy spinach & cherry tomato sauce, served with roasted potatoes

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 bedding served with green salad & potatoes (contains nuts)

Chicken Parmigiana \$ 29

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

NOTE

Kitchen may come out at different times as the pizzeria, We apologize for any inconveniences

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SALADS

Lemon Herbed Chicken Salad \$ 27

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

Pear Salad \$ 26

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 Nuggets \$ 14

Served with fries and ketchup

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 Vegetarian

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What's Our Pizza Dough All About?

Our pizza dough is made from 100% top quality Italian flours and by 100% Italian pizza chefs, designed to be the lightest, most digestible while following tradition. Our signature dough is made up of only 5 simple ingredients; water, flour, a pinch of fresh yeast, salt and extra virgin olive oil... that's it! No sugar, no additives, no other junk!

A lot of work and precision goes into making our dough in order to minimize and aid digestion. Basically, we do the hard work so that your stomach doesn't have to.

To achieve this, our pizza dough has a very low yeast content and follows traditional Italian processes including: "Autolisi" "Maturazione" and "Fermentazione" for 24h before it gets divided into pizza dough balls which then rest for a further 10 hours. Our dough is 70% hydrated, this results in a very fluffy, light and digestible pizza base, that's cooked for around 90 seconds at very high temperatures. This is done to retain as much moisture as possible, leaving it soft and fluffy, just like in Naples!

FUN FACT: Pizza is often considered an unhealthy fast food, which totally contradicts Italian tradition. Not only is the amount of ingredients important but of course the way the dough is prepared. In fact, Italian pizzas rarely include more than 3 ingredients. Pizza can be a very healthy guilt-free balanced meal when made correctly and with love.

NOTE: Our pizza is an authentic "Napoletana" style pizza, this means a soft thin base with a pronounced "Cornicione" (crust). Our pizza slices are not going to sit flat when picked up! In most cases they will require a bit of folding to eat... and that's completely normal! It is in fact a characteristic of very hydrated, highly digestible pizza doughs like the "Napoletana" style pizzas.

