

ENTREE

Baby Meat Arancini \$ 9

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

Mozzarella Sticks \$ 16 🌿

Served with homemade tomato dip

Bruschetta \$ 19 🌿

Toasted bread topped with fresh stracciatella cheese and cherry tomato confit (3 pieces)

Wild Olive Mix \$ 9 🌿

Garlic Focaccia Bread \$ 14 🌿

Topped with dried rosemary & EVOO (Add Prosciutto Di Parma \$7)

Salt & Pepper Fried Calamari \$ 17

Served with honey mustard mayonnaise

Caprese \$ 20 🌿

Burrata mozzarella on a bed of sundried tomato pesto topped with heirloom tomatoes (Add bread \$2)

Single Antipasto Platter \$ 26pp 🐷

Prosciutto Di Parma, Burrata mozzarella, mixed olives, served with garlic bread

Mixed Italian Pane \$ 11 🌿

Served with homemade garlic & herb dipping sauce

PASTA

Gluten Free Pasta Available \$ 6

Lasagna – Roman Style \$ 32 🐷

Layered with traditional beef & pork mince Bolognese sauce, béchamel, mozzarella & parmigiano

Spaghetti Mediterranean \$ 30 🌿

In a light fresh cherry tomato sauce, basil, garlic & parmigiano

Homemade Gnocchi \$ 33 🌿

Cooked in a mushroom and truffle creamy sauce, topped with parmigiano

Crab Linguine \$ 33 🌶️

Squid ink pasta, cooked with crab meat in a light tomato sauce, hint of chilli

Fettuccine Bolognese \$ 31 🐷

Cooked in a traditional beef & pork Bolognese sauce, topped with parmigiano and parsley

Homemade Cannelloni \$ 32 🌿

Filled in a classic ricotta & spinach mix, oven baked in rich Neapolitan sauce, béchamel, mozzarella & parmigiano (3 per serve)

Costanza's SIMPLE

ITALIAN | CUCINA | PIZZERIA

FOOD MENU

MEAT & FISH

Lamb Shank \$ 39

Slow cooked served with homemade gravy on a Sicilian style potato puree & broccolini

Chilli Mussels \$ 28 🌶️

Cooked in a rich chilli Neapolitan sauce, served with toasted Italian bread

Chicken Parmigiana \$ 30

Free range crumbed chicken breast, topped with tomato sauce & mozzarella, served with fries & a garden salad

Seared Tuna Steak \$ 30

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

Grilled Octopus \$ 33

Sous – Vide marinated octopus tentacles, served with Romesco sauce, green salad, string beans, cherry tomatoes & potatoes (contains nuts)

Beef Tenderloin \$ 49

Sous - Vide cooked beef tenderloin 280*g, served with Sicilian style smash potato, broccoli, cauliflower with your choice mushroom sauce or truffle infused butter

SIDES

Garden Salad \$ 12 🌿

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

Sauteed Broccolini \$ 12 🌿

With aglio, olio e peperoncino

Fries \$ 11 🌿

Served with ketchup

Steamed Veggies \$ 12 🌿

Cauliflower, broccoli & carrots, drizzled with EVOO

PIZZA

Margherita \$ 23 🌿

Tomato base, fior di latte, fresh basil, EVOO

Bufala \$ 28 🌿

Tomato base, fresh Bufala mozzarella, basil

Suprema \$ 30 🐷

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

Hawaiian \$ 26 🐷

Tomato base, fior di latte, ham, pineapple

Meat Lover \$ 30 🐷

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

Ortolana \$ 27 🌿

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

Calabrese \$ 29 🌶️

Tomato base, fior di latte, sundried tomatoes, Italian sausage, roasted capsicum, 'nduja, ricotta cheese

Burrata \$ 33 🐷

Tomato base, rocket, Prosciutto Di Parma, whole Burrata mozzarella, EVOO

Simple \$ 30 🐷

Fior di latte, rocket, Prosciutto Di Parma, cherry tomatoes, grated parmigiano, EVOO

Botanica \$ 27 🌿

Tomato base, fior di latte, mushrooms, zucchini, fresh ricotta, sundried tomato

4 Formaggi \$ 28 🌿

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

Fresca \$ 31 🌶️

Fior di latte, zucchini, prawns, ricotta cheese

Diavola \$ 27 🌶️ 🐷

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

Napoli \$ 25

Tomato base, fior di latte, anchovies, EVOO, fresh basil

Affumicata \$ 30 🐷

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

Challenge Pizza

Piccantissima \$ 31 🌶️ 🐷

(18+ plus, please ask if available)

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

Tomato base, fior di latte, hot salame, homemade insanely hot chilli sauce.

PIZZA EXTRAS

Prosciutto Di Parma \$ 7

Bufala Mozzarella \$ 9

Burrata Mozzarella \$ 9

Gluten Free Base \$ 7

Prawns \$ 7

Vegan Cheese \$ 5

Other \$3ea..

Kitchen meals may come out at different times to Pizzeria meals, we apologise for this inconvenience.

Please note a \$15% surcharged is applied to all Public Holidays

COCKTAILS

Spritz \$ 16.5

Aperol, Limoncello or Campari, Prosecco, soda water

Peach Please \$ 17.5

Vanilla Vodka, Aperol, peach, lime, pineapple juice, lemonade

Raspberry Martini \$ 17.5

Tequila, Triple Sec, raspberry syrup, lime, pineapple juice

Strawberry Mojito \$ 18

Bacardi, mint, lime, strawberries, soda water

Lychee Blossom \$ 17.5

Vodka, Grapefruit Gin, apple juice, lychee syrup, lime, grenadine

Mocha Martini \$ 18.5

Vodka, Kahlua, fresh espresso, Frangelico, chocolate

Passionfruit Vanilla Sour \$ 18

Whisky, Vanilla Vodka, passionfruit, pineapple juice, lemon

Negroni Sbagliato \$ 18

Prosecco, Campari, Red Vermouth, fresh orange

Lemon Sgroppino \$ 17

Vodka, Prosecco, lemon sorbet, limoncello

MOCKTAILS

Strawberry Lemonade \$ 11

Strawberry, lemonade, lemon, soda water

Tropical Paradise \$ 11

Passionfruit, orange juice, pineapple juice, lemon, lemonade

SOFT DRINKS \$ 5

Coca-Cola, Coca-Cola Zero,
Lemonade, Fanta, Ginger Beer, Ginger Ale

Chinotto \$ 6 / Lemon Lime Bitter \$ 6

HOMEMADE FRESH JUICES \$ 9

GingerZing- *Orange, ginger, carrot, lemon*

BeetBoost- *Beetroot, carrot, apple, lemon, celery*

StrawberryBang- *Strawberry, pink lady apple, lime*

CoolCucumber- *Cucumber, lemon, apple, ginger*

Orange- *Straight orange*



Costanza's SIMPLE ITALIAN | CUCINA | PIZZERIA DRINKS MENU

RED WINES

	Glass	Bottle
Cabernet Sauv – Via Caves, WA	\$ 9.5	\$ 45
Chianti – Tuscany, Italy	\$ 10	\$ 50
Pinot Noir – Trentham Estate, VIC	\$ 10	\$ 50
Shiraz – Rosily Wine Yard, WA	\$ 10	\$ 50
Primitivo – Puglia, Italy	\$ 12	\$ 60
Montepulciano – Abruzzo, Italy	\$ 55	\$ 55
Cabernet Sauv Merlot – Via Caves, WA	\$ 55	\$ 55
Nero D'avola – Sicily, Italy	\$ 65	\$ 65
Chianti Classico – Tuscany, Italy	\$ 69	\$ 69



WHITE WINES

Prosecco – Veneto, Italy	\$ 10	\$ 50
Sauvignon Blanc – Via Caves, WA	\$ 9.5	\$ 45
Chardonnay – Via Caves, WA	\$ 10	\$ 50
Sem Sauv Blanc – Bellarmine, WA	\$ 10	\$ 50
Pinot Grigio – Friuli, Italy	\$ 11	\$ 55
Falanghina – Campania, Italy	\$ 12	\$ 60
Riesling – Bellarmine, WA	\$ 55	\$ 55
Vermentino – Sardegna, Italy	\$ 69	\$ 69



ROSE / DESSERT WINES

Sangiovese Rose – Trentham Estate, VIC	\$ 10	\$ 50
Rose – Mr Mick, SA	\$ 45	\$ 45
Moscato – Trentham Estate, VIC	\$ 9.5	\$ 45

ITALIAN RED CELLAR

Amarone – Veneto	\$ 180
Barolo Riserva – Piemonte	\$ 120
Brunello di Montalcino – Toscana	\$ 175

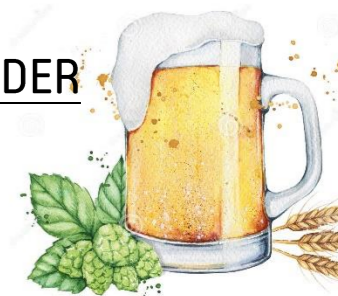


DRAUGHT BEERS

	Small	Pint	1L	2L
Little Creatures Pale Ale 5.2%	\$ 8.5	\$ 13	\$ 25	\$ 47
Swan Draught 4.4%	\$ 8	\$ 12	\$ 23	\$ 44
Heineken 5%	\$ 8	\$ 12	\$ 23	\$ 44
Stone & Wood Pacific Ale 4.4%	\$ 8.5	\$ 13	\$ 25	\$ 47
Apple Cider 5 Seeds 5%	\$ 7.5	\$ 11	\$ 20	\$ 39
Moretti 4.6%	\$ 9	\$ 14	\$ 26	\$ 49

BOTTLED & CANNED BEER / CIDER

Peroni 5.1% / Peroni Leggera 3.5% 330ml	\$ 9
Matso's Ginger Beer 3.5% 330ml	\$ 13
Corona 4.5% 375ml	\$ 10



LIQUORS

Johnnie Walker Red	\$ 12
Johnnie Walker Black	\$ 14
Jim Beam	\$ 12
Chivas Regal 12yo	\$ 13
Jameson	\$ 12
Jack Daniels	\$ 12
Makers Mark	\$ 12
Tequila White	\$ 11
Captain Morgan	\$ 12
Kraken	\$ 14
Vodka	\$ 11
Bacardi	\$ 11

ITALIAN LIQUORS

Montenegro	\$ 12
Ameretto di Saronno	\$ 12
Limoncello	\$ 12
Sambuca	\$ 12
Frangelico	\$ 12
Averna	\$ 12
Grappa Bianca	\$ 12



GIN

Malfy Pink Gin	\$ 16
<i>Tonic, strawberries & juniper berries</i>	
Malfy Blood Orange Gin	\$ 16
<i>Tonic, juniper berries & orange</i>	
Tanqueray Gin	\$ 14
<i>Tonic, juniper berries & lime</i>	
Hendricks Gin	\$ 16
<i>Tonic, juniper berries & cucumber</i>	

WATER

Purezza Filtered Still 0.75L	\$ 5.5
Purezza Filtered Sparkling 0.75L	\$ 5.5
Italian Mineral Sparkling 0.75L	\$ 7.5