



Costanza's SIMPLE

ITALIAN | CUCINA | PIZZERIA

Welcome to a true taste of Italy, where each dish captures the essence of our Mediterranean roots—celebrated for simplicity, quality, and health.

Italians are among the world's longest-lived people, thanks in part to our wholesome Mediterranean diet centred on fresh, genuine ingredients crafted to deliver both flavour and wellness.

Our kitchen's foundation rests on Italian extra virgin olive oil, homemade pasta, vine-ripened tomatoes, and the finest flour, chosen to embody Italy's rich flavours.

Italian cuisine is rooted in centuries-old traditions, centred around classics like Prosciutto di Parma, Parmigiano Reggiano, freshly baked bread, and fine regional wines—each selected to bring the authentic flavours of Italy to your table. Our family has proudly upheld these values since 1960.

Join us for an authentic Italian experience where homemade dishes and a passion for cooking elevate every meal.

We kindly ask that all guests order at least one main course. As much as we would like to share our view, seating without dining impacts our ability to make the most of our space and maintain service quality. We appreciate your understanding and support.

Sundays incur a 10% service surcharge
Public Holidays incur a 15% surcharge



ANTIPASTI

Homemade Arancini Of The Day \$ 15

Golden fried rice balls crafted with seasonal ingredients (2 pieces)
(Please ask our waitstaff for today's specialty and any allergens)

Burrata Caprese \$ 24

Fresh creamy whole burrata on a bed of sun-dried tomato pesto,
fresh cherry tomatoes, basil, oregano & olive dust

+ *Toasted Sourdough* \$3/slice

House Bruschetta \$ 20

Toasted sourdough topped with fresh stracciatella cheese, garlic &
cherry tomato confit, basil (serves 2pp)

Sicilian House Mixed Olives \$ 9

Garlic Focaccia Bread \$ 16

Dried rosemary & EVOO

+ *Fior di latte* \$3

+ *Mortadella* \$6

+ *Prosciutto Di Parma* \$7

Pizza Fritta \$ 18

Fried pizza dough topped with napoletana sauce, pecorino cheese, basil

Beef Carpaccio \$ 28

Thyme-cured thinly sliced beef, rocket, pecorino cream, berry coulis

Tagliere \$ 38

A seasonal selection of Italian cured meats and cheese, mixed olives & fried
"montanarine" pizza dough (serves 2 pp)

Carbonara Bites \$ 16

Deep fried, filled with guanciale, pecorino & black pepper (4 pieces)

Sourdough Bread \$ 12

Served with butter & Italian herbed dipping sauce

Gamberi & Avocado \$ 29

Grilled Skull island prawns, avocado and cherry tomato salad, ginger
& garlic oil emulsion

 dairy free option available

 gluten free option available

 contains nuts

 vegetarian

 chef recommendation

 chilli

 contains pork



OUR AUTHENTIC HOMEMADE PASTA COOKED 'AL DENTE'

High-quality durum wheat semolina flour and water.
No preservatives or artificial ingredients.



= "TO THE TOOTH" TO REFLECT
OUR TRADITIONS AND MAINTAIN ITS
HEALTHY NUTRITIONAL VALUE



Spaghetti Alla Chitarra

A classic staple of Italian cuisine, loved for its versatility with sauces. 'Alla chitarra' is slightly thicker and square-shaped.



Squid Ink Linguine

Slightly wider than spaghetti, Infused with real squid ink, this black pasta takes seafood sauces to the next level



Gnocchi

Made with royal blue potatoes and eggs, rolled by hand into fluffy soft pillows



Fettuccine

From the Italian word "Fettuccia" meaning little ribbon reflecting its shape that is wide and thick



Pappardelle

Wider than Fettuccine and paired perfectly with meaty sauces. Derived from the Italian word "Pappare" to eat with pleasure/gobble up



Ravioli

Delicate pockets of pasta, gracefully filled with a variety of ingredients and beautifully complemented by traditional sauces



PASTA

Lasagna Of The Day \$ 34

Homemade pasta sheets layered with seasonal ingredients
(Please ask our waitstaff for today's specialty and any allergens)

Spaghetti Mediterranean \$ 30

Homemade spaghetti alla chitarra tossed in a traditional cherry tomato sauce, topped with our special basil parmigiano

Why not make it even tastier?

+ Fresh stracciatella cheese \$4

Gnocchi 4 Formaggi \$ 34

Delicate homemade potato pillows, cooked in a rich four cheese sauce, topped with poppy seeds and crispy sage leaves

Crab Linguine \$ 37

Homemade squid ink pasta cooked in a cherry tomato sauce, tender crab meat, Italian herbs, a subtle hint of chilli

Spaghetti Lobster \$ 48

Homemade spaghetti tossed in a buttery cherry tomato sauce featuring tender "sous-vide" lobster pieces, Italian herbs, served with 1/2 steamed WA rock lobster (200-250g) & subtle hint of chilli

Fettuccine Al Ragù \$ 35

Homemade flat ribbon pasta cooked in a traditional pork & beef mince Bolognese Ragù sauce, parsley, topped with parmigiano

Pappardelle Funghi Porcini e Tartufo \$ 38

Homemade flat broad ribbon pasta cooked in a creamy porcini mushroom and truffle sauce, parmigiano

Ravioli Of The Day \$ 36

Homemade pasta filled with seasonal ingredients and complemented by a harmonious sauce
(Please ask our waitstaff for today's specialty and any allergens)

Beetroot Risotto \$ 32

Carnaroli rice cooked in a creamy vibrant beetroot sauce, parmigiano, topped with goat cheese

Spaghetti Alla Pescatora \$ 42

Homemade spaghetti tossed in a flavourful marinara sauce, prawns, calamari, mussels, scallops, fish, parsley & a subtle hint of chilli

Our pastas come topped with Parmigiano except seafood, please advise our staff of any dietary requirements.

Our pasta is cooked "Al Dente" please advise our staff if you would like it cooked for longer.

Short pasta gluten free available upon request.

Please ask our staff for Vegan Options.

TO ENSURE THE HIGHEST QUALITY, OUR PIZZERIA AND KITCHEN OPERATE INDEPENDENTLY, WITH ALL DISHES PREPARED FRESH TO ORDER. WHILE WE STRIVE TO SERVE EVERYTHING TOGETHER, DURING BUSY TIMES, DISHES MAY ARRIVE SLIGHTLY STAGGERED. THANK YOU FOR YOUR UNDERSTANDING!



dairy free option available



contains nuts



chef recommendation



gluten free option available



vegetarian



contains pork



chilli

CARNE & PESCE

Chilli Mussels \$ 35



South Australian mussels cooked in a rich chilli Napoletana sauce, served with toasted sourdough bread

Grilled Octopus \$ 41



Fremantle marinated "sous-vide" octopus grilled and served with a peppery capsicum Romesco sauce, string beans, potatoes & fresh cherry tomatoes, herbed oil

Barramundi \$ 40

Cone Bay "sous-vide" fish fillet served on a bed of creamy leek and potato sauce, our special salsa verde, vegetable ratatouille

Lamb Shank \$ 41

Slow-cooked for 4 hours, served with Sicilian potato mash, rich gravy & grilled broccolini

Beef Tenderloin \$ 49

220-280g "Sous-vide", grilled medium rare, served with creamy mushroom sauce, on a bed of Sicilian potato mash & caramelised carrots

Pollo Ai Peperoni \$ 36

A classic rustic Roman dish: chicken leg quarter (bone-in) simmered in a rich tomato and roasted capsicum sauce, served with roasted potatoes

Melanzane Alla Parmigiana \$ 33

Comforting layers of tender, fried eggplant, rich tomato sauce, melted mozzarella, and Parmesan cheese, baked to golden perfection

*(PS: Have you ever heard of "FARE LA SCARPETTA"?
Dip your bread in your left over sauce to soak up every last bit of flavour)
+ a sourdough slice \$3*

CONTORNI

Garden Salad \$ 12



Mixed leaves, cucumber, onion, cherry tomatoes, carrot, EVOO, balsamic

Sauteed Broccolini \$ 14



With aglio, olio e peperoncino

Chips \$ 12



Served with ketchup or truffle mayo

Roasted Potatoes \$ 13



Italian herbs, served with garlic aioli

dairy free option available

contains nuts

chilli

gluten free option available

vegetarian

contains pork

chef recommendation

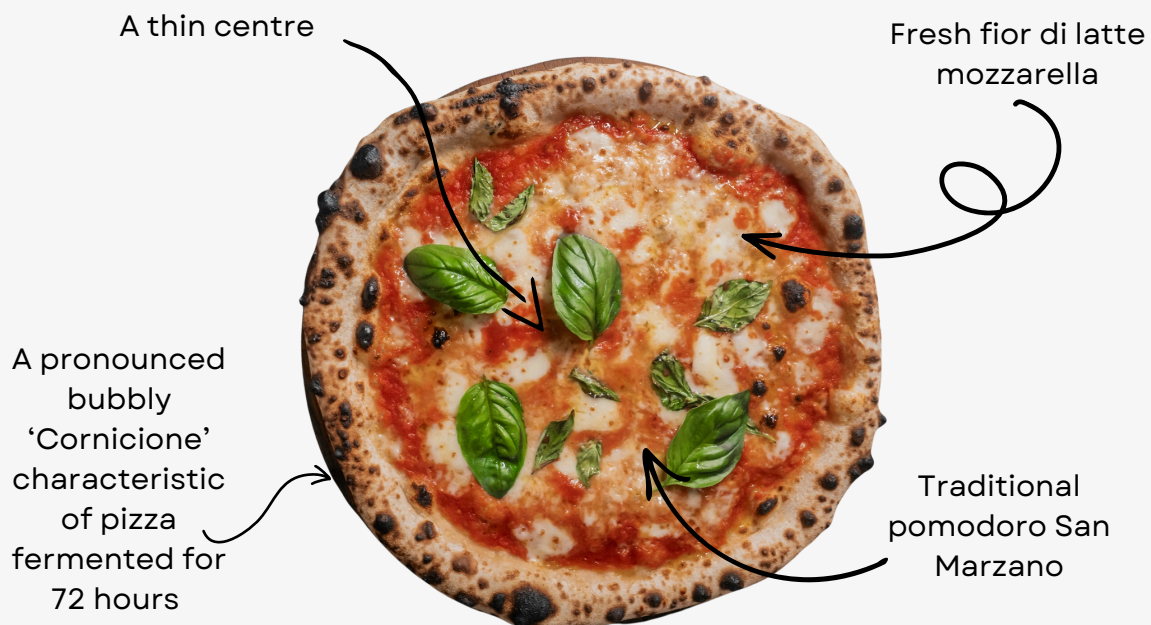
OUR AUTHENTIC PIZZA DOUGH

What's Our Pizza Dough All About?

Our pizza dough is made from top quality Italian flours and traditional toppings. It is designed to be the lightest, most digestible pizza all whilst following tradition. Our signature dough is made up of only 5 simple ingredients:

YEAST	FLOUR	WATER
A PINCH OF SALT	EXTRA VIRGIN OLIVE OIL	

That's it! No sugar, no additives, no other junk!



We put a lot of work into our dough to make it easier to digest, doing the hard part so your stomach doesn't have to!

Pizza is often seen as unhealthy fast food, which goes against Italian tradition. The quality of ingredients and how the dough is prepared are key. In fact, Italian pizzas typically use no more than 3 ingredients. When made properly and with care, pizza can be a **healthy, guilt-free, balanced** meal.

TIP: OUR PIZZA SLICES SHOULD BE FOLDED LENGTHWISE AND SUPPORTED BY THE CRUST FOR THE PERFECT BITE

LE NOSTRE PIZZE

Margherita \$ 24

Pomodoro San Marzano, fior di latte, fresh basil, EVOO

Bufala \$ 29

Pomodoro San Marzano, uncooked bufala, fresh basil, EVOO

Capricciosa \$ 31

Pomodoro San Marzano, fior di latte, olives, ham, artichokes, mushrooms

Ortolana \$ 30

Potato and leek cream, fior di latte, zucchini, eggplant, roasted capsicum, olives, fresh uncooked cherry tomatoes, fresh uncooked bocconcini cheese, EVOO

Calabrese \$ 31

Pomodoro San Marzano, fior di latte, sundried tomatoes, Italian sausage, roasted capsicum, 'nduja, whipped ricotta cheese

Burrata \$ 36

Pomodoro San Marzano, fresh uncooked rocket, Prosciutto di Parma, whole uncooked burrata, EVOO

Simple \$ 32

Fior di latte, fresh uncooked rocket, Prosciutto di Parma, fresh uncooked cherry tomatoes, fresh uncooked bocconcini cheese, grated Parmigiano, EVOO

Tentazione \$ 32

Potato and leek cream, fior di latte, bresaola, rocket, pecorino sauce, pepper, EVOO

Calzone \$ 29

Folded pizza filled with pomodoro San Marzano, fior di latte, mushroom, ham, grated Parmigiano, EVOO

EXTRAS

Prosciutto di Parma	\$7
Burrata/Bufala	\$9
Anchovies	\$4
Gluten Free Base	\$7
Vegan Cheese	\$6
Extras	\$3ea

Piccantissima CHALLENGE PIZZA \$32

Pomodoro San Marzano, fior di latte, homemade INSANELY spicy special sauce, salami

For the brave (18+ only)! Sign a waiver, face the heat, and earn your place on our Wall of Legends. Ready to make history?

Alice \$ 24

Pomodoro San Marzano, garlic, oregano, anchovies

Crostina \$ 30

Fior di latte, potatoes, ham, Italian scamorza cheese, rosemary

Pistacchiosa \$ 36

Fior di latte, Mortadella, whole uncooked burrata, pistachios, basil

4 Formaggi \$ 29

Fior di latte, whipped ricotta cheese, Italian scamorza cheese, blue cheese, walnuts, sage + honey \$1

Diavola \$ 28

Pomodoro San Marzano, fior di latte, mild salami, chilli

Tartufata \$ 36

Fior di latte, mushrooms, Italian scamorza cheese, Prosciutto di Parma, black truffle paste

Marina \$ 35

Pink beetroot cream, smoked salmon, fresh stracciatella cheese, dill, lemon zest, EVOO

Golosa \$ 31

Fior di latte, Italian sausage, taleggio cheese, caramelised onions, balsamic glaze

Peperina \$ 31

Pomodoro San Marzano, mild salami, 'nduja, olives, fresh stracciatella cheese, basil, EVOO

AUSSIE FAVOURITES

Suprema \$ 33

Pomodoro San Marzano, fior di latte, caramelised onion, roasted capsicum, mild salami, Italian sausage, olives

Hawaiian \$ 27

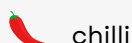
Pomodoro San Marzano, fior di latte, ham, pineapple

Meat Lover \$ 31

Pomodoro San Marzano, fior di latte, ham, Italian sausage, mild salami, chicken

Polletta \$ 31

Pomodoro San Marzano, chicken, olives, roasted capsicum, potatoes



chilli



contains pork



vegetarian



contains nuts



chef recommendation



ITALIAN INGREDIENTS GLOSSARY



Mozzarella di bufala: mozzarella made from the milk of Italian water buffaloes. Cooking it at high temperatures can cause it to lose its distinct creamy texture and delicate flavour, releasing too much moisture and turning it rubbery or chewy. That's why bufala is best enjoyed fresh, uncooked, and paired with simple ingredients like tomatoes, basil, and a drizzle of olive oil.



Pecorino: a traditional Italian cheese made from sheep's milk ("Pecora" = sheep); its bold flavour complements the richness of traditional pasta sauces.



Parmigiano: a renowned Italian cheese made from cow's milk. Characterized by its hard, granular texture and complex flavour profile. A must-have ingredient in many pasta dishes



Scamorza: an Italian semi-soft cheese made from cow's milk with a firm texture and a slightly tangy flavour. It is typically shaped into a pear-like form and is often smoked ("Scamorza Affumicata"), giving it a distinct, rich taste and aroma.



Fior di latte: fresh, creamy mozzarella made from cow's milk, popular on pizza for its mild, milky flavour, smooth texture, and ability to melt, making it a favourite choice in classic pizza Napoletana.



Stracciatella: a creamy, shredded cheese filling found inside burrata, originating from Puglia. Made by mixing shreds of fresh mozzarella curds with cream, creating a rich, silky texture and a delicate, milky flavour. The name comes from the Italian word "stracciare", meaning "to shred," describing its soft, stringy appearance.



Burrata: a fresh Italian cheese made from cow's milk, combining a delicate mozzarella shell with a creamy, rich interior of stracciatella (soft curds and cream). When sliced open, the creamy centre oozes out, making it ideal for enjoying as a fresh topping on pizzas after baking.



Nduja: a spicy, spreadable pork salami originating from Calabria



Prosciutto: an Italian dry-cured ham that is thinly sliced and served uncooked; its light saltiness makes it perfect for antipasti and as a topping on pizzas



Guanciale: a traditional Italian cured pork cheek ("Guancia" = cheek). Seasoned with black pepper, rosemary, and other herbs, then aged for weeks, creating a rich, savoury flavour. A staple in Italian authentic Carbonara and Amatriciana pasta.



Pomodoro San Marzano: a specific variety of plum tomatoes prized for its sweet flavour, low acidity, and meaty texture. Grown in the volcanic soil of the San Marzano region near Naples. Protected by a DOP ("Denominazione di Origine Protetta"), ensuring their cultivation in this specific area under traditional methods.



Mortadella: a beloved Italian cold cut from Bologna, crafted from finely ground pork, delicately seasoned with spices, pistachios, or peppercorns, a must try on focaccia.



Porcini Mushroom: prized wild mushrooms with a rich, earthy flavor and meaty texture, commonly used in Italian cuisine for soups, risottos, and sauces.



Taleggio: a creamy, tangy Italian cow's milk cheese with a pungent aroma.



Bresaola: an air-dried, salted beef delicacy from Italy, known for its lean texture and rich, savory flavor.



DOLCI

Tiramisù \$ 15

Crème Brûlée \$ 14 

Nonno's Sicilian Cannolo \$ 16 

Traditional crunchy pastry filled with sweet ricotta & chocolate chips, candied orange & pistachios, served with cream

Raspberry Choc Brownie \$ 15
Served with a scoop of vanilla gelato

Dessert Pizza \$ 20 

Your choice of: Nutella or Pistacchio Cream Base
& fresh strawberries

Affogato \$ 10.5
+ Frangelico \$7

Gourmet Italian Gelato \$ 8.5

Ask our friendly staff for seasonal flavours (1 scoop)

Sorbet \$ 8.5 (vegan) 

Ask our friendly staff for seasonal flavours (1 scoop)

CAFFÈ & TÈ

Espresso	\$3.5
Double Espresso	\$4
Short Mac	\$4
Flat White Cappuccino Latte Long Black Hot Chocolate Chai Latte	\$6
Mocha Long Mac Dirty Chai Latte	\$6.5
Iced Coffee Iced Chocolate	\$8.5
Iced Latte Iced Long Black Iced Chai Latte	\$7.5
Iced Mocha	\$9
Tea pot	\$5.5

(Earl Grey, English Breakfast, Green, Lemongrass & Ginger, Chamomile, Peppermint)

Extra Shot/ Alternative milk- Almond, Soy, Oat, Lactose free \$0.80

Syrups- Caramel, Vanilla, Hazelnut \$0.80

Why not finish your
dining experience the
Italian way with a ...

"DIGESTIVO"? \$12

TRUST US- NONNO
WOULD APPROVE

Limoncello
Vecchio Amaro Del Capo
White Sambuca
Mirto
Grappa Bianca
Amaro Averna
Frangelico
Amaro Montenegro
Amaretto Di Saronno