Costanza's

SIMPLE

ITALIAN | CUCINA | PIZZERIA

Welcome to a true taste of Italy, where each dish reflects our Mediterranean roots—celebrated for simplicity, quality, and balance.

Italy is home to some of the world's longest-living people, thanks in part to the wholesome Mediterranean diet, centred on fresh, genuine ingredients that promote both flavour and wellbeing. In December 2025, Italian cuisine was officially recognised by UNESCO as an Intangible Cultural Heritage of Humanity, celebrating its deep traditions, convivial spirit, and cultural importance.

Our kitchen is built on the foundations of Italian cooking: extra virgin olive oil, homemade pasta, vine-ripened tomatoes, and the finest flours, chosen to showcase Italy's rich regional flavours. Timeless classics such as Prosciutto di Parma, Parmigiano Reggiano, freshly baked bread, and fine regional wines honour traditions our family has proudly upheld since 1960.

Join us for an authentic Italian experience where passion and craftsmanship define every meal.

Saturdays & Sundays incur a 10% service surcharge - as a promotion 10% Saturday & Sunday service surcharge does not apply to Applecross. Subject to changes

Public Holidays incur a 15% surcharge

ANTIPASTI

Homemade Arancini Of The Day $ 16
Deep fried golden rice balls crafted with seasonal ingredients (2 pieces)
(Please ask our waitstaff for today's specialty and any allergens)

Burrata Caprese $ 25
Fresh creamy whole burrata on a silky tomato sauce base, Kalamata olives, cherry tomatoes, herbed oil, tomato 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 $ 11

Garlic Focaccia Bread $ 18
Oregano & garlic confit
+ Fior di latte $3
+ Mortadella $6
+ Prosciutto Di Parma $7

Beef Carpaccio $ 28
Thyme-cured thinly sliced beef, rocket, parmigiano cream, berry coulis

Summertime Panuozzo $ 27
Small folded pizza Napoletana filled with fresh stracciatella cheese, prosciutto, roasted cherry tomatoes, rocket, extra virgin olive oil

Tagliere $ 40
A seasonal selection of Italian cured meats and cheese, mixed olives & fried "montanarine" pizza dough (serves 2 pp)

Crocchette Di Patate $ 16
Deep fried truffle and herb-infused potato croquettes (x2) filled with mozzarella, truffle mayonnaise

Sourdough Bread $ 12
Served with butter & Italian herbed dipping sauce

dairy free option available
gluten free option available
contains crustaceans
contains nuts
vegetarian
chef recommendation
chilli
contains pork
contains egg

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
A classic staple of Italian cuisine, loved for its versatility with sauces



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



Paccheri
From the Italian word "Pacchero" meaning "slap," referring to the sound the large, tube-shaped pasta makes when mixed with sauce



Pappardelle
Wide ribbons of egg pasta traditionally paired with rich, meaty sauces, its name comes from "pappare" meaning "to gobble up"



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

PASTA

Nonna's Lasagna $ 35
Homemade pasta sheets layered with traditional pork and beef slow cooked Bolognese ragù, mozzarella, béchamel and parmigiano cheese

Linguine Ai Gamberi $ 39
Homemade squid ink pasta, rich crustacean bisque, Skull Island prawn brunoise (cut small), asparagus, a hint of chilli & lemon zest

Gnocchi Tricolore $ 35
Delicate homemade potato pillows, tossed in homemade basil pesto alla genovese, parmigiano cheese, topped with cherry tomato confit and fresh stracciatella cheese

Pappardelle Ragu D'Agnello $ 38
Wide ribbons of egg pasta served with a rich slow cooked Tuscan style lamb ragù, infused with Italian herbs, topped with pecorino cheese

Puttanesca Di Mare $ 43
Homemade paccheri (short tube-shaped pasta) cooked in a **seafood** "Puttanesca": Napoletana & crustacean bisque sauce, olives, capers, prawns, calamari, scallop, mussels, fish, a hint of chilli and fresh parsley

Cannelloni $ 34
Homemade large pasta tubes filled with creamy ricotta and spinach, baked in Napoletana sauce, béchamel, mozzarella and parmigiano cheese

Paccheri Broccoli & Salsiccia $ 36
Homemade short tube-shaped pasta tossed in an Italian pork sausage and broccoli sauce, a touch of cream, topped with pecorino cheese and black pepper

Ravioli Of The Day $ 37
Handcrafted pasta pockets (x9) carefully filled with seasonal ingredients and complemented by a harmonious sauce
(Please ask our waitstaff for today's specialty and any allergens)

Short Gluten Free Pasta Available +$5
(Not made in house- celiac safe)

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

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
- gluten free option available
- contains crustaceans
- contains nuts
- vegetarian
- chef recommendation
- chilli
- contains pork
- contains egg

CARNE & PESCE

Scaloppine Di Pollo $ 38
Thinly sliced chicken breast coated in flour and simmered in a creamy mushroom and balsamic sauce, grilled broccolini and roasted potatoes

Grilled Octopus $ 44
Fremantle marinated "sous-vide" octopus grilled and served with a peppery capsicum Romesco sauce, Catalana salad: cherry tomatoes, onion, olives, potatoes, celery, capsicum &, herbed oil

Barramundi $ 43
Cone Bay "sous-vide" fish fillet served on a bed of creamy leek and potato sauce, our special salsa verde, grilled asparagus, roasted potatoes

Lamb Shank $ 42
Slow-cooked for 4 hours, served with Sicilian potato mash, rich gravy & grilled broccolini

Tagliata Di Manzo $ 59
250g (raw weight) "sous-vide" Scotch Fillet steak, grilled rare and served sliced, served with truffle potato mash, rocket, shaved parmigiano cheese, balsamic glaze
This dish is designed to be enjoyed rare.
While we can cook it further upon request, doing so is not recommended,
and we cannot guarantee the intended quality.

(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 $ 13
Mixed leaves, cucumber, onion, cherry tomatoes, carrot, EVOO, balsamic

Grilled Broccolini $ 14
With aglio, olio e peperoncino

Chips $ 13
Served with ketchup or truffle mayo

Roasted Potatoes $ 14
Italian herbs, served with garlic aioli

dairy free option available
gluten free option available
contains nuts
vegetarian
chef recommendation
chilli
contains pork

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, extra virgin olive oil

Bufala $ 30
Pomodoro San Marzano, uncooked bufala, fresh basil, extra virgin olive oil

Capricciosa $ 33
Pomodoro San Marzano, fior di latte, olives, ham, artichokes, mushrooms

Ortolana $ 32
Potato and leek cream, *fior di latte, zucchini, eggplant, roasted capsicum, olives, roasted cherry tomatoes, fresh uncooked bufala, extra virgin olive oil*

Calabrese $ 33
Pomodoro San Marzano, fior di latte, sun-dried tomatoes, Italian sausage, roasted capsicum, 'nduja, whipped ricotta cheese

Burrata $ 36
Pomodoro San Marzano, fresh uncooked rocket, Prosciutto di Parma, whole uncooked burrata, extra virgin olive oil

Simple $ 35
Fior di latte, fresh uncooked rocket, Prosciutto di Parma, roasted cherry tomatoes, fresh uncooked bufala, grated parmigiano cheese, extra virgin olive oil

Bomba $ 33
Pomodoro San Marzano, fior di latte, crispy guanciale, roasted potatoes, 'nduja, smoked scamorza cheese, grated parmigiano cheese

Calzone $ 31
Folded pizza filled with pomodoro San Marzano, fior di latte, mushroom, ham, grated parmigiano cheese, fresh basil, extra virgin olive oil

Amalfi $ 31
Fior di latte, roasted cherry tomatoes, basil pesto alla genovese, fresh stracciatella cheese, lemon zest, fresh basil, extra virgin olive oil

EXTRAS

Prosciutto di Parma	**$7**
Burrata/Bufala	**$9**
Anchovies	**$4**
Gluten Free Base	**$7**
Vegan Cheese	**$5**
Extras	**$3ea**

Alice $ 24
Pomodoro San Marzano, garlic, oregano, anchovies

Boscaiola $ 30
Fior di latte, roasted potatoes, mushrooms, Italian sausage, rosemary

Pistacchiosa $ 36
Fior di latte, Mortadella, whole uncooked burrata, pistachios, basil, extra virgin olive oil

4 Formaggi $ 29
Fior di latte, whipped ricotta cheese, smoked scamorza cheese, gorgonzola, walnuts, sage ***+ honey $1***

Diavola $ 28
Pomodoro San Marzano, fior di latte, mild salami, chilli

Tartufata $ 36
Fior di latte, mushrooms, smoked scamorza cheese, Prosciutto di Parma, black truffle paste

Carbonara $ 34
Fior di latte, crispy guanciale, our creamy signature carbonara cream, cracked black pepper, pecorino cheese

Golosa $ 31
Fior di latte, Italian sausage, taleggio cheese, caramelised onions, balsamic glaze

Peperina $ 32
Pomodoro San Marzano, mild salami, 'nduja, olives, fresh stracciatella cheese, basil, extra virgin olive oil

Stella $ 35
Star-shaped pizza- ricotta stuffed points, beef & pork Bolognese ragù, fresh basil, grated parmigiano cheese

AUSSIE FAVOURITES

Suprema $ 35
Pomodoro San Marzano, fior di latte, caramelised onion, roasted capsicum, mild salami, Italian sausage, olives

Hawaiian $ 28
Pomodoro San Marzano, fior di latte, ham, pineapple

Meat Lover $ 35
Pomodoro San Marzano, fior di latte, ham, Italian sausage, mild salami, chicken

Chicken Pesto $ 31
Fior *di latte, chicken, basil pesto alla genovese, roasted cherry tomatoes*

contains pork · vegetarian · contains nuts
chilli · chef recommendation · contains egg

VEGAN OPTIONS

PLEASE KINDLY INFORM OUR STAFF YOU ARE VEGAN

ANTIPASTI

House Bruschetta $ 20
Toasted sourdough, garlic & cherry tomato confit, basil (no cheese)

Sicilian House Mixed Olives $ 10

Garlic Focaccia Bread $ 18
Oregano & garlic confit

Sourdough Bread $ 12
Served with Italian herbed dipping sauce (no butter)

PASTA

Spaghetti Napoletana $32
Homemade spaghetti tossed in a Napoli tomato sauce, basil

Spaghetti Con Verdure $33
Homemade spaghetti with broccoli, asparagus, olives

Spaghetti Aglio Olio Peperoncino $30
Homemade spaghetti with aglio olio e peperoncino (garlic, oil and chilli)

SIDES

Garden Salad $ 13
Mixed leaves, cucumber, onion, cherry tomatoes, carrot, EVOO, balsamic

Grilled Broccolini $ 14
With aglio, olio e peperoncino

Chips $ 13
No sauce

Roasted Potatoes $ 14
No sauce

PIZZA

Vegan Margherita $26
Pomodoro San Marzano, vegan cheese, fresh basil, extra virgin olive oil

Vegan Ortolana $ 34
Potato and leek cream, vegan cheese, zucchini, eggplant, roasted capsicum, olives, roasted cherry tomatoes, extra virgin olive oil

Botanica $34
Pomodoro San Marzano, vegan cheese, roasted potatoes, mushrooms, caramelised onions, roasted cherry tomatoes, rocket, extra virgin olive oil

gluten free option available

chilli

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.



Ricotta Salata: a firm, lightly salted Italian ricotta with a clean, milky flavour and crumbly texture



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



Gorgonzola: A classic Italian blue cheese, creamy and bold, with a rich, tangy flavour and a smooth, melt-in-the-mouth texture.

DOLCI

Tiramisù $ 17

Crème Brûlée $ 17

Nonno's Sicilian Cannolo $ 18
Traditional crunchy pastry filled with sweet ricotta & chocolate chips, candied orange & pistachios, served with cream

Panna Cotta $ 16
Mango compote, granola, lime zest

Dessert Pizza $ 20
Your choice of: Nutella or Pistacchio Cream Base
& fresh strawberries

Affogato $ 11
+ 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 I Cappuccino I Latte I Long Black I Hot Chocolate I Chai Latte	**$6**
Mocha I Long Mac I Dirty Chai Latte	**$6.5**
Iced Coffee I Iced Chocolate	**$8.5**
Iced Latte I Iced Long Black I 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**