

ENTREE

Arancini \$ 12

Filled with porcini mushroom and truffle, topped with honey mustard mayonnaise & parmigiano (2 pieces)

Mozzarella Sticks \$ 16

Served with homemade tomato dip (7 pieces)

Bruschetta \$ 19

Toasted bread topped with fresh stracciatella cheese and cherry tomato confit (4 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 (Contains nuts) (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 \$ 6

Lasagna — Roman Style \$ 33

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

Calamarata Mediterranean \$ 33

Short pasta cooked in a light fresh cherry tomato sauce, topped with creamy stracciatella cheese & parmigiano

Gnocchi 4 Formaggi \$ 32

Cooked in a rich creamy 4 cheese sauce, cracked black pepper topped with parmigiano and pistachios (contains nuts)

Crab Linguine \$ 36

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

Spaghetti Lobster \$ 39

Cooked in a light cherry tomato sauce, hint of chilli, Italian herbs, served with ½ lobster (250g-300g)

Rigatoni Amatriciana \$ 33

Typical dish from our region (Roma). Rich tomato sauce, smoked guanciale (cured pork cheek), hint of chilli, topped with Pecorino Romano D.O.P

Casarecce Funghi & Salsiccia \$ 32

Twisted short pasta, tossed in a creamy mushroom and sausage sauce, cracked black pepper & parmigiano

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 \$ 32

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

Porchetta \$ 36

Traditional Italian rolled pork roast, filled with homemade garlic confit & herbs, served with kale pesto, crushed potatoes & carrots

Fish Of The Day \$ MP

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

Grilled Octopus \$ 36

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

Scaloppine \$ 32

Flour coated chicken breast, cooked in a creamy mushroom and balsamic vinegar sauce, served with a side of broccolini

Beef Tenderloin \$ 49

Sous - Vide (cooked at 54°C allowing meat to tenderize) finished one way medium rare / medium. 280*g tenderloin topped with green peppercorn sauce served with Sicilian style smash potato, blistered tomatoes, broccoli & cauliflower tossed in parmigiano

SIDES

Garden Salad \$ 12

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

Sauteed Broccolini \$ 12

With aglio, olio e peperoncino

Chips \$ 11

Served with ketchup or truffle mayo

Steamed Veggies \$ 12

Cauliflower, broccoli & carrots, drizzled with EVOO

PIZZA

Margherita \$ 23

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

Bufala \$ 28

Pomodoro San Marzano, uncooked Bufala mozzarella, basil

Suprema \$ 30

Pomodoro San Marzano, fior di latte, onion, mushrooms, olive, capsicum, mild salami, Italian sausage

Hawaiian \$ 26

Pomodoro San Marzano, fior di latte, ham, pineapple

Meat Lover \$ 30

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

Ortolana \$ 27

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

Calabrese \$ 29

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

Burrata \$ 35

Pomodoro San Marzano, rocket, Prosciutto Di Parma, whole Burrata mozzarella, EVOO

Simple \$ 30

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

4 Formaggi \$ 28

Fior di latte, ricotta cheese, smoked scamorza, blue cheese, walnuts and sage (contains nuts)

Modena \$ 31

Fior di latte, cherry tomato, uncooked Bufala mozzarella, balsamic glaze from Modena, basil

Diavola \$ 27

Pomodoro San Marzano, fior di latte, mild salame, chilli flakes

Tartufata \$ 32

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

Campagnola \$ 31

Pomodoro San Marzano, fior di latte, broccoli, Italian sausage, Pecorino Romano D.O.P, 'Nduja

PIZZA EXTRAS

Prosciutto Di Parma \$ 7

Bufala Mozzarella \$ 9

Burrata Mozzarella \$ 9

Gluten Free Base \$ 7

Anchovies \$ 4

Vegan Cheese \$ 5

Other \$3ea..

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

Most of our pastas come with Parmesan cheese except seafood, please let our friendly staff know of any dietary requirements.

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
- Amaretto Sour \$ 18.5
Amaretto, egg white, sugar syrup, lemon, maraschino cherries
- Strawberry Mojito \$ 18
Bacardi, mint, lime, strawberries, soda water
- Lychee Blossom \$ 17.5
Vodka, Gin, apple juice, lychee syrup, lime, grenadine
- Three Amaros \$ 18.5
Campari, Montenegro, Averna, eggwhite, lemon, sugar
- Passionfruit Vanilla Sour \$ 18.5
Whisky, Vanilla Vodka, passionfruit, pineapple juice, lemon
- Monte Mule \$ 17
Montenegro, lime, ginger beer, mint
- 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

- Ginger Zing - Orange, ginger, carrot, lemon
- Beet Boost - Beetroot, carrot, apple, lemon, celery
- Strawberry Bang - Strawberry, pink lady apple, lime
- Cool Cucumber - Cucumber, lemon, apple, ginger
- Straight Orange - Straight orange



COSTANZA'S SIMPLE

ITALIAN | CUCINA | PIZZERIA

DRINKS MENU RED WINES

- Cabernet Sauv — *Via Caves, WA*
- Chianti — *Tuscany, Italy*
- Pinot Noir — *Trentham Estate, VIC*
- Shiraz — *Rosily Vineyard, WA*
- Primitivo — *Puglia, Italy*
- Montepulciano — *Abruzzo, Italy*
- Cabernet Sauv Merlot — *Via Caves, WA*
- Nero D'avola — *Sicily, Italy*
- Chianti Classico — *Tuscany, Italy*
- Shiraz — *Barossa Valley, SA*
- Cabernet Sauv — *Bowen Estate, SA*

WHITE WINES

- Prosecco — *Veneto, Italy*
- Sauvignon Blanc — *Stella Bella, WA*
- Sauvignon Blanc — *Via Caves, WA*
- Chardonnay — *Via Caves, WA*
- Chardonnay — *Rosily Vineyard, WA*
- Sem Sauv Blanc — *Bellarmino, WA*
- Pinot Grigio — *Friuli, Italy*
- Falanghina — *Campania, Italy*
- Riesling — *Frankland Estate, WA*
- Vermantino — *Sardegna, Italy*

ROSE / DESSERT WINES

- Sangiovese Rose — *Trentham Estate, VIC*
- Rose — *Mr Mick, SA*
- Moscato — *Trentham Estate, VIC*

SIMPLE ITALIAN WINE CELLAR

- Soave Classico — *Veneto, Italy*
- Riesling — *Isolation Ridge - Frankland Estate, WA*
- Amarone — *Veneto, Italy*
- Barolo — *Piemonte, Italy*
- Brunello di Montalcino — *Toscana, Italy*

Glass	Bottle
\$ 9.5	\$ 45
\$ 10	\$ 50
\$ 11	\$ 55
\$ 11	\$ 55
\$ 12	\$ 60
	\$ 55
	\$ 55
	\$ 65
	\$ 70
	\$ 70
	\$ 70



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 BEER / CIDER

- Peroni 5.1% / Peroni Leggera 3.5% 330ml \$ 9
- Matso's Ginger Beer 3.5% 330ml \$ 13
- Corona 4.5% 375ml \$ 10
- Heineken 0% \$ 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



WATER

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

ITALIAN LIQUORS

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

GIN

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