


Small Plates

Antipasti	9.00/pp
assortment of cured meats, imported cheeses marinated vegetables	
Carpaccio*	9.00
shaved beef tenderloin with grana padano micro arugula, porcini aioli	
Calamari	10.00
crispy tubes and tentacles sun-dried tomato citrus pine nut butter sauce	
Cozze/Vongole	9.00
steamed mussels or clams with white wine tomato, garlic and black pepper	
Scottadito	10.00
grilled marinated baby lamb chops twenty-five year old balsamic vinegar	
Gamberoni	9.00
pancetta wrapped shrimp with orange and brandy glaze	
Costi	10.00
lemon and herb marinated baby back ribs	
Olives 	5.00
marinated and roasted kalamata and castelvetrano olives	

 Vegetarian Selection



October 6th, 2010

Salads

Caprese	9.00
vine-ripe tomatoes, fresh mozzarella, basil extra virgin olive oil	
Tricolore	7.00
romaine, radicchio, endive, kalamata olives tomato, blue cheese, pine nuts, balsamic vinaigrette	
Panzanella	8.00
citrus panzanella, aged provolone cheese arugula orange and grapefruit segments, citrus vinaigrette	
Caesar	7.00
romaine, garlic croutons house-made caesar dressing, parmesan crisp	

Pizza

Quattro Formaggi	11.00
white pizza, fontina, mozzarella, gorgonzola, parmesan shaved prosciutto and rosemary	
Margherita	10.00
mozzarella, basil, tomato	
Piccante	12.00
spicy Italian sausage, sopresetta, mushrooms tomato, mozzarella	
Funghi	12.00
white pizza, portobello and shiitake mushrooms	

Pasta

Penne Al Forno	20.00
constantino's sausage, bell peppers, light tomato sauce, treccione cheese	
Spaghetti	19.00
house-made meatballs, fresh tomato sauce, basil	
Linguini	28.00
clams, mussels, scallops, shrimp, spicy tomato sauce	
Pappardelle	21.00
wide egg noodles, classic bolognese meat sauce	
Tortalacci	22.00
beef and veal stuffed fresh pasta, sage brown butter	
Orecchiette	20.00
constantino's sausage, rapini, light tomato sauce	

Entrees

Salmon*	30.00
grilled wild salmon, stewed rice beans, arugula balsamic braised ciopollini onions	
Capesante*	28.00
seared sea scallops, wild mushroom risotto, truffle essence	
Vitello	29.00
veal scallopine choice of; piccata, marsala, parmigiano or milanese style	
Pollo	22.00
chicken scallopine choice of; piccata, marsala, parmigiano or milanese style	
Melanzane 	16.00
bread eggplant baked with tomato sauce mozzarella cheese	
Costoletta	38.00
grilled porcini rubbed veal rib chop, red potato cake asparagus, wild mushroom cream, truffle essence	
Osso buco	34.00
braised veal shank, saffron risotto, gremolata	
Anatra*	30.00
grilled marinated duck breast, marsala lentils, balsamic foie gras sauce	

These items can be served raw or undercooked.* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Persons with allergies and special dietary restrictions, please be aware that an ingredients list of all menu items and all specials is immediately available to you upon request.

As a courtesy to others, please refrain from using cellular phones in the dining room

Constantino's