

LUNCH

INSALATE *(gluten free)*

LUCE SALAD fresh herbs, asiago crostini, red wine vinaigrette 6.95

BEET SALAD heirloom beet salad, baby arugula, goat cheese, toasted pinenuts, shallot vinaigrette 6.95

CAPRESE imported bufala mozzarella, evoo, fresh marinated tomatoes, balsamic reduction 10.95

CAESAR SALAD classic caesar with red endive, black pepper, anchovy vinaigrette 6.95

CARPACCIO* baby arugula, truffle aioli, shaved parmesan 11.95

PRIMI PIATTI

BUTTERA tubular pasta, italian sausage, peas, tomato cream sauce 17.95

GNOCCHI SORRENTINA potato dumplings with tomato sauce, mozzarella & basil 16.95

LINGUINI MARE scallops, calamari, mussels, clams, shrimp and peperoncino over linguini 18.95

LASAGNA EMILIANA beef bolognese, bechamel sauce, parmesan au gratin 16.95

CAVATELLI hand rolled pasta with meatballs in tomato sauce with pecorino 16.95

RAVIOLI CAPRESE our fresh, housemade ricotta and mozzarella ravioli, tomato sauce 16.95

FARFALLE bow-tie pasta, asiago cream, parmesan cheese, tossed with grilled chicken 16.95

POMODORO imported spaghetti, fresh tomato sauce, parmesan cheese and fresh basil 14.95

LUNCH ENTREES

COBB SALAD gulf shrimp or grilled salmon* on a bed of salad greens with avocado, cherry tomatoes, haricot verts, roasted corn, Gorgonzola Dolce, crispy bacon, apple cider vinaigrette
shrimp 17.95 salmon 19.95

CHICKEN CAESAR grilled chicken, classic caesar with red endive, black pepper, anchovy vinaigrette 15.95

BISTECCA* grilled filet mignon strips, baby arugula, cherry tomatoes, shaved parmesan, balsamic vinaigrette 18.95

PEPERONE stuffed pepper, quinoa, vegetable risotto, with roasted tomato coulis 15.95

VEAL PICCATA butter, capers and white wine sauce served with spaghetti or crispy potatoes 21.95

CHICKEN PARMESAN lightly breaded chicken breast, pan fried & baked with pomodoro sauce, fresh mozzarella, served with crispy potatoes or spaghetti 17.95



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www.conterestaurantgroup.com



(704) 344-9222

214 N TRYON ST
SUITE J
CHARLOTTE, NC 28202

	LUNCH	DINNER
MON	11 ³⁰ -2 ³⁰	5 ³⁰ -10
TUE	11 ³⁰ -2 ³⁰	5 ³⁰ -10
WED	11 ³⁰ -2 ³⁰	5 ³⁰ -10
THU	11 ³⁰ -2 ³⁰	5 ³⁰ -10
FRI	11 ³⁰ -2 ³⁰	5 ³⁰ -11
SAT	CLOSED	5 ³⁰ -11
SUN		CLOSED

IMPORTED ITALIAN
GLUTEN FREE
PASTA AVAILABLE

LUNCH & DINNER

PER COMINCIARE

CALAMARI flash fried, spicy marinara, caper aioli sauce 13.95/17.95

FORMAGGI italian cheeses, marinated olives, grilled bread 13.95/17.95

SALUMI cured sliced meat, grilled bread 13.95/17.95

BRUSCHETTA grilled baguette, sweet tomatoes, garlic, oregano, evoo 10.95/15.95

CONTORNI

all sides 6.95

ARUGULA arugula, shaved parmesan, lemon vinaigrette

CRISPY POTATOES

SPAGHETTI garlic and evoo or pomodoro

BRUSSEL SPROUTS sautéed with pancetta

CAULIFLOWER AU GRATIN

ASPARAGI grilled asparagus

DESSERT

all selections 8.95

TIRAMISU

lady fingers, espresso, mascarpone cream, shaved chocolate

TORTA DI CIOCCOLATO [chocolate cake]

mousse, ganache, hazelnuts, crema

CANNOLI

crispy pastry shells, sweet ricotta, shaved

chocolate, crushed pistachios

RICOTTA CHEESECAKE

served with a fresh berry compote

SEMIFREDDO [frozen custard]

almond nougat, caramel sauce

CREME BRULEE

chilled cream custard, rosemary

GELATO O SORBET

made in house, ask for daily

**May be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

DINNER

ANTIPASTI

ROMANA classic caesar with red endive, black pepper, croutons, anchovy vinaigrette 8.95

BEET heirloom beet salad, goat cheese, toasted pinenuts, shallot vinaigrette 8.95

CASA mixed greens, asiago crostini, red wine vinaigrette 8.95

ZUPPA DI COZZE sautéed p.e.i. mussels, red or white broth, garlic, parsley, crostini 10.95

BURRATA POMODORO whole creamy mozzarella served with summer tomatoes and country bread 13.95

POLPETTE CON POLENTA beef and veal meatball in a tomato sauce with polenta 10.95

BEEF CARPACCIO* baby arugula, truffle aioli, shaved parmesan 13.95

CAPRESE imported bufala mozzarella, evoo, fresh marinated tomatoes, balsamic reduction 12.95

POLIPO grilled octopus, yukon potatoes, olives, pine nuts, evoo 14.95

ASPARAGI & PROSCIUTTO fresh asparagus baked with parmesan cheese and sliced aged prosciutto 13.95

SOUP OF THE DAY please ask your server for details 8.95

PASTE FATTE IN CASA

fresh pasta made daily in house

GNOCCHI potato dumplings with tomato sauce, mozzarella and basil 19.95

GARGANELLI hand rolled penne pasta, porcini mushrooms, veal tips, tossed in a light parmesan sauce 24.95

RAVIOLI our fresh made ricotta and mozzarella ravioli, tomato sauce 20.95

AGNOLOTTI roasted veal, swiss chard, butter, sage, jus de veau sauce 22.95

SPAGHETTINI imported squid ink spaghetti, louisiana shrimp, sundried tomato lemon sauce, fresh basil 27.95

ENTREES

SALMONE* pan seared salmon served with a spring vegetable ratatouille 26.95

MARE lobster, scallops, calamari, mussels, clams, shrimp and peperoncino over linguini 32.95

PEPERONE stuffed pepper, quinoa, vegetable risotto, roasted tomato coulis 22.95

CARBONARA* classic roman dish with spaghetti, eggs, pancetta, black pepper, parmesan 20.95

POLLO PARMA lightly breaded chicken breast, pan fried, then baked with pomodoro sauce and fresh mozzarella, served with side of crispy potatoes or pasta 23.95

VEAL CHOP* stuffed with spinach and fontina cheese, veal jus, sage served with oven roasted vegetables 36.95

VEAL PICCATA classic veal piccata served with crispy potatoes and sautéed spinach 27.95

FILETTO* sautéed petit filet tournedos, black truffle demi, served with grilled asparagus and crispy potatoes 35.95

OSSO BUCO slow braised, milano style, served with risotto 35.95

COSTOLETTE D'AGNELLO* pan roasted rack of lamb served with fingerling potatoes and Roman style artichoke 36.95

BRANZINO oven roasted, recipe changes daily market price

BUTTERA tubular pasta, italian sausage, peas, tomato cream sauce 20.95

PENNE CON ASPARAGI prosciutto di parma, asparagus, cacio cream and parmesan cheese sauce 21.95

LINGUINE imported italian pasta, sautéed fresh clams in a red or white wine sauce 23.95

TAGLIATELLE ragu bolognese, parmigiano-reggiano 19.95

TAGLIOLINI AL PESTO fresh tagliolini pasta, basil pesto, green beans & diced potatoes 19.95

LASAGNA beef bolognese, béchamel sauce, parmesan au gratin 19.95