

Lunch

Antipasti

two or four servings

Salumi imported and domestic cured meats, marinated olives and crostini12.95/16.95

Bruschetta cherry tomatoes, basil and garlic served on grilled baguette 7.95/11.95

Fritto flash fried calamari and zucchini served with spicy marinara 11.95/15.95

Insalate

half salads

Caesar baby romaine, red endive, black pepper parmigiano, caesar dressing 5.95

Mista organic mixed greens, vegetable crudite, asiago crostini, red wine vinaigrette 5.95

Lattuga iceberg lettuce, turkey bacon, cherry tomatoes, gorgonzola, blue cheese dressing 6.95

Entree Insalate

entree salads

Caprese fresh mozzarella, sliced tomatoes, basil, evoo, balsamic reduction 9.95

Portobello organic mixed greens, grilled portobello mushroom, tomatoes, goat cheese, tuscan fries with balsamic vinaigrette 9.95

Bistecca* grilled skirt steak, organic baby arugula, cherry tomatoes, grana padano cheese, aged balsamic vinaigrette 5.95

Paillard seasoned & pounded chicken breast, organic mixed greens, grape tomatoes, red onions, carrots, radishes, tuscan pecorino cheese, chianti vinaigrette 13.95

Romana* choice of grilled shrimp or salmon, chopped romaine, avocado, red onion, tomatoes, feta cheese, red wine vinaigrette 15.95

Pasta Fatta in Casa

pasta made in house

Gnocchi Sorrentina potato dumplings with tomato sauce, mozzarella and basil 12.95

Lasagna Emiliana spinach pasta with bolognese sauce and bechamel 13.95

Ravioli Caprese ricotta filled pillow pasta with tomato basil sauce and parmigiano 12.95

Rigatoni Buttera tubular pasta, italian sausage and sweet peas in a tomato cream sauce 13.95

Farfalle Con Pollo bowtie pasta with sauteed chicken, spinach and sundried tomatoes in an asiago cream sauce 13.95

Linguine Mare shrimp, calamari, clams, mussels, cherry tomatoes, peperoncino in a garlic and white wine broth 16.95

Garganelli prosciutto, fresh asparagus, truffle butter and parmigiano 13.95

Pomodoro pasta and a sauce of fresh tomatoes, basil, garlic, and evoo 10.95

Pasta Bolognese pasta served with meat sauce and parmigiano 12.95

Tagliatelle sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and parmesan cheese 13.95

Mare e Terra

sea and land

Pollo Parma lightly breaded chicken breast, pan fried then baked with pomodoro sauce and fresh mozzarella, served with a side of pasta 14.95

Vitello Piccata* veal sauteed with lemon, butter, capers & white wine sauce, served with pasta 17.95

Scampi Positano penne pasta, sauteed shrimp, zucchini, cherry tomatoes in a garlic and white wine sauce with pecorino cheese 16.95

Milano Panino* marinated filet mignon, melted sweet gorgonzola, caramelized onions, caper aioli & homemade chips 14.95

Amalfi Panino grilled chicken, roasted peppers, arugula, sweet provolone, light pesto, served with house-made chips 9.95

Salmon* pan seared scottish salmon served with zucchini farrotto 16.95



6401 Morrison Blvd.
Charlotte, NC 28211

704-367-1808

Lunch:

M-F:

11:30AM-3:00PM

Dinner:

M-TH

5:30PM-10:00PM

F-S:

5:30PM-11:00PM

Closed Sunday

Visit one of our sister restaurants
www.conterestaurantgroup.com



Dinner

Per Cominciare

items to be shared at the table

- Antipasto** parma prosciutto, salami, soppressata, mortadella 12.95/16.95
- Formaggi** imported cheeses, nuts and mixed olives 11.95/15.95
- Bruschetta** cherry tomatoes, basil and garlic served on grilled baguette 7.95/11.95
- Fritto** flash fried calamari and zucchini served with spicy marinara 11.95/15.95

Antipasti e Insalate

seasonal appetizers and salads

- Carpaccio*** arugula, beef tenderloin, shaved parmigiano with truffle oil 11.95
- Cozze** sauteed mussels served in a light tomato, garlic and white wine broth 10.95
- Polpette** beef, pork and veal meatballs with tomato ragu 9.95
- Portobello** organic green salad with grilled portobello mushroom, tomatoes, goat cheese, tuscan fries and balsamic vinaigrette 9.95
- Prosciutto e Burrata** fresh burrata (creamy mozzarella), parma prosciutto 13.95
- Caesar** radicchio and romaine, asiago croutons, parmigiano reggiano and housemade dressing 8.95
- Toscana** organic greens, roma tomatoes, caramelized walnuts, blue cheese, balsamic vinaigrette 8.95
- Caprese** fresh mozzarella, sliced tomatoes, basil, evoo 13.95
- Arugula** organic arugula, poached pears, goat cheese, balsamic vinaigrette 9.95
- Mista** organic mixed greens, asiago crostini, vegetable crudite, red wine vinaigrette 8.95
- Zuppa** soup of the day 4/8

Pasta Fatta in Casa

all pasta made in house

- Gnocchi** potato dumplings with tomato sauce, mozzarella and basil 20.95
- Lasagna** spinach pasta with bolognese sauce and bechamel 20.95
- Ravioli** ricotta filled pillow pasta with a tomato basil sauce and parmigiano 20.95
- Agnolotti** roasted veal and swiss chard ravioli with a brown butter sage sauce 22.95
- Tagliatelle** sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and parmesan cheese 19.95

Altre Pasta

other pasta

- Carbonara*** thin spaghetti with egg, cacio cheese, guanciale, smoked pancetta and black pepper 19.95
- Spaghetti** fresh sauteed clams in a bianco or rosso sauce 23.95
- Buttera** tubular pasta, italian sausage and sweet peas in a tomato cream sauce 21.95
- Positano** penne pasta, sauteed shrimp, zucchini and cherry tomatoes in a garlic and white wine sauce with pecorino cheese 23.95

Contorni

all sides 6.95

- Spinaci** sauteed baby spinach
- Asparagi** grilled asparagus
- Pasta** garlic and olive oil or pomodoro sauce
- Broccoli** sauteed with olive oil and garlic
- Crispy Potatoes** oven roasted with rosemary and garlic



Mare e Terra

sea and land

- Salmone*** pan seared scottish salmon with zucchini farrotto 25.95
- Mare** lobster, scallops, calamari, mussels, clams, shrimp and peperoncino over linguini, choice of bianco or rosso sauce 34.95
- Osso Buco** milano style, slow braised veal shank with saffron risotto 36.95
- Vitello Piccata*** veal sauteed with lemon, butter, white wine sauce, capers with sauteed spinach and crispy potatoes 24.95
- Pollo Medici** lightly breaded and pan fried chicken breast, baked with pomodoro sauce & fresh mozzarella, served with a side of crispy potatoes or pasta 21.95
- Milanesa*** bone in veal chop breaded & pan fried, served with baby arugula, cherry tomatoes, topped with shaved parmigiano 36.95
- Capesante** pan roasted scallops, couscous, olives, broccoli, tomato aioli 29.95

Dolce

- Cannoli** crispy pastry shell, sweet ricotta, shaved chocolate, crushed pistachios 6
- Meringue** baked housemade meringue, fresh whipped cream, berries 7
- Torta di Cioccolato** marscapone mousse, dark chocolate ganache, crema chantilly 6
- Panna Cotta** traditional Italian custard 7
- Fresh Fruit** fresh seasonal fruit 6
- Gelato & Sorbet** made in house daily 6
- Tiramisu** lady fingers, espresso, mascarpone cream, shaved dark chocolate 7
- Cheesecake** ricotta, mascarpone, fresh strawberry puree 6
- Crème Brulée** vanilla custard, caramelized sugar and seasonal berries 6
- Biscotti & Vinsanto** almond cookie, sweet tuscan dessert wine 8

*items prepared with raw ingredients and/or cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness