

Lunch

Antipasti

two or four servings

- Salumi** imported and domestic cured meats, marinated olives and crostini 12.95/16.95
- 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

- Caesar** baby romaine, red endive, black pepper parmigiano, caesar dressing 7.95
- Mista** organic mixed greens, vegetable crudite, asiago crostini, red wine vinaigrette..... 7.95
- Lattuga** iceberg lettuce, turkey bacon, cherry tomatoes, gorgonzola, blue cheese dressing 8.95

Entree Insalate

- Caprese** fresh mozzarella, sliced tomatoes, basil, evoo, balsamic reduction 11.95
- Portobello** organic mixed greens, grilled portobello mushroom, tomatoes, goat cheese, tuscan fries with balsamic vinaigrette 10.95
- Bistecca*** grilled filet mignon, organic baby arugula, cherry tomatoes, grana padano cheese, aged balsamic vinaigrette 17.95
- Paillard** seasoned & pounded chicken breast, organic mixed greens, grape tomatoes, red onions, carrots, radishes, Tuscan pecorino cheese, balsamic vinaigrette..... 14.95
- Romana** romaine, avocado, red onion, tomatoes, feta cheese, red wine vinaigrette
- with grilled shrimp*..... 17.95
- with salmon** 18.95

Pasta Fatta in Casa

pasta made in house

- Gnocchi Sorrentina** potato dumplings with tomato sauce, mozzarella and basil..... 14.95
- Garganelli** prosciutto, fresh asparagus, truffle butter and parmigiano 15.95
- Lasagna Emiliana** spinach pasta with bolognese sauce and bechamel..... 15.95
- Ravioli Caprese** ricotta filled pillow pasta with tomato basil sauce and parmigiano 14.95
- Linguine Mare** shrimp, calamari, clams, mussels, cherry tomatoes, peperoncino in a garlic and white wine broth 18.95
- Rigatoni Buttera** tubular pasta, Italian sausage and sweet peas in a tomato cream sauce 15.95
- Farfalle con Pollo** bowtie pasta, sautéed chicken, spinach, sundried tomatoes, asiago cream sauce ... 15.95
- Pomodoro** pasta with classic sauce of fresh tomatoes, basil, garlic, and evoo 12.95
- Pasta Bolognese** pasta served with meat sauce and parmigiano 14.95
- Tagliatelle** sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and parmesan cheese 14.95

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..... 16.95
- Vitello Piccata** veal sautéed with lemon, butter and capers in a white wine sauce, served with pasta..... 21.95
- Salmon*** pan seared Scottish salmon served with zucchini farrotto..... 18.95
- Scampi Positano** penne pasta, sautéed shrimp, zucchini, cherry tomatoes in a garlic and white wine sauce with pecorino cheese 18.95



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Charlotte, NC 28211

	LUNCH	DINNER
MON	11 ³⁰ -3	5 ³⁰ -10
TUE	11 ³⁰ -3	5 ³⁰ -10
WED	11 ³⁰ -3	5 ³⁰ -10
THU	11 ³⁰ -3	5 ³⁰ -10
FRI	11 ³⁰ -3	5 ³⁰ -11
SAT	CLOSED	5 ³⁰ -11
SUN	CLOSED	

*Imported Italian
Gluten Free
Pasta Available*

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

Dinner

Per Cominciare

items to be shared at the table

- Antipasto** parma prosciutto, salami, soppressata, mortadella 12.95/16.95
- Formaggi** cheeses, nuts, 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** sautéed 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
- Mista** organic mixed greens, asiago crostini, vegetable crudite, red wine vinaigrette 8.95
- Caesar** radicchio and romaine lettuce, asiago croutons, parmigiano-reggiano 8.95
- Toscana** organic greens, roma tomatoes, caramelized walnuts, blue cheese, balsamic vinaigrette 8.95
- Arugula** organic arugula, poached pears, goat cheese, balsamic vinaigrette 9.95
- Caprese** fresh mozzarella, tomato, basil, evoo... 13.95
- 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, bolognese, béchamel 20.95
- Ravioli** ricotta, tomato basil sauce, parmigiano 20.95
- Ag nolotti** 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, black pepper 19.95
- Spaghetti** fresh clams sautéed and served in your choice of bianco or rosso sauce 23.95
- Buttera** tubular pasta, italian sausage and sweet peas in a tomato cream sauce 21.95
- Positano** penne, sautéed shrimp, zucchini, cherry tomatoes, garlic-white wine sauce, pecorino cheese ... 23.95

Mare e Terra

sea and land

- Salmone*** pan-seared Scottish salmon served with zucchini farrotto 25.95
- Mare** lobster, scallops, calamari, mussels, clams, shrimp, peperoncino, linguine & choice of bianco or rosso 34.95
- Ossobuco** milano style, slow braised veal shank with saffron risotto 36.95
- Vitello Piccata** veal sautéed with lemon, butter, white wine sauce and capers, served with sautéed spinach and crispy potatoes 24.95
- Milanesa** bone in veal chop breaded and pan fried, baby arugula, cherry tomatoes, parmigiano 36.95
- Pollo Medici** lightly breaded and pan fried chicken breast, baked with pomodoro sauce & fresh mozzarella, served with a side of crispy potatoes or pasta 22.95
- Filetto*** 9oz prime beef tenderloin, black truffle demi, grilled asparagus and crispy potatoes 35.95

Contorni

all sides 6.95

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

Dolce

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



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