

Lunch

Antipasti

two or four servings

Antipasto Misto Italian cheese and cured meats, marinated eggplant and crostini 12.95/16.95

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

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

Insalate

Caprese fresh mozzarella, tomato, basil, EVOO. 10.95

Mista mixed greens, vegetable crudite, tomatoes, white balsamic vinaigrette 6.95

Caesar romaine, asiago croutons, parmesan 6.95

Via Roma baby spinach, walnuts, pears, Gorgonzola dressing..... 7.95

Entree Insalate

Pollo grilled chicken breast, Caesar or mixed greens salad, parmesan crostini 14.95

Cobb grilled gulf shrimp, salad greens, red and yellow tomatoes, haricot verts, roasted corn, avocado, crispy bacon, blue cheese, red wine vinaigrette 16.95

Greco* Greek salad with grilled salmon, romaine, feta, olives, tomato, cucumber, lemon basil dressing 16.95

Bistecca* grilled filet mignon, arugula, balsamic glazed onions, tomato, avocado, red wine vinaigrette 17.95

Frittata Italian omelette of the day with choice of house or Caesar side salad..... 13.95

Primi Piatti

pasta fatta in casa (homemade pastas)

Tagliatelle pasta ribbons, beef ragu, parmigiano ...14.95

Ravioli burrata, tomato sauce, grana padano 14.95

Gnocchi potato dumplings with tomato sauce, mozzarella and basil..... 14.95

Tortelli spinach and ricotta ravioli, butter, sage, parmigiano 15.95

Altre Paste

Imported pasta

Pasta Pomodoro fresh pomodoro sauce, basil, parmesan cheese 12.95

Spaghetti & Meatballs spaghetti with housemade meatballs and tomato sauce 16.95

Rigatoni (Buttera) tubular pasta, Italian sausage, sweet peas in a tomato cream sauce 15.95

Lasagna imported pasta with meat sauce, béchamel, parmigiano 15.95

Penne (amatriciana) traditional Roman sauce with pancetta, tomato sauce, pecorino, chili peppers 13.95

Carbonara con Pollo* hollow spaghetti tossed with chicken, egg yolk, cacio cheese, pancetta, black pepper and pecorino cheese 14.95

Gigli (traditional Tuscan pasta) short, fluted, cone-shaped pasta with ruffled edges, mixed with shrimp, zucchini, cherry tomatoes, pecorino 18.95

Mare e Terra

Seasonal fish and meat entrees

Salome* pan seared salmon with an orange cardamom glaze, served with roasted fennel risotto or seasonal vegetables..... 18.95

Pollo a Piacere choice of pollo alla parmigiana or pollo scaloppine piccata, served with pasta of choice or seasonal vegetables..... 16.95

Vitello tender veal scaloppine topped with piccata sauce and capers, or Marsala sauce with mushrooms, served with sautéed spinach and mashed potatoes 21.95

Mare lobster meat, shrimp, calamari, clams, mussels over linguine pasta with red or white sauce..... 19.95

LOOK FOR US ON



980-245-2166

7416 Waverly Walk Ave
Suite H2
Charlotte, NC 28277

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

Imported Italian
Gluten Free
Pasta Available

Dinner

Per Cominciare

items to be shared at the table

- Antipasto Misto** Italian cheeses, cured meats, marinated eggplant, grilled bruschetta bread 13.95/17.95
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- Formaggi** imported Italian cheeses, marinated olives, grilled bruschetta bread..... 13.95/17.95
- Fritto Misto** flash fried calamari and zucchini served with spicy marinara 13.95/17.95
- Bruschetta** cherry tomatoes, basil and garlic, shaved parmesan..... 7.95/11.95

Antipasti e Insalate

seasonal appetizers and salads

- Cozze (mussels)** sautéed with garlic, white wine, lemon and butter, or in tomato sauce 9.95
- Carciofi** Roman style artichoke 12.95
- Carpaccio*** beef tenderloin, arugula, shaved parmesan, white truffle oil..... 13.95
- Burrata** creamy burrata cheese and fresh eggplant caponata 14.95
- Polipo** grilled octopus, potatoes, olives..... 13.95
- Parmigiana** Tuscan style eggplant, parmesan 9.95
- Insalata Mista** mixed greens, vegetable crudite, tomatoes, white balsamic 8.95
- Caprese** fresh mozzarella, tomatoes, basil, EVOO....13.95
- Caesar** romaine, asiago croutons, parmesan 8.95
- Via Roma** baby spinach, walnuts, pears, and Gorgonzola dressing 9.95
- Zuppa** soup of the day..... 4/8

Contorni

all sides 7.95

- Pasta** pomodoro sauce, or olive oil and garlic
- Parmesan Asparagus Sautéed Spinach**
- Mashed Potatoes Brussel Sprouts**

Primi Piatti

all pasta made in house

- Tagliatelle** long ribbons of fresh pasta with beef ragout, topped with parmigiano 19.95
- Ravioli** burrata ravioli, fresh tomato sauce..... 18.95
- Gnocchi** potato dumplings with tomato sauce, mozzarella and basil 18.95
- Tortelli** spinach-ricotta ravioli, butter, sage 18.95

Altre Pasta

other pasta

- Pasta Pomodoro** fresh pomodoro sauce, basil and parmesan cheese 17.95
- Spaghetti**
 - housemade meatballs and tomato sauce..... 21.95
 - clams in white or red sauce 23.95
- Rigatoni (buttera)** tubular pasta, Italian sausage and sweet peas in a tomato cream sauce 21.95
- Lasagna** pasta, meat sauce, béchamel 21.95
- Penne** sautéed shallots, diced eggplant, zucchini, sweet peppers, cherry tomatoes, basil, parmesan..... 18.95
- Carbonara*** hollow spaghetti with egg, cacio cheese, guanciale, pancetta, black pepper, pecorino 17.95
- Gigli** imported traditional Tuscan pasta (short, fluted and cone-shaped pasta with ruffled edges) mixed with shrimp, zucchini, cherry tomatoes and pecorino 26.95

Mare e Terra

sea and land

- Filetto*** prime beef tenderloin, black truffle jus, grilled asparagus and crispy potatoes 38.95
- Osso Buco** slow braised veal shank, saffron risotto.... 36.95
- Pollo** pollo alla parmigiana or pollo scaloppine piccata, with side of pasta or seasonal vegetables 22.95
- Vitello** tender veal scaloppine, choice of piccata sauce with capers or marsala sauce with mushrooms, served with sautéed spinach and mashed potatoes 26.95
- Salmone*** pan seared salmon, orange cardamom glazed, with roasted fennel risotto or seasonal vegetables..... 26.95
- Mare** lobster, calamari, mussels, clams, shrimp, linguine and choice of bianco or rosso 35.95
- Branzino** preparation changes daily..... 36.95

Desserts

all selections 7.95

Panna Cotta

traditional Italian custard

Cannoli

crispy shell, sweet ricotta, shaved chocolate, crushed pistachio

Tiramisu

lady fingers, espresso, mascarpone cream, shaved dark chocolate

Ricotta Cheesecake

served with a fresh berry compote

Torta di Cioccolato

mascarpone mousse, dark chocolate ganache, crema chantilly

Crème Brulée

vanilla custard, caramalized sugar and seasonal berries

Bread Pudding

warmed and served with crème anglaise

Gelato or Sorbet

housemade daily



MALABAR

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