

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 and balsamic vinaigrette.....14.95

Romana romaine, avocado, red onion, tomatoes, feta cheese, red wine vinaigrette

with grilled shrimp 17.95

with salmon* 18.95

Tortine di Granchio crab cake, organic mixed greens, roasted vegetables 18.95

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

Pasta Fatta in Casa

pasta made in house

Gnocchi Sorrentina potato dumplings with tomato sauce, mozzarella and basil14.95

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 bowties, 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 15.95

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, capers in a white wine sauce, with pasta 21.95

Salmone* 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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6401 Morrison Blvd
Suite 6B
Charlotte, NC 28211

	LUNCH	DINNER
MON	11 ³⁰ -3	5-10
TUE	11 ³⁰ -3	5-10
WED	11 ³⁰ -3	5-10
THU	11 ³⁰ -3	5-10
FRI	11 ³⁰ -3	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** 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 baguette7.95/11.95
- 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..... 13.95
- Cozze** sautéed mussels served in a light tomato, garlic and white wine broth12.95
- Polpette** beef, pork and veal meatballs with tomato ragu11.95
- 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 vinaigrette8.95
- Arugula** organic arugula, poached pears, goat cheese, balsamic vinaigrette9.95
- 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 basil23.95
- Lasagna** spinach pasta, bolognese, béchamel23.95
- Ravioli** ricotta, tomato basil sauce, parmigiano ..23.95
- Agnolotti** roasted veal and swiss chard ravioli with a brown butter sage sauce25.95
- Tagliatelle** sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and parmesan cheese 22.95

Altre Pasta other pasta

- Carbonara*** thin spaghetti with egg, cacio cheese, guanciale, smoked pancetta, black pepper.....22.95
- Spaghetti** fresh clams sautéed and served in your choice of bianco or rosso sauce.....25.95
- Buttera** tubular pasta, italian sausage and sweet peas in a tomato cream sauce23.95
- Positano** penne, sautéed shrimp, zucchini, cherry tomatoes, garlic-white wine sauce, pecorino cheese.....26.95

Mare e Terra sea and land

- Salmone*** pan-seared Scottish salmon served with zucchini farrotto.....28.95
- Mare** lobster, scallops, calamari, mussels, clams, shrimp and peperoncino, served with linguine and choice of bianco or rosso sauce.....38.95
- Osso Buco** milano style, slow braised veal shank with saffron risotto..... 39.95
- Vitello Piccata** veal sautéed with lemon, butter, white wine sauce and capers, served with sautéed spinach and crispy potatoes 27.95
- Milanesa** bone in veal chop breaded and pan fried, baby arugula, cherry tomatoes, parmigiano 39.95
- Pollo Medici** lightly breaded and pan fried chicken breast, baked with pomodoro sauce & fresh mozzarella, served with a side of crispy potatoes or pasta.....25.95
- Filetto*** 9oz prime beef tenderloin, black truffle demi, grilled asparagus and crispy potatoes..... 38.95

Contorni all sides 7.95

- 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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