

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 linguine 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 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 side of spaghetti 17.95



VISIT OUR SISTER RESTAURANTS!
www.conterestaurantgroup.com



(704) 344-9222

214 N TRYON ST
SUITE J
CHARLOTTE, NC 28202

	LUNCH	DINNER
MON	11:30-2:30	5:00-10
TUE	11:30-2:30	5:00-10
WED	11:30-2:30	5:00-10
THU	11:30-2:30	5:00-10
FRI	11:30-2:30	5:00-11
SAT	CLOSED	5:00-11
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.

LUNCH & DINNER

PER COMINCIARE

CALAMARI flash fried, spicy marinara, caper aioli sauce 14.95/18.95

FORMAGGI Italian cheeses, marinated olives, grilled bread 14.95/18.95

SALUMI cured sliced meat, grilled bread 14.95/18.95

BRUSCHETTA grilled baguette, sweet tomatoes, garlic, oregano, evoo 11.95/16.95

CONTORNI

all sides 7.95

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

DINNER

ANTIPASTI

ROMANA classic caesar with red endive, black pepper, croutons, anchovy vinaigrette 9.95

BEET heirloom beet salad, goat cheese, toasted pinenuts, shallot vinaigrette 9.95

CASA mixed greens, asiago crostini, red wine vinaigrette 9.95

ZUPPA DI COZZE sautéed p.e.i. mussels, red or white broth, garlic, parsley, crostini 12.95

BURRATA POMODORO whole creamy mozzarella served with summer tomatoes and country bread 14.95

POLPETTE CON POLENTA beef and veal meatball in a tomato sauce with polenta 11.95

BEEF CARPACCIO* baby arugula, truffle aioli, shaved parmesan 14.95

CAPRESE imported bufala mozzarella, evoo, fresh marinated tomatoes, balsamic reduction 13.95

POLIPO grilled octopus, yukon potatoes, olives, pine nuts, evoo 15.95

ASPARAGI & PROSCIUTTO fresh asparagus baked with parmesan cheese and sliced aged prosciutto 14.95

SOUP OF THE DAY recipe changes daily 9.95

PASTE

fresh pasta made daily in house

GNOCCHI potato dumplings with tomato sauce, mozzarella and basil 23.95

PENNE CON ASPARAGI prosciutto di parma, asparagus, cacio cream and parmesan cheese sauce 23.95

GARGANELLI hand rolled penne pasta, porcini mushrooms, veal tips, tossed in a light parmesan sauce 26.95

AGNOLOTTI roasted veal, swiss chard, butter, sage, jus de veau sauce 26.95

SPAGHETTINI imported squid ink spaghetti, Louisiana shrimp, sundried tomato lemon sauce, fresh basil 29.95

ENTREES

SALMONE* pan-seared salmon served with a spring vegetable ratatouille 31.95

MARE lobster, scallops, calamari, mussels, clams, shrimp and peperoncino over linguini 36.95

PEPERONE stuffed pepper, quinoa, vegetable risotto, roasted tomato coulis 24.95

CARBONARA* classic roman dish with spaghetti, eggs, pancetta, black pepper, parmesan 22.95

POLLO PARMA lightly breaded chicken breast, pan fried, then baked with pomodoro sauce and fresh mozzarella, served with side of crispy potatoes or pasta 26.95

VEAL CHOP stuffed with spinach and fontina cheese, veal jus, served with oven roasted vegetables 39.95

VEAL PICCATA classic veal piccata served with crispy potatoes and sautéed spinach 29.95

FILETTO* sautéed petit filet tournedos, black truffle demi, served with grilled asparagus and crispy potatoes 37.95

OSSO BUCO slow-braised, milano style, seved with risotto 37.95

COSTOLETTE D'AGNELLO* pan-roasted rack of lamb served with fingerling potatoes and Roman style artichoke 38.95

BRANZINO oven roasted, recipe changes daily market price

BUTTERA tubular pasta, italian sausage, peas, tomato cream sauce 24.95

RAVIOLI our fresh made ricotta and mozzarella ravioli, tomato sauce 23.95

LINGUINE imported italian pasta, sautéed fresh clams in a red or white wine sauce 25.95

TAGLIATELLE ragu bolognese, parmigiano-reggiano 22.95

TAGLIOLINI AL PESTO fresh tagliolini pasta, basil pesto, green beans & diced potatoes 22.95

LASAGNA beef bolognese, béchamel sauce, parmesan au gratin 23.95