

# 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..... 13.95

**Portobello** organic mixed greens, grilled portobello mushroom, tomatoes, goat cheese, Tuscan fries with balsamic vinaigrette ..... 12.95

**Bistecca\*** grilled filet mignon, organic baby arugula, cherry tomatoes, grana padano cheese, aged balsamic vinaigrette.....19.95

**Paillard** seasoned & pounded chicken breast, organic mixed greens, grape tomatoes, red onions, carrots, radishes, Tuscan pecorino cheese and balsamic vinaigrette.....17.95

**Romana** romaine, avocado, red onion, tomatoes, feta cheese, red wine vinaigrette  
*with grilled shrimp* ..... 18.95  
*with salmon\** ..... 19.95

**Tortine di Granchio** crab cake, organic mixed greens, roasted vegetables ..... 19.95

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

## Pasta Fatta in Casa

*pasta made in house*

**Gnocchi Sorrentina** potato dumplings with tomato sauce, mozzarella and basil .....16.95

**Garganelli** prosciutto, fresh asparagus, truffle butter and parmigiano..... 16.95

**Lasagna Emiliana** spinach pasta with bolognese sauce and béchamel ..... 17.95

**Ravioli Caprese** ricotta filled pillow pasta with tomato basil sauce and parmigiano ..... 17.95

**Linguine Mare** shrimp, calamari, clams, mussels, cherry tomatoes, peperoncino in a garlic and white wine broth..... 22.95

**Rigatoni Buttera** tubular pasta, Italian sausage and sweet peas in a tomato cream sauce ..... 17.95

**Farfalle con Pollo** bowties, sautéed chicken, spinach, sun-dried tomatoes, asiago cream sauce ..... 17.95

**Pomodoro** pasta with classic sauce of fresh tomatoes, basil, garlic, and evoo ..... 14.95

**Pasta Bolognese** pasta served with meat sauce and parmigiano..... 17.95

**Tagliatelle** sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and parmesan cheese ..... 16.95

## 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..... 18.95

**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..... 21.95

**Scampi Positano** penne pasta, sautéed shrimp, zucchini, cherry tomatoes in a garlic and white wine sauce with pecorino cheese ..... 19.95



704-367-1808

6401 Morrison Blvd  
 Suite 6B  
 Charlotte, NC 28211

	Lunch	Dinner
<b>Mon</b>	11 <sup>30</sup> -3	5-10
<b>Tue</b>	11 <sup>30</sup> -3	5-10
<b>Wed</b>	11 <sup>30</sup> -3	5-10
<b>Thu</b>	11 <sup>30</sup> -3	5-10
<b>Fri</b>	11 <sup>30</sup> -3	5-11
<b>Sat</b>	Closed	5-11
<b>Sun</b>	Closed	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 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..... 15.95  
*Cozze* sautéed mussels served in a light tomato, garlic and white wine broth .....12.95  
*Parmigiana* baked eggplant and parmesan cheese, Tuscan style .....13.95  
*Portobello* organic green salad with grilled portobello mushroom, tomatoes, goat cheese, tuscan fries and balsamic vinaigrette ..... 10.95  
*Prosciutto e Burrata* fresh burrata (creamy mozzarella), parma prosciutto.....14.95  
*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* layers of fresh mozzarella with tomato, finished with basil and evoo..... 13.95

## Pasta Fatta in Casa all pasta made in house

- Gnocchi* potato dumplings with tomato sauce, mozzarella and basil ..... 23.95  
*Lasagna* spinach pasta, bolognese, béchamel.....23.95  
*Ravioli* ricotta, tomato basil sauce, parmigiano ..23.95  
*Agnolotti* roasted veal and swiss chard ravioli with a brown butter sage sauce .....25.95  
*Tagliatelle* sautéed shallots, eggplant, zucchini, sweet peppers, cherry tomatoes, basil, parmesan..... 22.95

## Altre Pasta

other pasta

- Spaghetti (Carbonara)\** egg yolk, cacio cheese, guanciale, smoked pancetta, black pepper ..... 22.95  
*Linguine* 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 sauce .....23.95  
*Cavatelli* small pasta shells and beef meatballs in tomato sauce..... 23.95  
*Penne* sautéed shrimp, zucchini, cherry tomatoes, garlic-white wine sauce, pecorino cheese ..... 26.95

## Mare e Terra

sea and land

- Salmon\** 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  
*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..... 39.95

## 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

housemade desserts

- Cannoli* crispy shell, sweet ricotta, shaved chocolate, crushed pistachio ..... 8  
*Meringue* baked house-made meringue, fresh whipped cream, berries..... 8  
*Torta di Cioccolato* mascarpone mousse, dark chocolate ganache, crema chantilly ..... 9  
*Panna Cotta* traditional Italian custard..... 8  
*Fresh Fruit* fresh, seasonal fruit..... 8  
*Gelato or Sorbet* house-made daily..... 8  
*Tiramisu* lady fingers, espresso, mascarpone cream, shaved dark chocolate..... 9  
*Cheesecake* ricotta and mascarpone served with fresh strawberry puree ..... 8  
*Crème Brulée* vanilla custard, caramelized sugar and seasonal berries..... 8  
*Biscotti & Vinsanto* almond cookie, sweet Tuscan dessert wine..... 8  
*Bread Pudding* warmed and served with crème anglaise ..... 8

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