

# 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.....24.95

**Paillard** seasoned & pounded chicken breast, organic mixed greens, grape tomatoes, red onions, carrots, radishes, Tuscan pecorino cheese and balsamic vinaigrette.....19.95

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

with grilled shrimp ..... 21.95

with salmon\* ..... 24.95

**Tortine di Granchio** crab cake, organic mixed greens, roasted vegetables ..... 21.95

\*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 .....18.95

**Garganelli** prosciutto, fresh asparagus, truffle butter and parmigiano..... 18.95

**Lasagna Emiliana** spinach pasta with bolognese sauce and béchamel ..... 19.95

**Ravioli Caprese** ricotta filled pillow pasta with tomato basil sauce and parmigiano ..... 19.95

**Linguine Mare** shrimp, calamari, clams, mussels, cherry tomatoes, peperoncino in a garlic and white wine broth..... 24.95

**Rigatoni Buttera** tubular pasta, Italian sausage and sweet peas in a tomato cream sauce ..... 19.95

**Farfalle con Pollo** bowties, sautéed chicken, spinach, sun-dried tomatoes, asiago cream sauce ..... 19.95

**Pomodoro** pasta with classic sauce of fresh tomatoes, basil, garlic, and evoo ..... 16.95

**Pasta Bolognese** pasta served with meat sauce and parmigiano..... 19.95

**Tagliatelle** sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and parmesan cheese ..... 18.95

## 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..... 21.95

**Vitello Piccata** veal sautéed with lemon, butter, capers in a white wine sauce, with pasta ..... 24.95

**Salmone\*** pan-seared Scottish salmon served with zucchini farrotto..... 24.95

**Scampi Positano** penne pasta, sautéed shrimp, zucchini, cherry tomatoes in a garlic and white wine sauce with pecorino cheese ..... 22.95



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 ..... 16.95/19.95
- Formaggi** cheeses, nuts, olives..... 16.95/19.95
- Bruschetta** cherry tomatoes, basil and garlic served on grilled baguette ..... 10.95/15.95
- Fritto** flash-fried calamari and zucchini served with spicy marinara ..... 16.95/19.95

## Antipasti e Insalate

*seasonal appetizers and salads*

- Carpaccio\*** arugula, beef tenderloin, shaved parmigiano with truffle oil..... 17.95
- Cozze** sautéed mussels served in a light tomato, garlic and white wine broth ..... 17.95
- Parmigiana** baked eggplant and parmesan cheese, Tuscan style ..... 15.95
- 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..... 18.95
- Mista** organic mixed greens, asiago crostini, vegetable crudite, red wine vinaigrette..... 10.95
- Caesar** radicchio and romaine lettuce, asiago croutons, parmigiano-reggiano ..... 10.95
- Toscana** organic greens, roma tomatoes, caramelized walnuts, blue cheese, balsamic vinaigrette..... 10.95
- Arugula** organic arugula, poached pears, goat cheese, balsamic vinaigrette..... 11.95
- Caprese** layers of fresh mozzarella with tomato, finished with basil and evoo..... 14.95

## Pasta Fatta in Casa *all pasta made in house*

- Gnocchi** potato dumplings with tomato sauce, mozzarella and basil ..... 27.95
- Lasagna** spinach pasta, bolognese, béchamel..... 27.95
- Ravioli** ricotta, tomato basil sauce, parmigiano .. 27.95
- Agnolotti** roasted veal and swiss chard ravioli with a brown butter sage sauce ..... 29.95
- Tagliatelle** sautéed shallots, eggplant, zucchini, sweet peppers, cherry tomatoes, basil, parmesan..... 27.95

## Altre Pasta

*other pasta*

- Spaghetti (Carbonara)\*** egg yolk, cacio cheese, guanciale, smoked pancetta, black pepper ..... 25.95
- Linguine** fresh clams sautéed and served in your choice of bianco or rosso sauce..... 28.95
- Buttera** tubular pasta, Italian sausage and sweet peas in a tomato cream sauce ..... 26.95
- Cavatelli** small pasta shells and beef meatballs in tomato sauce..... 26.95
- Penne** sautéed shrimp, zucchini, cherry tomatoes, garlic-white wine sauce, pecorino cheese ..... 29.95

## Mare e Terra

*sea and land*

- Salmon\*** pan-seared Scottish salmon served with zucchini farrotto ..... 34.95
- Mare** lobster, scallops, calamari, mussels, clams, shrimp and peperoncino, served with linguine and choice of bianco or rosso sauce..... 39.95
- 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 ..... 33.95
- Pollo Medici** lightly breaded and pan-fried chicken breast, baked with pomodoro sauce & fresh mozzarella, served with a side of crispy potatoes or pasta..... 31.95
- Filetto\*** 9oz prime beef tenderloin, black truffle demi, grilled asparagus and crispy potatoes..... 44.95

## Contorni

*all sides 8.95*

- 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 ..... 9
- Meringue** baked house-made meringue, fresh whipped cream, berries..... 9
- Torta di Cioccolato** mascarpone mousse, dark chocolate ganache, crema chantilly ..... 10
- Panna Cotta** traditional Italian custard..... 9
- Fresh Fruit** fresh, seasonal fruit..... 9
- Gelato or Sorbet** house-made daily..... 9
- Tiramisu** lady fingers, espresso, mascarpone cream, shaved dark chocolate..... 10
- Cheesecake** ricotta and mascarpone served with fresh strawberry puree ..... 9
- Crème Brulée** vanilla custard, caramelized sugar and seasonal berries..... 9
- Biscotti & Vinsanto** almond cookie, sweet Tuscan dessert wine..... 9
- Bread Pudding** warmed and served with crème anglaise ..... 9

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**M**  
MEZZANOTTE

**V**  
VIA ROMA

**Luce**