

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 basil18.95

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 Carnegie 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	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 27.95
- Linguine** fresh clams sautéed and served in your choice of bianco or rosso sauce..... 30.95
- Buttera** tubular pasta, Italian sausage and sweet peas in a tomato cream sauce 28.95
- Cavatelli** small pasta shells and beef meatballs in tomato sauce..... 28.95
- Penne** sautéed shrimp, zucchini, cherry tomatoes, garlic-white wine sauce, pecorino cheese 31.95

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..... 13
- Bread Pudding** warmed and served with crème anglaise 9

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MEZZANOTTE

V
VIA ROMA

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