

Lunch To Go

ANTIPASTI

| | |
|--|---------|
| Antipasto | \$18.95 |
| Imported and domestic cured meats, marinated olives and crostini | |
| Bruschetta | \$14.95 |
| Cherry tomatoes, basil, garlic, olive oil, and fresh mozzarella with a balsamic reduction served on a grilled baguette | |
| Fritto Misto | \$21.95 |
| Flash-fried calamari and zucchini served with spicy marinara | |

INSALATE

| | |
|---|---------|
| Caesar | \$9.95 |
| Radicchio and romaine, asiago croutons and parmesiano reggiano | |
| Mista | \$9.95 |
| Mixed greens, asiago crostini and vegetable crudité, with red wine vinaigrette | |
| Lattuga | \$10.95 |
| Iceberg lettuce, turkey bacon, cherry tomatoes, and gorgonzola, with blue cheese dressing | |
| Caprese | \$16.95 |
| Fresh mozzarella, sliced tomatoes, basil, arugula, and EVOO | |

ENTRÉE INSALATE

| | |
|--|---------|
| Portobello | \$16.95 |
| Organic green salad with grilled portobello mushroom, tomatoes, goat cheese, and Tuscan fries, with balsamic vinaigrette | |
| Pollo Paillard | \$21.95 |
| Grilled chicken breast, mixed greens, grape tomatoes, red onions, carrots, radishes, and Tuscan pecorino cheese, with balsamic vinaigrette | |
| Polpetta di Granchio | \$25.95 |
| Crab cake, organic mixed greens, roasted vegetables | |
| Bistecca* | \$27.95 |
| Grilled filet mignon, organic baby arugula, cherry tomatoes, Grana Padano cheese and balsamic vinaigrette | |
| Romana | |
| Romaine, shrimp, avocado, red onion, tomato, and feta, with red wine vinaigrette | |
| – With Shrimp \$24.95 or Salmon* \$26.95 | |

PASTA

| | |
|--|---------|
| Gnocchi Sorrentina | \$23.95 |
| House-made potato dumplings with tomato sauce, mozzarella, and basil | |
| Tagliatelle Verde | \$23.95 |
| House-made spinach pasta with prosciutto and asparagus in truffle parmesan cream sauce | |
| Lasagna Emiliana | \$24.95 |
| Spinach pasta with bolognese sauce and béchamel | |
| Ravioli Caprese | \$23.95 |
| Ricotta-filled pillow pasta with tomato basil sauce and parmesan | |
| Linguine Mare | \$31.95 |
| Scallops, calamari, mussels, clams, shrimp, and peperoncino in bianco or rosso sauce | |
| Rigatoni Buttera | \$25.95 |
| Italian sausage and sweet peas in tomato cream sauce | |
| Farfalle con Pollo | \$23.95 |
| Sautéed chicken, sautéed spinach, and sundried tomatoes in asiago cream sauce | |
| Tagliatelle Primavera | \$23.95 |
| Sautéed shallots, diced eggplant, zucchini, sweet peppers, and cherry tomatoes finished with basil and parmesan cheese | |
| Pasta Bolognese | \$23.95 |
| Traditional, slow-cooked meat sauce over your choice of spaghetti, penne or linguine | |
| Penne Positano | \$24.95 |
| Sautéed shrimp, zucchini, and cherry tomatoes in garlic and white wine sauce with pecorino cheese | |

SECONDI

| | |
|--|---------|
| Pollo Parmesan | \$26.95 |
| Lightly breaded, pan-fried chicken breast baked with Pomodoro sauce and fresh mozzarella, served with a side of pasta. | |
| Salmone* | \$28.95 |
| Pan-seared Scottish salmon with zucchini farrotto | |
| Vitello Piccata | \$31.95 |
| Veal sautéed in a caper, wine, butter, and lemon sauce, served with capellini pasta | |

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



704-367-1808

Speciality Shops on the Park
6401 Carnegie Blvd
Suite 6B
Charlotte, NC 28211

Lunch
Monday-Friday 11:30-3:00

Dinner
Monday-Saturday 5:00-10:00

Sunday-Closed

Dinner To Go

PER COMINCIARE

| | |
|--|---------|
| Antipasto Misto | \$19.95 |
| Parma prosciutto, salumi, soppressata, mortadella, roasted red peppers and walnuts with crostini | |
| Formaggi | \$21.95 |
| Imported cheeses, mixed olives, and nuts | |
| Bruschetta | \$14.95 |
| Cherry tomatoes, basil, garlic, olive oil, and fresh mozzarella with a balsamic reduction served on a grilled baguette | |
| Fritto Misto | \$21.95 |
| Flash-fried calamari and zucchini served with spicy marinara | |

ANTIPASTI E INSALATE

| | |
|---|---------|
| Carpaccio* | \$21.95 |
| Arugula, beef tenderloin, shaved parmesano with truffle oil, and fried capers | |
| Cozze | \$21.95 |
| Sautéed mussels served in a light tomato, garlic, and white wine broth with grilled crostini | |
| Parmigiana | \$16.95 |
| Tuscan-style eggplant parmesan | |
| Portobello | \$15.95 |
| Organic green salad with grilled portobello mushroom, tomatoes, goat cheese, and Tuscan fries with balsamic vinaigrette | |
| Burrata | \$18.95 |
| Fresh burrata (creamy mozzarella), Parma prosciutto, EVOO and balsamic reduction | |
| Mista | \$12.95 |
| Mixed greens with asiago crostini, vegetable crudite, red wine vinaigrette | |
| Caesar | \$12.95 |
| Radicchio, romaine, asiago croutons, and parmesano reggiano, with house-made dressing | |
| Toscana | \$13.95 |
| Organic mixed greens, Roma tomatoes, caramelized walnuts, feta cheese and balsamic vinaigrette | |

| | |
|--|---------|
| Arugula | \$14.95 |
| Organic arugula, poached pears, goat cheese and balsamic vinaigrette | |

| | |
|---|---------|
| Caprese | \$16.95 |
| Fresh mozzarella, sliced tomatoes, basil, arugula, and EVOO | |

PASTA

| | |
|--|---------|
| Gnocchi | \$27.95 |
| House-made potato dumplings with tomato sauce, mozzarella, and basil | |

| | |
|---|---------|
| Lasagna | \$28.95 |
| Spinach pasta with bolognese sauce and béchamel | |

| | |
|--|---------|
| Ravioli | \$27.95 |
| Ricotta-filled pillow pasta with tomato basil sauce and parmesan | |

| | |
|---|---------|
| Agnolotti | \$29.95 |
| Roasted veal and swiss chard ravioli with a brown butter sage sauce | |

| | |
|--|---------|
| Tagliatelle Primavera | \$23.95 |
| Sautéed shallots, diced eggplant, zucchini, sweet peppers, and cherry tomatoes finished with basil and parmesan cheese | |

ALTRÉ PASTE

| | |
|--|---------|
| Spaghetti Carbonara* | \$27.95 |
| Pasta with egg yolk, cacio cheese, guanciale, smoked pancetta and black pepper | |

| | |
|---|---------|
| Linguine | \$30.95 |
| Fresh clams sautéed and served in bianco or rosso sauce | |

| | |
|---|---------|
| Rigatoni Buttera | \$28.95 |
| Tubular pasta, Italian sausage and sweet peas in a tomato cream sauce | |

| | |
|--|---------|
| Cavatelli | \$28.95 |
| Small pasta shells, beef meatballs in tomato sauce | |

| | |
|--|---------|
| Penne | \$34.95 |
| Sautéed shrimp, zucchini and cherry tomatoes in a garlic and white wine sauce with pecorino cheese | |

MARE E TERRA

| | |
|--|---------|
| Salmon* | \$36.95 |
| Pan-seared Scottish salmon with zucchini farro | |

| | |
|--|---------|
| Mare | \$49.95 |
| Lobster, scallops, calamari, mussels, clams, shrimp, and peperoncino over linguini, in bianco or rosso sauce | |

| | |
|--|---------|
| Osso Buco | \$55.95 |
| Milano style, slow-braised veal shank with saffron risotto | |

| | |
|--|---------|
| Vitello Piccata | \$39.95 |
| Veal sautéed with lemon, butter, capers, white wine sauce, with sautéed spinach and roasted potatoes | |

| | |
|--|---------|
| Pollo Medici | \$36.95 |
| Lightly breaded chicken breast, pan-fried and baked with Pomodoro sauce and fresh mozzarella. Served with crispy potatoes or a side of pasta | |

| | |
|--|---------|
| Filetto* | \$54.95 |
| 9 oz. prime beef tenderloin with black truffle demi, served with grilled asparagus and crispy potatoes | |

CONTORINI 14.95

| |
|---|
| Pasta |
| Pomodoro sauce, or olive oil and garlic |

| |
|-------------------|
| Asparagi |
| Grilled asparagus |

| |
|---|
| Patate |
| Oven-roasted fingerling potatoes with rosemary and garlic |

| |
|-----------------------------------|
| Broccoli |
| Sautéed with olive oil and garlic |

| |
|----------------------|
| Spinaci |
| Sautéed baby spinach |

Gluten-free pasta available upon request \$4.95