

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 parmigiano 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 parmigiano 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 parmigiano 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	

ALTRE 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	

Gluten-free pasta available upon request \$4.95

MARE E TERRA

Salmone*	\$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