

MONTECATINI R I S T O R A N T E

1528 Civic Drive, Walnut Creek, California 94596
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ANTIPASTI / APPETIZERS

Mozzarella, Pomodori & Basilico	10
<i>Fresh mozzarella cheese, tomato, basil</i>	
Carpaccio	11
<i>Thinly sliced premium beef, served with capers, Montecatini's special sauce.</i>	
Escargot	11
<i>Garlic, Cognac and butter. Please allow ~15 min.</i>	
Sliced Tomato with Bay Shrimp	12
Zuppa Di Vongole	12
<i>Fresh clams, leeks, garlic, wine broth</i>	

MINESTRE-INSALATE / SOUP-SALADS

Minestrone Toscano	7
Tortellini in Brodo	7
Insalata Della Casa	6
Cesar Salad	8
Hearts of Romaine with Gorgonzola	9
Radicchio and Arugula	9
<i>Two bitter Italian lettuces, goat cheese, balsamic vinaigrette</i>	
Pomodori Al Contadino	9
<i>Sliced tomato, onion, anchovies</i>	
Insalata Di Spinaci	10
<i>Wilted spinach, with sautéed mushrooms, pancetta, red onion</i>	
Calamari Vinaigrette	10
Shrimp Vinaigrette	10
Insalata Di Pesce	12
<i>Bay shrimp, calamari, baby clams, butter lettuce</i>	

PASTA & ITALIAN SPECIALTIES

Linguine/Capellini Al Pomodoro	8/14
<i>*Add: Chicken Breast...3; Prawns...5</i>	
Fettuccine Alfredo*	9/15
Linguine Al Pesto*	9/15
Fettuccine Primavera	16
<i>Fresh vegetables, feta cheese, garlic, olive oil</i>	
Melanzane(Eggplant) Parmigiana	16
<i>Fresh eggplant, mozzarella & parmesan cheeses, tomato cream sauce</i>	
Panzotti Di Formaggio	16
<i>Large, house-made three-cheese ravioli, fresh tomato sauce</i>	
Panzotti Di Vitello	17
<i>Large, house-made veal ravioli, Bolognese sauce</i>	
Tortellini Montecatini	10/17
<i>Veal-filled, w/ prosciutto, peas, light cream sauce</i>	
Fettuccine Alla Carbonara	17
<i>Pancetta, onion, white wine, cream sauce</i>	
Lasagne Casalinga	17
<i>Chef's special recipe. Please allow ~25 min.</i>	
Gnocchi	17
<i>Chef-made in-house with potato, flour and egg. Choice of sauces: pesto, pomodoro, Bolognese...</i>	
Linguine Amatriciana	17
<i>Pancetta, onion, black pepper, fresh tomato sauce</i>	
Linguine Alle Vongole	18
<i>Fresh clams, baby clams, choice of red/white sauce</i>	
Linguine Calamari	18
<i>Calamari, capers, garlic, fresh tomato sauce</i>	
Fettuccine Alla Viareggina	20
<i>House specialty: with scallops, large prawns, bay shrimp, mushrooms, tomato cream sauce</i>	

All dinner serves with pasta and fresh vegetables

PESCE / SEAFOOD

Calamari Saltati	19
<i>Baby squid sautéed, fresh tomato, capers, garlic</i>	
Seppia Dore	19
<i>Calamari steak abalone style, white wine, lemon</i>	
Gamberi Scampi	20
<i>Large prawns, white wine, garlic, parsley, lemon</i>	
Gamberi Livornese	20
<i>Large prawns, white wine, garlic, fresh tomato sauce</i>	
Scallops Al Limone	22
<i>Large scallops, lemon, white wine sauce</i>	

POLLO / CHICKEN

Pollo Rosmarino	17
<i>Breast of chicken, fresh rosemary and garlic</i>	
Pollo Alla Piccata	18
<i>Breast of chicken, capers, lemon, white wine</i>	
Pollo Scaloppine Con Funghi	18
<i>Breast of chicken, mushroom, rosemary, brown sauce</i>	
Pollo Alla Schiacciata	18
<i>Brick pressed baked half chicken with fresh rosemary, garlic. Please allow ~30 min.</i>	
Pollo Vecchia Usanza	19
<i>Half chicken, served with artichoke hearts, mushrooms, demi-glace brown sauce. ~30 min.</i>	

VITELLO-MANZO / VEAL-BEEF

Vitello Piccata	20
<i>Veal with capers, lemon, white wine sauce</i>	
Vitello Milanese	20
<i>Breaded cutlet of veal, no sauce</i>	
Vitello Carciofi	21
<i>With artichoke hearts, mushroom, white wine</i>	
Vitello Pizzaiola	21
<i>With fresh tomato, oregano, garlic, white wine, fresh tomato sauce</i>	
Vitello Scaloppine Con Funghi	21
<i>With mushroom, white wine, rosemary, demi-glace brown sauce</i>	
Vitello Alla Parmigiana	22
<i>With mozzarella & parmesan cheeses, tomato cream sauce</i>	
Vitello Saltimbocca	22
<i>With prosciutto, mozzarella, sage, demi-glace brown sauce</i>	
Pepper Steak	28
<i>~12 ounces Choice New York steak, black peppercorn, demi-glace brown sauce</i>	

CONTORNI / SIDES

Fresh Vegetable Del Giorno	5
Extra Side Pasta & Vegetables	5

Enjoyed our cuisine? Take us home. All To-Go orders: No tax (we pay for you), no tips!

Please call us at (925) 943-6608 for your catering and in-house party needs
Our dining room is available for meetings, private parties and special occasions.

Executive Chef: Ermes Paulin

*Since October 17, 1989, when Montecatini Ristorante opened for business,
the day of the Loma Prieta earthquake. Born and classically trained in Italy.*