

# MONTECATINI R I S T O R A N T E

**Celebrating Walnut Creek Restaurant Week**

**April 23 - 30, 2017**

**Three-course dinner: \$30 per person**

*Choice of Soup or Salad*

**Minestrone Toscano**

**Insalata Della Casa**

**Caesar Salad**

*Choice of Entree*

**Fettuccine Primavera**

Long flat pasta with fresh vegetables, fresh cream pesto sauce

**Capellini Prawns**

Angel hair pasta with large prawns, artichoke hearts, fresh spinach,  
olive oil, garlic, Feta cheese

**Pork Cutlet Sorrento**

Bone-in pork cutlet, breaded, topped with mozzarella cheese, sun-dried tomato,  
fresh mushrooms, demi-glace brown sauce; side pasta and fresh vegetables

**Seppia Dore**

Calamari steak abalone style, white wine lemon butter sauce;  
side pasta and fresh vegetables

*Choice of Dessert*

**Tiramisu Montecatini or Cheesecake Del Giorno**

Beverages, tax, gratuity not included.

---

**Ermes Paulin, Owner and Executive Chef**

*Born and classically trained in Italy*

*Chef Ermes opened Montecatini on October 17, 1989, the day of the Loma Prieta earthquake  
more at <http://montecatinirestaurant.com/our-story/>*