

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/>*