

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

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## ANTIPASTI / APPETIZERS

**Mozzarella, Pomodori & Basilico** .....10  
*Fresh mozzarella cheese, tomato, basil*

**Carpaccio** .....12  
*Thinly sliced premium beef, served with capers,  
Montecatini's special sauce.*  
Add: Arugula and Red Onion...3

**Escargot** .....12  
*Garlic, Cognac and butter. Please allow ~15 min.*

**Sliced Tomato with Bay Shrimp** .....12

**Zuppa Di Vongole (Clams)** .....14  
*Fresh clams, leeks, garlic, in white wine broth*

## MINESTRE-INSALATE / SOUP-SALADS

**Minestrone Toscano** .....7  
*Vegetable Minestrone soup*

**Tortellini in Brodo** .....8  
*Chicken broth soup with tortellini pasta*

**Insalata Della Casa** .....7  
*Butter lettuce, Italian peppers, fritata*

**Caesar Salad** .....8

**Hearts of Romaine with Gorgonzola** ....10

**Radicchio and Arugula** .....10  
*Two bitter Italian lettuces, goat cheese, balsamic  
vinaigrette*

**Insalata Di Spinaci** .....12  
*Fresh spinach, wilted by hot sautéed dressing with fresh  
mushrooms, pancetta, red onion*

**Calamari Vinaigrette** .....12

**Shrimp Vinaigrette** .....13

**Insalata Di Pesce** .....14  
*Bay shrimp, calamari, baby clams, butter lettuce*

## PASTA & ITALIAN SPECIALTIES

**Linguine/Capellini Al Pomodoro**..... 8/15  
Add: Chicken Breast...5; Prawns...8

**Fettuccine Alfredo** ..... 9/17  
Add: Chicken Breast...5; Prawns...8

**Linguine Al Pesto** ..... 10/18  
Add: Chicken Breast...5; Prawns...8

**Fettuccine Primavera** ..... 17  
*Fresh vegetables, feta cheese, garlic, olive oil*

**Melanzane (Eggplant) Parmigiana** ... 18  
*Fresh eggplant, mozzarella & parmesan cheeses,  
tomato cream sauce*

**Panzotti Di Formaggio** ..... 18  
*Large, house-made three-cheese ravioli, fresh  
tomato sauce*

**Panzotti Di Vitello** ..... 19  
*Large, house-made veal ravioli, Bolognese sauce*

**Tortellini Montecatini** ..... 10/19  
*Veal-filled, w/ prosciutto, peas, light cream sauce*

**Fettuccine Alla Carbonara** ..... 19  
*Pancetta, onion, white wine, cream sauce*

**Lasagne Casalinga** ..... 19  
*Chef's special recipe. Please allow ~25 min.*

**Gnocchi** ..... 19  
*Chef-made in-house with potato, flour and egg.  
Choice of sauces: Pesto cream (house), pesto, tomato  
cream, pomodoro, Bolognese, Alfredo, etc.*

**Linguine Alle Vongole** ..... 20  
*Fresh clams, baby clams, choice of red/white sauce*

**Fettuccine Alla Viareggina** ..... 22  
*House specialty: with large scallops, prawns, bay  
shrimp, fresh mushrooms, tomato cream sauce*

**Voted BEST PASTA 2016**  
**by readers of Walnut Creek Magazine**

All dinner entrée serves with pasta and fresh vegetables

## PESCE / SEAFOOD

- Calamari Saltati**.....22  
*Baby squid sautéed, fresh tomato, capers, garlic*
- Seppia Dore**.....24  
*Calamari steak abalone style, white wine, lemon*
- Gamberi Scampi** .....25  
*Large prawns, white wine, garlic, parsley, lemon*
- Scallops Al Limone** .....26  
*Large scallops, lemon, white wine sauce*

## POLLO / CHICKEN

- Pollo Rosmarino** .....22  
*Breast of chicken, fresh rosemary and garlic*
- Pollo Alla Piccata** .....23  
*Breast of chicken, capers, lemon, white wine*  
***Awarded BEST CHICKEN PICCATA 2016  
by editors of Diablo Magazine  
100 BEST BITES of San Francisco East Bay***
- Pollo Scaloppine Con Funghi**.....24  
*Breast of chicken, fresh sautéed mushroom, rosemary,  
brown sauce*
- Pollo Alla Parmigiana** .....24  
*Breast of chicken with mozzarella & parmesan cheeses,  
tomato cream sauce*
- Pollo Alla Schiacciata** .....24  
*Brick pressed baked half chicken with fresh rosemary,  
garlic. Please allow ~30 min.*

## CARNE / VEAL - STEAK

- Vitello Piccata** ..... 25  
*Veal with capers, lemon, white wine sauce*
- Vitello Carciofi** ..... 25  
*With artichoke hearts, fresh mushroom, white wine*
- Vitello Scaloppine Con Funghi**..... 26  
*With fresh mushroom, white wine, rosemary,  
demi-glace brown sauce*
- Vitello Alla Parmigiana** ..... 26  
*With mozzarella & parmesan cheeses, tomato cream  
sauce*
- Vitello Saltimbocca** ..... 26  
*With prosciutto, mozzarella, sage, demi-glace brown  
sauce*
- New York Pepper Steak**..... 30  
*Choice New York steak, black peppercorn, demi-glace  
brown sauce*

## CONTORNI / SIDES

- Fresh Vegetable Del Giorno** ..... 6
- Extra Side Pasta & Vegetables** ..... 6



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.*

Read our story at [www.montecatinirestaurant.com](http://www.montecatinirestaurant.com)