

MONTECATINI RISTORANTE

1528 Civic Drive, Walnut Creek, California 94596
(925) 943-6608
www.MontecatiniRestaurant.com
MontecatiniR@gmail.com

ANTIPASTI / APPETIZERS

- Mozzarella, Pomodori & Basilico**12
Fresh mozzarella cheese, tomato, basil
- Carpaccio**14
*Thinly sliced premium beef, served with capers,
Montecatini's special sauce.*
Add: Arugula and Red Onion...3
- Escargot**15
Garlic, Cognac and butter. Please allow ~15 min.
- Sliced Tomato with Bay Shrimp**14

MINESTRE-INSALATE / SOUP-SALADS

- Minestrone Toscano**9
Vegetable Minestrone soup
- Tortellini in Brodo**10
Chicken broth soup with tortellini pasta
- Insalata Della Casa**10
Butter lettuce, Italian peppers, fritata
- Caesar Salad**11
Add: Anchovies ...2
Add: Chicken Breast ...5; Prawns ...8
- Hearts of Romaine with Gorgonzola**12
- Radicchio and Arugula**12
*Two bitter Italian lettuces, goat cheese, balsamic
vinaigrette*
- Insalata Di Spinaci**14
*Fresh spinach, wilted by hot sautéed dressing with fresh
mushrooms, pancetta, red onion*
- Calamari Vinaigrette**14
- Shrimp Vinaigrette**15
- Insalata Di Pesce**16
Bay shrimp, calamari, baby clams, butter lettuce

PASTA & ITALIAN SPECIALTIES

- Linguine/Capellini Al Pomodoro**..... 9/16
Add: Chicken Breast...5; Prawns...8
- Fettuccine Alfredo**..... 10/18
Add: Chicken Breast...5; Prawns...8
- Linguine Al Pesto**..... 11/19
Add: Chicken Breast...5; Prawns...8
- Fettuccine Primavera** 20
Fresh vegetables, feta cheese, garlic, olive oil
- Melanzane (Eggplant) Parmigiana** ... 21
*Fresh eggplant, mozzarella & parmesan cheeses,
tomato cream sauce*
- Panzotti Di Formaggio** 21
*Large, house-made three-cheese ravioli, fresh
tomato sauce*
- Panzotti Di Vitello**..... 22
Large, house-made veal ravioli, Bolognese sauce
- Tortellini Montecatini** 12/22
Veal-filled, w/ prosciutto, peas, light cream sauce
- Fettuccine Alla Carbonara** 22
Pancetta, onion, white wine, cream sauce
- Lasagne Casalinga** 23
Chef's special recipe. Please allow ~25 min.
- Gnocchi** 23
*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** 24
Fresh clams, baby clams, choice of red/white sauce

- Fettuccine Alla Viareggina** 26
*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**.....24
Baby squid sautéed, fresh tomato, capers, garlic
- Seppia Dore**.....26
Calamari steak abalone style, white wine, lemon
- Gamberi Scampi**28
Large prawns, white wine, garlic, parsley, lemon
- Scallops Al Limone**30
Large scallops, lemon, white wine sauce

POLLO / CHICKEN

- Pollo Rosmarino**24
Breast of chicken, fresh rosemary and garlic
- Pollo Alla Piccata**25
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**.....26
*Breast of chicken, fresh sautéed mushroom, rosemary,
brown sauce*
- Pollo Alla Parmigiana**26
*Breast of chicken with mozzarella & parmesan cheeses,
tomato cream sauce*
- Pollo Alla Schiacciata**26
*Brick pressed baked half chicken with fresh rosemary,
garlic. Please allow ~30 min.*

CARNE / VEAL - STEAK

- Vitello Piccata** 28
Veal with capers, lemon, white wine sauce
- Vitello Carciofi** 29
With artichoke hearts, fresh mushroom, white wine
- Vitello Scaloppine Con Funghi**..... 30
*With fresh mushroom, white wine, rosemary,
demi-glaze brown sauce*
- Vitello Alla Parmigiana** 30
*With mozzarella & parmesan cheeses, tomato cream
sauce*
- Vitello Saltimbocca** 31
*With prosciutto, mozzarella, sage, demi-glaze brown
sauce*
- New York Pepper Steak**..... 35
*Choice New York steak, black peppercorn, demi-glaze
brown sauce*

CONTORNI / SIDES

- Fresh Vegetable Del Giorno** 8
- Extra Side Pasta** 7
- Extra Side Pasta & Vegetables** 8



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