

# MONTECATINI

## RISTORANTE & BAR

November 12, 13, and 14th, 2020

### INSALATE / SALADS & APPETIZER

- Insalata Della Casa** .....10  
*Butter lettuce, tomato, Italian peppers, fritata*  
Add: Bay Shrimp Vinaigrette ...5
- Caesar Salad** .....11  
Add: Anchovies ...2  
Add: Chicken Breast ...5
- Minestrone Toscano** .....9  
*Vegetable Minestrone soup*
- Hearts of Romaine with Gorgonzola** ....12
- Radicchio and Arugula** .....12  
*Two bitter Italian lettuces, goat cheese, balsamic vinaigrette*
- Mozzarella, Pomodori & Basilico** .....12
- Insalata Di Spinaci** .....14  
*Fresh spinach, wilted by hot sautéed dressing with fresh mushrooms, pancetta, red onion*
- Carpaccio** .....14  
**Only for Indoor Dining:** Thinly sliced premium beef, served with capers, Montecatini's special sauce.  
Add: Arugula and Red Onion ...3
- Escargot** .....15  
**Only for Indoor Dining:** Escargot with garlic, Cognac and butter.  
Please allow ~15 min.

### PASTA & ITALIAN SPECIALTIES

- Capellini Al Pomodoro** ..... 9/16  
*Angel hair pasta, fresh tomato sauce*  
Add: Chicken Breast...5
- Fettuccine Alfredo** .....10/18  
Add: Chicken Breast...5; Prawns...8
- Panzotti (Ravioli) Di Formaggio** .....21  
*Large house-made three-cheese ravioli, tomato sauce*
- Melanzane (Eggplant) Parmigiana** .....21  
*Fresh eggplant, mozzarella & parmesan cheeses, tomato cream sauce*
- Tortellini Montecatini** .....22  
*Veal-filled tortellini, prosciutto, peas, light cream sauce*
- Lasagne Casalinga** .....23  
**Chef's special recipe:** beef and veal lasagne, Italian cheeses, tomato cream sauce
- Risotto Chicken & Sausage** .....23  
**New this week:** Italian rice, chicken breast, Italian sausage, fresh mushrooms, rosemary brown sauce
- Capellini Smoked Salmon & Prawns** .....25  
**New this week:** Angel hair pasta, smoked salmon, large prawns, fresh spinach, olive oil, garlic
- Fettuccine Alla Viareggina** .....26  
**House specialty:** Fresh long flat pasta, large scallops, prawns, bay shrimp, fresh mushrooms, tomato cream sauce

### SECONDI / ENTRÉE

*(All entrée serves with side pasta & fresh vegetables)*

- Seppia Dore** .....26  
*Calamari steak abalone style, white wine, lemon sauce*
- Gamberi Scampi** .....28  
*Large prawns, white wine, garlic, parsley, lemon*
- Fillet of Salmon Piccata** .....28  
**New this week:** Fillet of fresh Salmon, capers, lemon, white wine butter sauce
- Pollo Alla Piccata** .....25  
*Breast of chicken, capers, lemon, white wine*
- Pollo Alla Parmigiana** .....26  
*Breast of chicken with mozzarella & parmesan cheeses, tomato cream sauce*
- Vitello Alla Parmigiana** .....29  
*With mozzarella & parmesan cheeses, tomato cream sauce*
- Vitello Scaloppine Con Funghi** .....30  
*Veal cutlet, fresh mushroom, white wine, rosemary, demi-glace brown sauce*
- Pork Cutlet Sorrento** .....28  
**New this week:** Bone-in Pork Cutlet, breaded, sauteed fresh mushroom, sun-dried tomato, fresh basil leaves, demi-glace brown sauce.

### CONTORNI / SIDES

- Fresh Vegetable Medley** .....10  
*Fresh daily, likely to include: broccoli, yellow squash, zucchini, carrots*
- Side Pasta: Penne w/ Tomato Cream** ....10

### DOLCI / DESSERT

- Tiramisu Montecatini** .....8
- Cheesecake del Giorno** .....8
- Chocolate Cannoli** .....8

### Let's Stay Safe Together

Wear a mask at all times except when you are sitting at your dinner table

Observe Social Distance

Keep your dinner time within 90 minutes

*We appreciate your cooperation!*