

MONTECATINI

RISTORANTE & BAR

April 14th - 17th, 2021

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
- 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.
- Insalata Di Pesce**16
Bay shrimp, calamari, baby clams, butter lettuce, Montecatini dressing

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
- Veal Cannelloni Bolognese**.....22
New this week: Fresh pasta rolled, stuffed with veal, topped with Mozzarella cheese, Bolognese meat sauce
- Tortellini Montecatini**.....22
Veal-filled tortellini, Prosciutto, peas, light cream sauce
- Gnocchi Al Pesto**23
Chef made in-house w/potato, flour and egg, fresh cream pesto sauce
- Lasagne Casalinga**.....23
Chef's special recipe: Beef and veal Lasagne made with fresh pasta, Italian cheeses, tomato cream sauce
- Capellini Smoked Salmon & Prawns** ...25
New this week: Angel hair pasta with smoked Salmon, large prawns, fresh spinach, diced tomato, olive oil, garlic
- Linguine Vongole**24
Long pasta, fresh clams, baby clams, choice of red or white sauce
- 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
- Scallops Al Limone**.....29
Large scallops, lemon, white wine sauce
- Fresh Salmon Piccata**29
New this week: Fillet of fresh Salmon, capers, diced fresh tomato, white wine, butter lemon 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
- Pollo Alla Schiacciata**26
New this week: Brick pressed baked half chicken, fresh rosemary, garlic
- Vitello Alla Parmigiana**29
Veal cutlet with mozzarella & parmesan cheeses, tomato cream sauce
- Vitello Scaloppine Con Funghi**30
Veal cutlet, fresh mushroom, white wine, rosemary, demi-glace brown sauce
- New York Pepper Steak**35
Choice New York steak, black peppercorn, 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
- Profiteroles with Ice Cream**.....8
- Cheesecake del Giorno**.....8
- Chocolate Temptation Cake**8
- Chocolate Cannoli**8
- Fresh Strawberry Zabaglione**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!