

MONTECATINI

RISTORANTE & BAR

June 9th to 13th, 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
- Insalata Di Pesce**16
Bay shrimp, calamari, baby clams, butter lettuce
- 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.
- Zuppa Di Vongole (Clams)**17
Only for Indoor Dining: Fresh clams, leeks, garlic, in white wine broth

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
- Melanzane (Eggplant) Parmigiana**21
Fresh eggplant, mozzarella & parmesan cheeses, tomato cream sauce
- Fettuccine Primavera**.....20
Fresh long flat pasta, fresh vegetables: zucchini, yellow squash, carrots, bell peppers, feta cheese, garlic, olive oil
- 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
- Capellini Chicken**23
New this week: Angel hair pasta, chunks of chicken breast, fresh spinach, artichoke hearts, olive oil, garlic, Feta cheese
- Linguine Vongole**24
Long pasta, fresh clams, baby clams, choice of red or white sauce
- Lobster Ravioli**.....26
New this week: House-made large ravioli filled with lobster, topped with bay shrimp, fresh basil cream 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
- Rainbow Trout & Prawns Piccata**28
New this week: Fillet of Red Snapper, two large prawns, capers, lemon, white wine butter sauce
- Pollo Oregano**.....24
New this week: Breast of chicken, fresh Mozzarella cheese, sliced tomato, oregano, fresh tomato sauce
- Pollo Alla Parmigiana**.....26
Breast of chicken with mozzarella & parmesan cheeses, tomato cream sauce
- Pollo Schiacciata**.....26
House specialty: Brick pressed baked half chicken, fresh rosemary, garlic
- Vitello Alla Parmigiana**29
Veal cutlet with mozzarella & parmesan cheeses, tomato cream sauce
- Vitello Alla Piccata**28
Veal cutlet, fresh mushroom, white wine, rosemary, demi-glace brown sauce
- New York Pepper Steak**35
New this week: 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
- Fresh Strawberry Zabaglione** 8
- Loving Chocolate Cake** 8
- Cheesecake del Giorno**..... 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!