

MONTECATINI

RISTORANTE & BAR

Wednesday, August 4th to Sunday, August 8th, 2021

Let's Stay Safe Together

- *Wear a mask when you are not in your seats.
- *Observe Social Distance in the dining room.
- *Keep your dinner time within 90 minutes, unless your reservation is 7 pm or after.

ANTIPASTI-MINESTRE-INSALATE APPETIZERS-SOUP-SALADS

Insalata Della Casa	10
<i>Butter lettuce, Italian peppers, fritata</i>	
Caesar Salad	11
Add: Anchovies ...2 Add: Prawns ...8	
Add: Chicken Breast ...5	
Minestrone Toscano	9
<i>Italian vegetable soup made with fresh zucchini, squash, carrots, celery, onion, garlic, pinto bean in a chicken broth</i>	
Mozzarella, Pomodori & Basilico	12
<i>Fresh mozzarella cheese, tomato, basil</i>	
Radicchio and Arugula	12
<i>Two bitter Italian lettuces, goat cheese, balsamic vinaigrette</i>	
Insalata Di Spinaci	14
<i>Fresh spinach, wilted by hot sautéed dressing with fresh mushrooms, pancetta, red onion</i>	
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: Garlic, Cognac and butter.	
Please allow ~15 min.	
Shrimp Vinaigrette	15
<i>Bay Shrimp, butter lettuce, Montecatini dressing</i>	

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	21
<i>Fresh vegetables, feta cheese, garlic, olive oil</i>	
Panzotti Di Formaggio	22
<i>Large house-made three-cheese ravioli, fresh tomato sauce</i>	
Panzotti Di Vitello	23
<i>Large, house-made veal ravioli, Bolognese meat sauce</i>	
Fettuccine Alla Carbonara	23
New this week: Fresh long flat pasta, Pancetta, onion, white wine cream sauce	
Lasagne Casalinga	23
Chef's special recipe: Beef and veal lasagne, Italian cheeses, tomato cream sauce	
Gnocchi Al Pesto	23
<i>Chef made in-house w/potato, flour and egg, fresh cream pesto sauce</i>	
Melanzane (Eggplant) Parmigiana	24
<i>Fresh eggplant, mozzarella & parmesan cheeses, tomato cream sauce</i>	
Linguine Alle Vongole	25
<i>Fresh clams, baby clams, choice of red/white sauce</i>	
Linguine Pescatore	27
New this week: Long fresh pasta, Red Snapper, large prawns, calamari, clams, fresh tomato sauce	

Fettuccine Alla Viareggina	26
House specialty: Fresh long flat pasta, large scallops, prawns, bay shrimp, fresh mushrooms, tomato cream sauce	

Voted BEST PASTA
by readers of Walnut Creek Magazine

All dinner entrée serves with side pasta and fresh vegetables

PESCE / SEAFOOD

- Seppia Dore.....26
Calamari steak abalone style, white wine, lemon
- Gamberi Scampi28
Large prawns, white wine, garlic, parsley, lemon
- Scallops Al Limone29
New this week: *Large scallops, lemon, white wine sauce*

POLLO / CHICKEN

- Pollo Alla Piccata.....25
Breast of chicken, capers, lemon, white wine
- Awarded BEST CHICKEN PICCATA
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 Schiacciata.....26
Montecatini Special: *Brick pressed baked half chicken, fresh rosemary, garlic*

CARNE / VEAL - STEAK

- Pork Cutlet Veronese 28
New this week: *Bone-in Pork Cutlet, breaded, topped with Prosciutto, sautéed fresh mushrooms, fresh Mozzarella cheese, demi-glace brown sauce*
- Vitello Alla Parmigiana 30
With mozzarella & parmesan cheeses, tomato cream sauce
- New York Pepper Steak..... 35
Choice New York steak, black peppercorn, demi-glace brown sauce

CONTORNI / SIDES

- Fresh Vegetable Del Giorno 10
- Extra Side Pasta 10

DOLCI / DESSERT

- Tiramisu Montecatini 8
- Profiteroles with Ice Cream 8
- Fresh Strawberry Zabaglione..... 8
- Cheesecake del Giorno 8

Take-Out/Delivery

**10% Off When Ordering
from our Montecatini App**

Download Now!

Apple Store



Android Store



<http://MontecatiniRestaurant.com/order-online/>

THIS WEEK'S TAKE-OUT FAMILY MEAL Serves 4 or more ... **\$85**

Mozzarella, Pomodori & Basilico

Panzotti Di Formaggio

(Large house-made three cheese ravioli, fresh tomato sauce)

Cheesecake del Giorno

THREE COURSE TAKE-OUT DINNER **Wed, Thurs - \$29 / Fri, Sat, Sun - \$39**

Mozzarella, Pomodori & Basilico

Panzotti Di Formaggio

Cheesecake del Giorno

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