

MONTECATINI

RISTORANTE & BAR

Wednesday, September 8th to Sunday, September 12th, 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>	
Hearts of Romaine Gorgonzola.....	12
Radichio 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 long flat pasta, fresh vegetables, olive oil, garlic, topped with Feta cheese</i>	
Panzotti Di Formaggio.....	22
<i>Large house-made three-cheese ravioli, fresh tomato sauce</i>	
Gnocchi Al Pesto	23
<i>Chef made in-house w/potato, flour and egg, fresh cream pesto sauce</i>	
Lasagne Casalinga.....	23
Chef's special recipe: Beef and veal lasagne, Italian cheeses, tomato cream sauce	
Capellini Pollo	24
Special this week: Angel hair pasta, chunks of chicken breast, fresh spinach, sun-dried tomato, olive oil and garlic, topped with Feta cheese	
Linguine Alle Vongole.....	25
<i>Long pasta, fresh clams, baby clams, choice of red or white sauce</i>	
Penne Prawns Pesto	25
Special this week: Tube pasta, large prawns, artichoke hearts, sun-dried tomato, fresh pesto cream 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
Special this week: Large scallops, lemon, white wine butter sauce

POLLO / CHICKEN

- Pollo Alla Piccata25
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 Saltimbocca26
Special this week: Breast of chicken, Prosciutto, Mozzarella cheese, sage, demi-glace brown sauce
- Pollo Schiacciata.....26
House specialty: Brick pressed baked half chicken, fresh rosemary, garlic

CARNE / VEAL - STEAK

- Vitello Alla Parmigiana 29
Fresh veal cutlet, Mozzarella & Parmesan cheeses, tomato cream sauce
- Vitello Scaloppine Con Funghi..... 30
Fresh veal cutlet, sautéed fresh mushroom, rosemary, Marsala brown sauce
- Pork Cutlet Sorrento 28
Special this week: Bone-in Pork Cutlet, breaded, sauteed fresh mushrooms, sun-dried tomato, fresh basil leaves, 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
- Chocolate Temptation Cake 8

Take-Out/Delivery

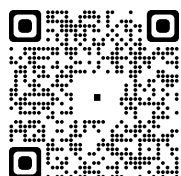
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<http://MontecatiniRestaurant.com/order-online/>

THIS WEEK'S TAKE-OUT FAMILY MEAL

Serves 4 or more ... **\$85**

Caesar Salad Tray *with dressing on the side*

Pollo Saltimbocca

(Breast of chicken, Prosciutto, Mozzarella cheese, sage, demi-glace brown sauce)

Penne with Tomato Cream Sauce

Fresh Vegetable Medley

THREE COURSE TAKE-OUT ONLY DINNER

Wed, Thurs - \$29 / Fri, Sat, Sun - \$39

Caesar Salad

Pollo Saltimbocca w/ Side Pasta & Veggies

Chocolate Temptation Cake

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