

MONTECATINI

RISTORANTE & BAR

Wednesday, September 15th to Sunday, September 19th, 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>	
Panzotti Di Vitello Bolognese	23
New this week: Large, house-made veal ravioli, Bolognese meat sauce	
Fettuccine Carbonara	23
New this week: Fresh long flat pasta, Pancetta, onion, white wine, fresh cream sauce	
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	
Penne Pollo Sausage Cajun	24
New this week: Tube pasta, chunks of chicken breast, Andouille sausage, fresh mushrooms, Cajun cream sauce	
Linguine Alle Vongole	25
<i>Long pasta, fresh clams, baby clams, red or white sauce</i>	
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
- Fresh Salmon Della Casa29
New this week: *Fillet of fresh Salmon, artichoke hearts, diced fresh tomato, white wine, lemon 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 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*

CARNE / VEAL - STEAK

- Vitello Piccata 28
Fresh veal cutlet with capers, lemon, white wine sauce
- Vitello Alla Parmigiana 29
Fresh veal cutlet, Mozzarella & Parmesan cheeses, tomato cream sauce
- Sauteed Trilogy Marsala 29
New this week: *Lollipop lamb chops, breast of chicken, Italian sausage, sautéed fresh mushroom, Marsala wine 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

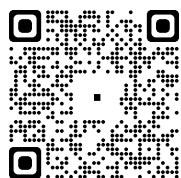
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from our Montecatini App

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

THIS WEEK'S TAKE-OUT FAMILY MEAL

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

Hearts of Romaine Gorgonzola
with dressing on the side

Panzotti Di Vitello Bolognese
(Large, house-made veal ravioli, Bolognese meat sauce)

Tiramisu Montecatini

THREE COURSE TAKE-OUT ONLY DINNER

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

Hearts of Romaine Gorgonzola
Panzotti Di Vitello Bolognese
Tiramisu Montecatini

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