

# MONTECATINI

## RISTORANTE & BAR

Wednesday, October 13th to Sunday, October 17th, 2021

### Let's Stay Safe Together

\*Require Proof of Vaccination/Negative Covid test

\*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

*Butter lettuce, Italian peppers, fritata*

**Caesar Salad** ..... 11

Add: Anchovies ...2    Add: Prawns ...8

Add: Chicken Breast ...5

**Minestrone Toscano** ..... 9

*Italian vegetable soup made with fresh zucchini, squash, carrots, celery, onion, garlic, pinto bean in a chicken broth*

**Mozzarella, Pomodori & Basilico** ..... 12

*Fresh mozzarella cheese, tomato, basil*

**Hearts of Romaine Gorgonzola**..... 12

**Radicchio and Arugula** ..... 12

*Two bitter Italian lettuces, goat cheese, balsamic vinaigrette*

**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:** Garlic, Cognac and butter.  
Please allow ~15 min.

**Insalata Di Pesce** ..... 16

**Special this week:** Calamari, bay shrimp, butter lettuce, Montecatini dressing

### 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

*Fresh long flat pasta, fresh vegetables, olive oil, garlic, topped with Feta cheese*

**Panzotti Di Formaggio**..... 22

*Large house-made three-cheese ravioli, fresh tomato sauce*

**Tortellini Montecatini** ..... 12/23

*Veal-filled, w/ prosciutto, peas, light cream sauce*

**Gnocchi Carbonara**..... 23

**Special this week:** Chef made in-house w/potato, flour and egg, Pancetta, onion, white wine, fresh cream sauce

**Lasagne Casalinga**..... 23

**Chef's special recipe:** Beef and veal lasagne, Italian cheeses, tomato cream sauce

**Melanzane (Eggplant) Parmigiana**.... 24

*Fresh eggplant, mozzarella & parmesan cheeses, tomato cream sauce*

**Linguine Alle Vongole**..... 25

*Fresh clams, baby clams, choice of red/white sauce*

**Capellini Smoked Salmon & Prawns** . 26

**New this week:** Angel hair pasta, smoked Salmon, large prawns, fresh spinach, diced tomato, olive oil and garlic

**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 Scampi .....28  
*Large prawns, white wine, garlic, parsley, lemon*
- Red Snapper & Prawns Piccata.....29  
**New this week:** *Fillet of Red Snapper, two large prawns, capers, lemon, white wine butter 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 Montecatini .....26  
**New this week:** *Breast of chicken, fresh mushrooms, diced tomato, brandy, fresh 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*
- Pork Cutlet Sorrento ..... 28  
**New 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

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**

- Caesar Salad Tray *with dressing on the side*
- Pollo Montecatini  
*(Breast of chicken, fresh mushrooms, diced tomato, brandy, fresh tomato cream 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 Montecatini w/ Side Pasta & Fresh Vegies
- 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](http://www.montecatinirestaurant.com)