

# MONTECATINI

## RISTORANTE & BAR

Wednesday December 1st to Sunday December 5th, 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

<b>Insalata Della Casa</b> .....	10
<i>Butter lettuce, Italian peppers, fritata</i>	
<b>Caesar Salad</b> .....	11
Add: Anchovies ...2    Add: Prawns ...8	
Add: Chicken Breast ...5	
<b>Minestrone Toscano</b> .....	9
<i>Italian vegetable soup made with fresh zucchini, squash, carrots, celery, onion, garlic, pinto bean in a chicken broth</i>	
<b>Mozzarella, Pomodori &amp; Basilico</b> .....	12
<i>Fresh mozzarella cheese, tomato, basil</i>	
<b>Hearts of Romaine Gorgonzola</b> .....	12
<b>Radichio and Arugula</b> .....	12
<i>Two bitter Italian lettuces, goat cheese, balsamic vinaigrette</i>	
<b>Insalata Di Spinaci</b> .....	14
<i>Fresh spinach, wilted by hot sautéed dressing with fresh mushrooms, pancetta, red onion</i>	
<b>Carpaccio</b> .....	14
<b>Only for Indoor Dining:</b> Thinly sliced premium beef, served with capers, Montecatini's special sauce.	
Add: Arugula and Red Onion...3	
<b>Escargot</b> .....	15
<b>Only for Indoor Dining:</b> Garlic, Cognac and butter.	
Please allow ~15 min.	
<b>Shrimp Vinaigrette</b> .....	15
<i>Bay Shrimp, butter lettuce, Montecatini dressing</i>	

### PASTA & ITALIAN SPECIALTIES

<b>Linguine/Capellini Al Pomodoro</b> .....	9/16
Add: Chicken Breast...5; Prawns...8	
<b>Fettuccine Alfredo</b> .....	10/19
Add: Chicken Breast...5; Prawns...8	
<b>Linguine Al Pesto</b> .....	11/20
Add: Chicken Breast...5; Prawns...8	
<b>Panzotti Di Formaggio</b> .....	22
<i>Large house-made three-cheese ravioli, fresh tomato sauce</i>	
<b>Panzotti Di Vitello</b> .....	22
<b>New this week:</b> Large, house-made veal ravioli, Bolognese meat sauce	
<b>Fettuccine Primavera</b> .....	22
<i>Fresh vegetables, feta cheese, garlic, olive oil</i>	
<b>Tortellini Montecatini</b> .....	12/23
<i>Veal-filled, w/ prosciutto, peas, light cream sauce</i>	
<b>Lasagne Casalinga</b> .....	23
<b>Chef's special recipe:</b> Beef and veal lasagne, Italian cheeses, tomato cream sauce	
<b>Melanzane (Eggplant) Parmigiana</b> ....	24
<i>Fresh eggplant, mozzarella &amp; parmesan cheeses, tomato cream sauce</i>	
<b>Penne Prawns Pesto</b> .....	26
<b>New this week:</b> Tube pasta, large prawns, sun-dried tomato, artichoke hearts, fresh pesto cream sauce	
<b>Linguine Alle Vongole</b> .....	26
<i>Long pasta, fresh clams, baby clams, choice of red or white sauce</i>	

<b>Fettuccine Alla Viareggina</b> .....	28
<b>House specialty:</b> 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*
- Rainbow Trout & Prawns Almondine...29  
**New this week:** *Fillet of Rainbow Trout, two large prawns, almond slivers, 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 Schiacciata.....26  
**House specialty:** *Brick pressed baked half chicken, fresh rosemary, garlic*
- Pollo Alla Parmigiana .....26  
*Breast of chicken with mozzarella & parmesan cheeses, tomato cream sauce*

## CARNE / VEAL - STEAK

- Vitello Alla Parmigiana ..... 29  
*Veal cutlet, with Mozzarella & Parmesan cheeses, tomato cream sauce*
- Vitello Scaloppine Con Funghi..... 30  
*Veal cutlet, fresh sautéed mushroom, rosemary, demi-glace brown sauce*
- Roast Duck Marsala..... 29  
**New this week:** *Half of a roasted duck with sauteed 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

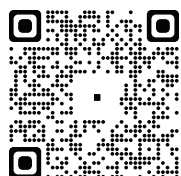
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<http://MontecatiniRestaurant.com/order-online/>

## THIS WEEK'S TAKE-OUT FAMILY MEAL

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

Mozzarella, Pomodori & Basilico

Panzotti Di Vitello

*(Large, house-made veal ravioli, Bolognese meat sauce)*

Cheesecake del Giorno

## THREE COURSE TAKE-OUT DINNER

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

Mozzarella, Pomodori & Basilico

Panzotti Di Vitello

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)