

# MONTECATINI

## RISTORANTE & BAR

### -ANTIPASTI-

- Pane al' aglio – Garlic bread 9  
Mozzarella, pomodori & basilico 15  
Prosciutto antipasto, artichoke, mozzarella 16  
Escargot - garlic, cognac, butter... Allow 15 min 18  
Pancetta wrapped prawns, pesto aioli 20  
Zuppa di vongole - clams, leeks, garlic, white wine 21  
Carpaccio - thinly sliced beef, capers, specialty sauce, lime 18

**Add red onion & arugula 3**

### -ZUPPA – INSALATE-

- Minestrone Toscano 11  
Insalata della casa 12  
Caesar 13  
**Anchovies 3 Pancetta 4 Chicken Breast 6 Prawns 8**  
Hearts of romaine con gorgonzola 14  
Radicchio and arugula – strawberries, walnuts, goat cheese, balsamic 14  
Insalata di spinachi - wilted spinach, mushrooms, pancetta, red onion, brandy 16  
Shrimp or Calamari vinaigrette 17  
Insalata di pesce - calamari, baby clams, bay shrimp, vinaigrette 18

### -PASTA-

- Capellini al pomodoro 23  
**Pancetta 4 Sausage 5 Chicken breast 6 Prawns 8 Scallops 10**  
Fettucine bolognese 25  
Linguine amatriciana - pancetta, tomato sauce, white wine, chili flake 26  
Fettucine alla carbonara - pancetta, egg, white wine, cream 27  
Fettucine alla primavera - vegetable medley, mushroom, olive oil, pesto, feta 25  
Panzotti di formaggio - three cheese ravioli, tomato 26  
Tortellini - beef, prosciutto, peas, cream 26  
Gnocchi - bolognese//pesto cream//pomodoro 25  
Lasagna casalinga - beef, béchamel, parmesan, mozzarella, tomato cream... Allow 30 min 26  
Linguine al vongole - clams, leeks, white wine...Cream//Pomodoro//Garlic olive oil 30  
Fettucine alla viareggina - scallops, prawns, bay shrimp, mushroom, tomato cream 32

### -SECONDI-

- Melanzane parmigiana - eggplant tomato cream 26  
Calamari saltati - baby squid, white wine, tomato sauce, capers 31  
Gamberi scampi - prawns, lemon, white wine, garlic 33  
Seppia dore - abalone style calamari steak, egg wash, lemon 33  
Scallops al limone - large scallops, lemon, white wine 35  
Cioppino - clams, calamari, prawns, scallops, tomato broth, capers, chili 37  
Pollo or Vitello alla piccata - capers, lemon, white wine 29 / 32  
Pollo or Vitello alla parmigiana - mozzarella, tomato cream 29 / 32  
Pollo or Vitello scallopini con funghi - mushroom, marsala reduction, rosemary 29 / 32  
Pollo or Vitello saltimbocca - prosciutto, mozzarella, sage, demi-glace 30 / 33  
Pollo alla schiacciata - half chicken, roasted, brick pressed, rosemary, garlic...Allow 30 min 30  
**Add usanza style - demi-glace, artichoke, mushroom 2**  
Bone in pork cutlet Sorrento - mushroom, sun dried tomato, basil, mozzarella, demi-glace 34  
Bistecca - New York strip, black peppercorn, red wine reduction, Cognac garlic butter 38

# Cocktails

- Montecatini Sangria 14  
The Hugo Spritz - Elderflower, Mint, Prosecco, Lime, Orange 15  
Paper Plane - Four Roses Bourbon, Aperol, Amaro Nonino, Lemon 15  
The Carciofi - Starward Whiskey, Cynar, Antica Formula Vermouth, Orange Bitters 15  
Argonaut Saloon Strength Brandy Old Fashioned 15  
The Spruce - Gin, Lillet Blanc, Rosemary Simple, Lemon 15  
Juan's Call - Pisco, Lemon, Lime, Canton Ginger, Nutmeg, Rosemary 15  
Brass Flower - Vodka, Elderflower, Grapefruit, Prosecco 15  
Rum Springa - Rum, Coconut Water, Simple, Lime 15  
The Spicy Albahaca - Tequila, Basil, Pineapple, Black Tea, Cayenne, Lemon 16

# Beer

- Menabrea Amber (Italia) 8  
Menabrea Blonde Lager (Italia) 8  
Scrimshaw Pilsner (Fort Bragg) 8  
Einstok Porter (Iceland) 9  
Offshoot Escape West Coast IPA 16 oz (SoCal) 11  
Almanac Love Hazy IPA 16 oz (Alameda) 11  
Erdinger N/A (Bavaria) 7

# By the glass/ Happy Hour

- Happy Hour Daily - Open to 6:30**  
**Happy Hour Bites - Carpaccio/ Antipasto/ Spinach pancetta shrimp salad/ Calamari salad 10**  
**Happy Hour Well Cocktails 9**

## Bubbles

- Prosecco, Torresella DOC, Italy 12/ 42/ **HH 9**  
Brut Cuvee, Castaldi, Franciacorta (Champagne Method) 16/ 62/ **HH 13**  
Brut Rose, Filanda, Lombardy, Italy 14/ 54/ **HH 11**

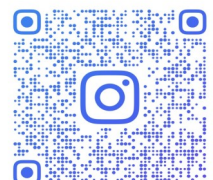
## White/ Rose

- Rose, Santi, Bardolino, Italy 13/ 48/ **HH 10**  
Pinot Grigio, Campagnola, Italy 10/ 38/ **HH 8**  
Soave Pieropan, Soave Veneto, Italy 13/ 46/ **HH 10**  
Falanghina, Alois, Campania, Italy 14/ 52/ **HH 11**  
Sauvignon Blanc, Nobilo, New Zealand 13/ 48  
Chardonnay, Talbott Kali Hart, Monterey 14/ 50  
Chardonnay, Sojourn, Durell Single Vineyard, Sonoma Coast 22/ 80/ **HH 19**  
Chardonnay, Rombauer, Napa (375ml) 38

## Red

- Nero D' Avola, Sicily, Italy 12/ 40/ **HH 10**  
Chianti Classico Reserva, Banfi, DOCG, Toscana, Italy 14/ 55  
Super Tuscan, Petra, Toscana Italy 16/ 62/ **HH 13**  
Pinot Noir, Kosich, Estate Grown, Carneros 17/ 68  
Pinot Noir, Belle Glos C & T, S.B. County 20/ 79/ **HH 17**  
Zinfandel, Moss Roxx, Lodi 15/ 58/ **HH 13**  
Merlot, Emmolo by Caymus, Napa 18/ 70/ **HH 15**  
Cabernet Sauvignon, Tooth and Nail, Paso Robles 17/ 62/ **HH 14**  
Cabernet Sauvignon, Alpha Omega 2 Squared, Napa 24/ 92

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