

MONTECATINI

RISTORANTE & BAR

-ANTIPASTI-

- Pane al' aglio** - Garlic bread
- Parmigiano al' aglio dip** - Garlic, parmesan, balsamic, olive oil, chili flake
- Caprese** - pesto vinaigrette
- Antipasto** - prosciutto di parma, olives, artichoke, Grana Padano (Serves 3-4)
- Escargot** - garlic, cognac, butter (Allow 15 min)
- Pancetta wrapped prawns** - pesto aioli
- Zuppa di vongole** - clams, leeks, garlic, white wine
- Carpaccio** - thinly sliced raw beef, capers, specialty sauce, lime
- Add red onion & arugula

-ZUPPA – INSALATE-

- Minestrone Toscano**
- Insalata della casa**
- Caesar**
- Anchovies Pancetta Chicken Breast Prawns
- Hearts of romaine con gorgonzola**
- Radicchio and arugula** - strawberries, walnuts, goat cheese, balsamic
- Insalata di spinachi** - wilted spinach, mushrooms, pancetta, red onion, brandy
- Shrimp or Calamari vinaigrette** (Sharable)
- Insalata di pesce** - calamari, baby clams, bay shrimp, vinaigrette (Sharable)

-PASTA-

- Capellini al pomodoro** 24
- Pancetta Sausage Chicken breast Prawns Scallops
- Pappardelle bolognese**
- Linguine amatriciana** - pancetta, tomato sauce, white wine, black pepper
- Fettuccine alla carbonara californiana** - pancetta, egg, white wine, cream
- Fettuccine alla primavera** - vegetable medley, mushroom, olive oil, pesto, feta
- Panzotti di formaggio** - three cheese ravioli, spinach, tomato
- Tortellini** - beef, prosciutto, peas, cream
- Gnocchi** - Bolognese // Pesto cream // Pomodoro
- Lasagna casalinga** - beef, bechamel, parmesan, mozzarella, tomato cream (Allow 30 min)
- Linguine al vongole** - clams, leeks, white wine... Cream // Pomodoro // Garlic olive oil
- Fettuccine alla viareggina** - scallops, prawns, bay shrimp, mushroom, tomato cream

-SECONDI-

- Melanzane parmigiana** - eggplant, parmesan, mozzarella, tomato cream
- Gamberi scampi** - prawns, lemon, white wine, garlic
- Calamari saltati** - baby squid, white wine, tomato sauce, capers
- Seppia dore** - abalone style calamari steak, egg wash, lemon
- Scallops al limone** - large scallops, lemon, white wine
- Cioppino** - clams, calamari, prawns, scallops, tomato broth, capers, chili
- Pollo or Vitello alla piccata** - capers, lemon, white wine
- Pollo or Vitello alla parmigiana** - mozzarella, tomato cream
- Pollo or Vitello scallopini con funghi** - mushroom, marsala reduction, shallots, rosemary
- Pollo or Vitello saltimbocca** - prosciutto, mozzarella, sage, demi-glace
- Due to a current veal shortages, availability is limited.
- Pollo alla schiacciata** - half chicken, roasted, brick pressed, rosemary, garlic (Allow 30 min)
- Add usanza style - demi-glace, artichoke, mushroom
- Bone in pork cutlet Sorrento** - mushroom, sun dried tomato, basil, mozzarella, demi-glace
- Bistecca** - Star Ranch NY Steak, peppercorn red wine reduction, Cognac garlic butter
- All served with pasta and vegetables-

All dishes are prepared from scratch. To ensure the best service, we kindly ask that orders be placed all at once.
Please note that wait times may be longer during peak hours. Thank you!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

COCKTAILS

Montecatini Sangria

Your Call Spritz - Choice of Aperol, Limoncello, Campari or Hugo

Paper Plane - Four Roses Bourbon, Aperol, Amaro Nonino, Lemon

The Carciofi - Starward Whisky, Cynar, Carpano Antica, Orange Bitters

Argonaut Saloon Strength Brandy Old Fashioned

Vespa - Blood Orange Gin, Lemon, Simple, Prosecco

Juan's Call - Pisco, Canton Ginger, Nutmeg, Rosemary, Lemon, Lime

Brass Flower - Vodka, Elderflower, Grapefruit, Prosecco

The Spicy Albahaca - Tequila, Basil, Pineapple, Black Tea, Cayenne, Lemon

Cherry Sour Kiss - Vodka, Cherry, Pomegranate, Lime, Campari, Peychaud's Bitters, Egg White

BEER

Dolomiti Amber (Italia)

Menabrea Blonde Lager (Italia)

Scrimshaw Pilsner (Fort Bragg)

Einstok Porter (Iceland)

Offshoot Escape West Coast IPA 16 oz (SoCal)

Almanac Love Hazy IPA 16 oz (Alameda)

Erdinger N/A (Bavaria)

Barrel Aged

Starward Two Fold Whisky

Neat

King Cube

Old Fashioned

Manhattan

Boulevardier

WINE

Bubbles

Prosecco, Avissi DOC, Italy

Brut Cuvee, Castaldi, Franciacorta (Champagne Method)

Brut Rose, Cleto Chiarli, Modena, Italy

Whites/ Rose

Rose, Rotating, Italy

Pecorino, Velenosi, Marche, Italy

Siciliano Bianco, Donnafugata, Sicily, Italy

Vermentino, Limizanni, DOCG, Sardinia, Italy

Sauvignon Blanc, Groth, Napa

Chardonnay, Oberon, Carneros

Chardonnay, Bouchaine, Napa

Chardonnay, Rombauer, Napa (375ml)

Passito, Donnafugata 2oz (Sicilian Dessert White)

Reds

Nero D' Avola, Purato, Sicily, Italy

Barbera D' Asti, Vietti, Piedmonte, Italy

Cannonau (Grenache), Santadi, Sardinia, Italy

Super Tuscan, Lucente, Toscana, Italy

Pinot Noir, Fess Parker, Santa Barbara

Bordeaux Blend, The Paring, Santa Barbara

Merlot, Oberon, Napa

Cabernet Sauvignon, Mehwa, North Coast

Cabernet Sauvignon, Keenan, Spring Mt, Napa

HAPPY HOUR DAILY: OPEN - 6:30PM

Happy Hour Well Cocktails

Happy Hour Wine *HH

Happy Hour Bites

Carpaccio / Antipasto

Bay shrimp & pancetta salad / Calamari salad

ASK ABOUT OUR E-LIST!



@MONTECATINIRESTAURANT