



# RISTORANTE MONTAGNA

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## Antipasto

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### “To Share”



 <b>Shrimp Scampi</b>	11
Jumbo Shrimp Sautéed with White Wine, Garlic, Lemon Butter, Tomatoes & Basil - Served with Garlic Bread	
<b>Spinach &amp; Artichoke</b>	8
Diced Artichoke Hearts, Spinach, Tomatoes & Fontina Cheese with Alfredo Sauce Served with Crispy Focaccia Bread	
<b>Antipasto</b>	12
Bresola, Soppresata, Milano Genoa, Prosciutto with Domestic Cheeses, Marinated Artichokes & Olives	
<b>Calamari Fritte</b>	9
Crispy Calamari Coated in Egg Whites & Seasoned Flour, Deep Fried & Served with Spicy Marinara Sauce	
<b>Bruschetta</b>	6
Garlic Bread Toasted & Topped with a Tomato Relish, Balsamic Vinegar & Roasted Garlic	
<b>Handmade Mozzarella Marinara</b>	8
Whole Milk Mozzarella Cheese Breaded & Fried Topped with Provolone Cheese & Marinara Sauce	
<b>Minestrone</b>	6
House Made Soup with Fresh Herbs, Seasonal Vegetables & Variety of Italian Beans	

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## Insalata

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### “\$7 Small Plate or \$10 Large Plate”

<b>Panzanella Salad</b>	
Cubed Bread Tossed with Garlic, Olives, Capers, Parsley, Basil, Tomatoes, Red Onion & Rosemary Vinaigrette	
 <b>Italian Tossed Salad</b>	
Iceberg, Arugula, Kalamata Olives, Red Onions, Pepperoncini & Italian Vinaigrette	
<b>Spinach Salad</b>	
Tender Leaf Spinach Tossed with Roasted Red Peppers, Sweet Roasted Onions, Gorgonzola Cheese, Apple Cider Vinaigrette & Topped with Bacon & Pine Nuts	
 <b>Caesar Salad</b>	
A Traditional Caesar Salad of Romaine Lettuce Tossed with Caesar Dressing, Croutons & Shaved Parmesan Cheese	

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## Montagna's Flat Bread Pizza 10'

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<b>Margherita Flatbread</b>	12
Grape Tomatoes, Four-Cheese Blend, Fresh Mozzarella & Basil	
<b>Chicken &amp; Roasted Pepper Flatbread</b>	12
Grilled Chicken, Roasted Peppers, Onions, & Garlic Alfredo Sauce & Arugula	
<b>Sausage &amp; Pepperoni</b>	11
Italian Sausage, Pepperoni & our Marinara	
<b>Four Cheeses</b>	10
Choice of our Marinara or Garlic Alfredo	

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## Contorni

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<b>Jumbo Green Asparagus</b>	5
Sautéed in White Wine Garlic & Olive Oil	
<b>Meat Balls</b>	6
Served with Spicy Marinara & Parmesan	
<b>Risotto</b>	4
Our chef's Choice-Served Daily	
<b>Italian Sausage</b>	6
Roasted in Olive Oil & Garlic Topped with Fresh Herbs	





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## Pasta

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### “Small Plate or Large Plate”



<b>Shrimp &amp; Angel Hair</b> Angel Hair Pasta Tossed with a Blend of our Diavolo Sauce with Sautéed Shrimp, Roasted Garlic & Red Pepper.	14	20
<b>Fettuccine Alfredo</b> Traditional Fettuccine Noodles Tossed with Garlic in a Creamy Alfredo Sauce	11	16
<b>Linguine &amp; Clams</b> Linguine Pasta Tossed with Fresh Clams, Basil, Tomatoes, Garlic & Extra Virgin Olive Oil	13	19
<b>Rigatoni</b> Rigatoni Pasta with Herb Roasted Boneless Chicken, Mushrooms & Onions, Tossed in a Light Marsala Cream Sauce	12	18
<b>Spaghetti, Meatball or Sausage</b> Spaghetti with your Choice of Meatballs or Italian Sausage Served with our Meat or Marinara Sauce	14	20
<b>Penne Arrabiata</b> Penne Pasta Tossed with Basil, Whole Tomatoes, Roasted Garlic & Hot Red Pepper Flakes	11	16
<b>Manicotti</b> Creamy Burrata- Ricotta Filled Pasta with Tomatoes, Basil & Béchamel Sauce.	12	18
<b>Lasagna</b> Lasagna Sheets Layered with Spinach, Fresh Herb Ricotta, Four Cheese Blend, Served with Meat or Marinara Sauce	11	16

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## Speciali

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<b>Fresh Fish of the Day</b> Our Chef's Choice - Served Daily	24
<b>Lamb Ossobuco</b> Slowly Braised Lamb in Red Wine, Served with Mash Potatoes, Swiss chard & House Demi-Glace	26
<b>Veal Piccata</b> Veal Cutlets, Sautéed with Capers, Lemon & White Wine & Served over Aglio Spinach	24
<b>Chicken Saltimbocca</b> Chicken Breasts Lightly Breaded, Prosciutto & Provolone Cheese Served in a Light Veal Sauce with Caramelized Onions	22
<b>Eggplant Parmesan</b> Sliced Eggplant Breaded & Fried, Layered with Provolone Cheese & our Marinara Sauce	18
<b>Striped Bass</b> Whole Roasted Striped Bass Served with Lobster-Saffron Broth, Clams, Mussels & Pancetta	25
<b>Skirt Steak</b> Grilled Skirt Steak Served with Sautéed Asparagus, Fingerling Potatoes, Parmesan Cheese & Crispy Onions	24
<b>Special Note</b> Gluten-Free Pasta Options Prepared Upon Request	14

### Cucina Povera

**Cucina Povera is an Italian phrase referencing “humble cooking”. The combination of flavors & technique, using fresh ingredients, to create a memorable food experience.**

18% Gratuity Will Be Added To Parties of Six or More Guests

We strive to use all organic and local sustainable products

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

