

Montaluce Restaurant



Shareables

FOCACCIA BREAD

House-made focaccia bread with olive oil and balsamic glaze.

*add marinara \$2

CHEESE AND CHARCUTERIE BOARD

32

Chef's choice of meats and cheeses, both locally sourced, served with pickled jalapeño, olives, house made jam, nuts, and bread.

Gluten-free option available for all boards

TUSCAN FLATBREAD

19

Goat cheese, caramelized onions, arugula, balsamic glaze, truffle oil, and parmesan cheese. This dish is vegetarian.

*add chicken \$10 *add salmon \$12 *add steak \$15

*add avocado \$3

LOCAL SALAD GREENS

10/14

Arcadian mix, feta cheese, roasted nuts, baby heirloom tomatoes, house croutons, and daily-made house dressing.

*add chicken \$10 *add salmon \$12 *add steak \$15

*add avocado \$3 *add lobster \$25

FRENCH ONION SOUP

14

Caramelized Vidalia onions, hearty beef broth, Sherry, and melted gruyere cheese.

GREEK SALAD

17

A fresh medley of ripe tomatoes, crisp cucumbers, Kalamata olives, capers, red onions, and creamy feta cheese. Tossed in extra virgin olive oil and oregano.

*add chicken \$10 *add salmon \$12 *add steak \$15

*add avocado \$3 *add lobster \$25

CAPRESE PORK CHOP

41

12 ounce bone-in pork chop topped with melted mozzarella cheese and fresh made bruschetta. Served with fried garlic red potatoes.

LION'S MANE STEAK

34

Thick cut Lion's mane mushroom 'steak' grilled to perfection. Served with cauliflower risotto and roasted tomatoes.

(Texture compares to steak).

CHEF'S DELIGHT

22

Montaluce house-made bread, Havarti cheese, and truffle honey glaze. Served with a cup of Tuscan-style tomato soup.

TAGLIATELLE BOLOGNESE

30

Tagliatelle pasta with rich house-made meat sauce. Topped with shredded parmesan cheese.

Gluten-free option available

CHICKEN SATAY

39

Springer Mountain chicken thighs marinated in coconut curry and pan-seared. Adorned with a rich peanut sauce atop a bed of coconut jasmine rice. Served with a chilled cucumber & onion salad.

CLASSIC AMERICAN BURGER

23

8-ounce wagyu beef patty topped with American cheese, lettuce, tomato, pickle, and onion. Served on a toasted Kaiser roll.

*add egg \$2 *add bacon \$4 *add horseradish cheese \$2

*add avocado \$3

Gluten-free option available

WE ARE CASHLESS - ASK YOUR SERVER FOR MORE DETAILS.

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

*ALL PRODUCTS ARE GMO, HORMONE, STEROID, AND ANTI-BIOTIC FREE.

*MONTALUCE'S CHECK-SPLITTING POLICY PERMITS ANY TABLE'S FINAL BILL TO BE SPLIT UP TO 4 WAYS.

*NO SUBSTITUTIONS OF SIDES, UNLESS THERE IS AN ALLERGY.

*ALL UNCLOSED CHECKS WILL HAVE AN AUTOMATIC 2% SERVICE CHARGE APPLIED.

*WE HAVE A \$35 CAKEAGE FEE FOR EVERY OUTSIDE CAKE/DESSERT.

*WE HAVE A \$35 CORKAGE FEE FOR EVERY OUTSIDE BOTTLE OF WINE.