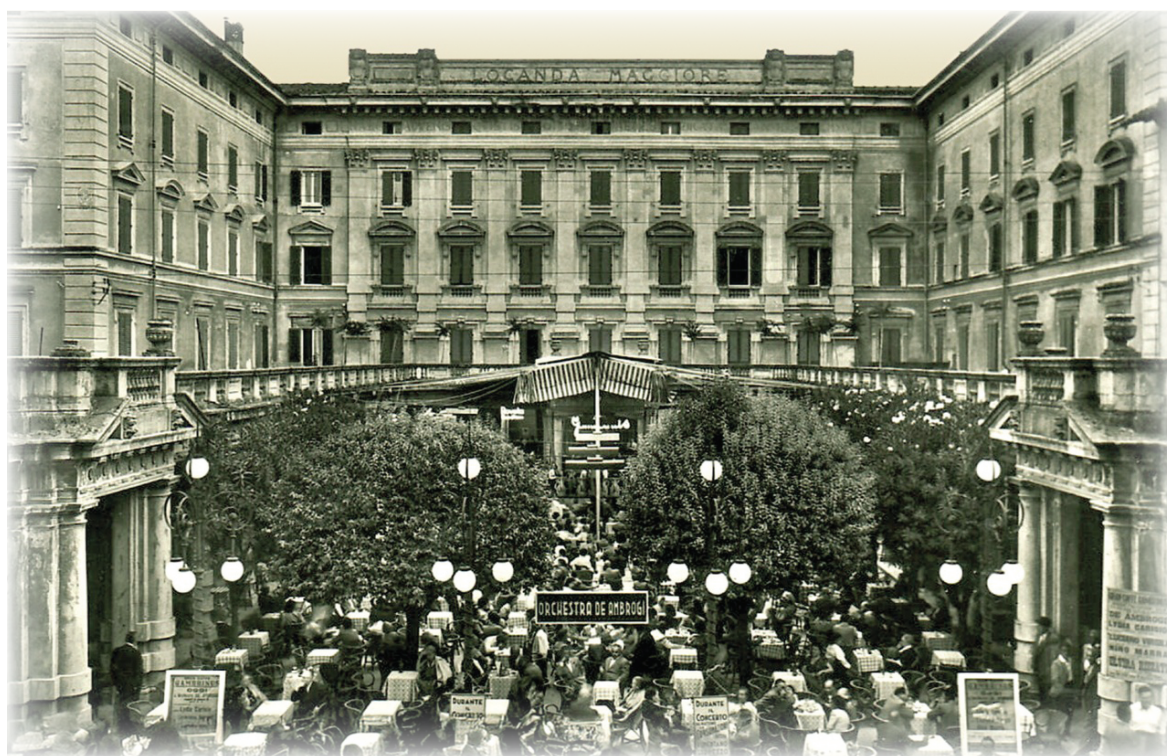




Menu



Gran  Caffè
Gambrinus
Bistrot degli Artisti

APPETIZERS

Vegetarian tart with cheese fondue	13
Ham and melon	16
Caprese (fior di latte) 12 / (Bufala)	16
Seafood salad with sitronette	18
Crispy octopus with parsley potatoes sitonette	18
Fresh seasonal salad	18
Smoked swordfish with rocket, cherry tomatoes, extra virgin olive oil and lemon	18
Norwegian salmon with wild fennel, pink pepper and fresh spring onion	18
Wild salmon also available on request	25
Octopus carpaccio with red radicchio and sitronette	20
Tuscan appetizer (min. 2 people)	30

COLD CUTS AND CHEESE BOARDS

Elegance - (small format))	15
Refined - (medium format)	25
Majestic - (large format)	40

FIRST COURSES

Borage ravioli in walnut sauce	16
Trofie with Genoese pestoe	14
Spaghettoni squares alla roccia	20
Linguine with tuna bottarga and cherry tomatoes with a hint of lemon	16
Penne with ragù alla pistoiese or tomato	14
Pappardelle with porcini mushrooms	20
Baked lasagna	16
Tagliolini with blue crab meat	25
Spaghetti with two cherry tomatoes and basil	18
Seafood risotto	25
Pumpkin risotto with taleggio cream	20
Spaghetti with clams	22

SECOND COURSES

English roast beef	18
Forest flavoured escalopes	18
Robespierre style sliced beef with Colonnata lard	22
Mussels with pepper	22
Fried mixed seafood Viareggina style	22
Sea bream fillets Sicilian style	25
Sea bass carpaccio with strawberries and lime	25
Mixed seafood grill	26
Duck breast with sweet and sour apricots	26
Catch of the day in salt, grilled or island style:	
Sea bass, sea bream, turbot	a person 30
Beef fillet with green pepper	32
Grilled Florentine steak or grilled rib eye	60/kg
Catalan style lobster with fruit salad and vegetables (2person)	80

SIDE DISHES

Cannellini beans in a flask	6
Mixed salad	6
French fries	6
Carrot crudités	6
Fried artichoke	7
Grilled mixed vegetables	8
Green beans with potatoes in a salad	8
Pachino tomato salad	8
Zucchini carpaccio with speck, parmesan and pine nuts	10
Hawaiian farro salad	10

DESSERTS by the chef

Crème brûlé	8
Dark chocolate heart	10
(PREPARATION 15/18 MINUTES)	

SEASONAL FRUIT

DRINKS

Still water 0.75cl	2,5
Sparkling water 0.75cl	2,5

Service and cover charge	2,5
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PIZZAS - THE RED

MARGHERITA	12
organic tomato, fior di latte mozzarella, extra virgin olive oil, basil	
BUFALINA	14
organic tomato, buffalo mozzarella, extra virgin olive oil, basil	
NAPOLI	12
organic tomato, anchovies, olives, capers, oregano, garlic, extra virgin olive oil, basil	
MARINARA	10
organic tomato, oregano, garlic, extra virgin olive oil, basil	
DIAVOLA	12
organic tomato, fior di latte mozzarella, spicy spianata, extra virgin olive oil, basil	
CAPRICCIOSA	15
organic tomato, fior di latte mozzarella, olives, mushrooms, artichokes, cooked ham, extra virgin olive oil, basil	
NDUJA	12
organic tomato, fior di latte mozzarella, nduja, provolone flakes, extra virgin olive oil, basil	
SOTTOBOSCO	16
organic tomato, fior di latte mozzarella, sausage, porcini mushrooms, extra virgin olive oil, basil	

PIZZAS - THE WHITES

ORTOLANA	14
mozzarella, courgettes, aubergines, peppers, extra virgin olive oil, basil	
4 FORMAGGI	14
mozzarella, gorgonzola, mix of cheeses, extra virgin olive oil, basil	
AMERICANA	13
mozzarella, sausage, french fries, extra virgin olive oil, basil	
VERACE	16
buffalo mozzarella, cherry tomatoes, extra virgin olive oil, basil	
TRICOLORE	16
mozzarella, cherry tomatoes, ham, rocket, parmesan, extra virgin olive oil, basil	
RUSTICA	16
mozzarella, scamorza, sausage, baked potatoes, extra virgin olive oil, basil	
FUMO E FUOCO	13
smoked scamorza, pepper, extra virgin olive oil, basil	
PUGLIESE	16
mozzarella, tuna, onion, onion chips, extra virgin olive oil, basil	
TIROLESE	16
mozzarella, walnut cream, speck, gorgonzola, extra virgin olive oil, basil	
FANTASIA	14
mozzarella, cream, ham, corn, extra virgin olive oil, basil	

PIZZAS - THE SPECIALS

LA SPAZIANI	18
mozzarella, saffron potato cream, scamorza, pancetta, black olive powder, extra virgin olive oil, basil	
MAR GINe.V.o	20
mozzarella, seared tuna, yellow cherry tomatoes, gin with extra virgin olive oil, lemon zest, turmeric ricotta, extra virgin olive oil, basil	

MORTAZZA	18
mozzarella, pistachio cream, cherry tomatoes, mortadella, pistachio grains, extra virgin olive oil, basil	
MARINARA RIVISITATA	16
organic tomato, yellow and red cherry tomatoes, garlic, oregano, anchovies, extra virgin olive oil, basil	
PORCHETTONA	16
mozzarella, scamorza, porchetta, baked potatoes, mushroom-shaped eggplants, extra virgin olive oil, basil	
SOLE DI PUGLIA	18
mozzarella, confit cherry tomato cream, burrata, basil cream, extra virgin olive oil, basil	
COSTA DEL VESUVIO	18
mozzarella, basil cream, buffalo mozzarella, yellow and red cherry tomatoes, extra virgin olive oil, basil	
BOSCAIOLA	20
mozzarella, mushroom mix, provolone, truffle powder, extra virgin olive oil, basil	
CALZONE AL FORNO O FRITTO	10
tomato, mozzarella, extra virgin olive oil	

PINSA	
CETARESE	27
cream of confit cherry tomatoes, red and yellow cherry tomatoes, anchovies,capers, olives, extra virgin olive oil, basil	
NERANO	25
mozzarella, zucchini crea, scamorza, black olive powder, extra virgin olive oil, basil	
PORCINI	30
mozzarella, porcini mushroom mix, raw ham, truffle powder, extra virgin olive oil, basil	
GUSTO E SOLE	20
mozzarella, rocket, burrata, pamesan flakes, extra virgin olive oil, basil	

Scrocchiarelle (min 2 pax)

Rustic or Classic Base

LA CLASSICA	20
salt, extra virgin olive oil, oregano	
MARINARA	25
organic tomato, yellow and red cherry tomatoes, garlic, oregano, anchovies, capers, extra virgin olive oil, basil	
GENOVESE BIANCA	30
mozzarella fior di latte, basil pesto, stracciatella, extra virgin olive oil, basil	
ALPINA	30
Black olive cream, smoked scamorza, speck, brie, extra virgin olive oil, basil	
ONDA VERDE	35
mozzarella fior di latte, zucchini cream, Russian shrimp, stracciatella, extra virgin olive oil, basil	
GIALLO BOSCO	30
mozzarella fior di latte, cream of potatoes with saffron, porcini mushrooms, extra virgin olive oil, basil	
SAL MONATA	35
buffalo mozzarella, smoked salmon, and philadelphia, extra virgin olive oil, basil	

MENU' BAR

COFFEE

Espresso	2,5
Espresso Macchiato	2,5
Espresso Corretto	3
Espresso Decaffeinato	2,5
American Coffee	3,5
Moroccan Coffee	3
Coffee with Cream	3
Small Cup Ginseng	3
Large Cup Ginseng	5
Small Cup Barley	2,5
Large Cup Barley	3,5
Cappuccino	3
Squeezed Juices	6
Shaken Coffee	4
Shaken Coffee Corretto	5
Hot Milk	2,5
Latte Macchiato	3
Coffee Cream	5
Variegated Coffee Cream	6
Classic Hot Chocolate	6
Variegated Hot Chocolate	6,5
(White Chocolate, Gianduia, Hazelnut)	
Ice Tea Infusion	6
Pyramid Tea	6
Premium Loose Leaf Tea	8

PASTRY SHOP

Fruit Smoothie	8
Juicer.	9
Granita	5
Lemon Sorbet	5
Pancakes	9
Classic Crepes	7
Gourmet Crepes	9
Savoury Crepes	13

Waffles	8
Natural Frozen Yogurt	7
Variegated Frozen Yogurt	
Gourmet	8
Frozen Yogurt with Fruit	12
Fruit Slices	
Small (1 Person)	10
Medium (2 Persons)	18
Large (4 Persons)	35

BINDI CAKES

Soft Apple Cake	4
Soft Cocoa Cake	4
Soft Carrot Cake	4
Apple Bundt Cake	4
Yogurt and Berries	
Bundt Cake	4
Multigrain Lemon and Ginger Tart	5
Wholemeal Orange Tart	5
Grandma's Cake	7
Coconut and Hazelnut Cake	7
Caprese Cake	7
Strawberry Cake	7
Ricotta and Pistachio Cake	7
Ricotta and Pear Cake	7
Crunchy Cake	7
Sunshine Ray Cake	7
Chocolate Temptation	7
Cheescake Berries	7
Classic Cheesecake	7

BINDI DESSERT SINGLE PORTIONS

Tiramisu Cup Gluten Free	8
Berries Cup Gluten Free	8
Tiramisu Ladyfingers	7

Red Velvet	7
Cream Mousse with Berries	7
Pistachio Crunch	8
Catalan in Coccio	8

BINDI SEMIFROZEN SINGLE PORTIONS

Semifreddo Ice Cream with Torrone	7
Semifreddo Ice Cream with Amaro Del Capo	7
Fruit Ice Cream	8
(Coconut-Lemon Sorrento- Mandarin Sicily)	
Incanto with Salted Caramel and Chocolate	7
Zuccotto	7
Classic Truffle	7
Hazelnut Truffle	7
White Truffle	7

SOFT DRINKS

Panna Water 0,5	2,5
San Pellegrino Water	
Sparkling 0,5	2,5
Coca Cola	5
Coca Cola Zero	5
Fanta	5
Sprite	5
Schweppes Tonic/Lemon	5
Estathe Limon / Peach	5
Red Bull	5
Cedrata Tassoni	5
Chinotto	5
Bitter Red / white	5
Crodino	5
Campari Soda	5
Fruit Juices	4

BEERS

Amarcord Tabachera Strong	
Ambrata	8
Amarcord Gradisca Lager	
Chiara	7
Amarcord Volpina Red	7
Peroni Gran Riserva Bianca	6
Peroni Gran Riserva Rossa	6
Franziskaner Weiss	6
Ichnusa Non Filtrata	6
Tennent's Super	6
Corona	6
Corona Non Alcoholic	6

BEERS ON TAP

	0.2cl / 0.4cl
Löwenbräu Pils	6 9
Hoegaarden Blanche	6 9
Del Borgo Lisa Lager	
non Filtrata	6 9
Del Borgo Maledetta	
Ambrata	6 9

APERITIFS

(OUR COCKTAILS ARE SERVED WITH TASTY ACCOMPANYING PLATES, PERFECT FOR ENHANCEMENT OF EVERY SIP)	
Americano	12
(Bitter Campari, Red Vermouth, Soda)	
Negroni	12
(Gin, Campari Bitter, Red Vermouth)	
Negroni Sbagliato	12
(Bitter Campari, Red Vermouth, Prosecco)	
Old Fashioned	12
(Bourbon Whisky, Angostura Bitter, Sugar, Maraschino Cherry)	
Spritz Aperol / Campari /	

Passion Fruit 10

Spritz Hugo St. Germain 12

NON-ALCOHOLIC COCKTAILS
(ALCOHOL FREE)

Gambrinus Esotic9
(Fresh Orange Juice, Passion Fruit, Blueberry Juice, Orgeat, Fresh Lime Juice)

Shirley Temple9
(Ginger Ale, Grenadine, Fresh Lemon Juice)

Summer Time9
(Grapefruit Juice, Fresh Lemon Juice, Grenadine, Tonic)

Virgin Colada.....9
(Pineapple Juice, Coconut Puree)

Virgin Mojit9
(Ginger Ale, Sugar, Lime Juice, Mint)

COCKTAILS CUP

Daiquiri..... 12
(Light Rum, Fresh Lime Juice, Liquid Sugar)

Margarita 12
(100% Agave Tequila, Cointreau, Fresh Lime Juice, Salt)

Tommy's Margarita 12
(100% Agave Tequila, Agave Syrup, Fresh Lime Juice)

COCKTAIL

Paloma 12
(100% agave tequila, agave syrup, fresh lime juice, pink grapefruit soda)

Tequila Sunrise 12
(100% agave tequila, fresh orange juice, grenadine)

Moscow Mule 12
(Vodka, ginger beer, fresh lime juice, ginger)

Mai Tai 12
(Light rum, dark rum, orange curaçao, almond syrup and lime)

Dirty Martini 12
(Gin, dry vermouth, olives)

Whiskey Sour 12

(bourbon whiskey, fresh lemon juice, sugar syrup)

Disaronno Sour10
(disaronno, fresh lemon juice, sugar syrup)

Mojito Classico12
(White rum, sugar, lime juice, mint, soda)

Mojito Passion Fruit 12

Mojito Fragola.....12

GAMBRINUS GIN & TONIC
(OUR GIN & TONICS ARE SERVED WITH JUNIPER BERRIES, FRUIT OR BOTANICALS SELECTED TO ENHANCE THE FLAVOURS OF THE INDIVIDUAL GIN, EACH ACCOMPANIED BY A QUALITY TONIC)

Malfy - Italy16

Hendrick's - Scotland 18

Mare Capri - Italy 18

Monkey 47 Shwarzwald Gin - Germany16

Tanqueray London Dry - Uk ..14

Tanqueray 10 London Dry - Uk ..16

Tanqueray Sevilla - Uk 16

Tanqueray Rangpur - Uk16

Bombay Saphire East - Uk14

Del Professore Madame - Italy .18

Del Professore Monsier - Italy .18

Del Professore Crocodile -Italy .18

Maite Spiaggia Lunga - Italy ..18

Maite Furia - Italy18

Maite Fiamma - Italy.....18

J. Rose Manara - Italy.....18

Ginarte - Italy.....18

VODKA & TONIC

Belvedere & Tonic14

Grey Goose & Tonic14

Beluga & Tonic16

DISTILLATES

VODKA

Vodka Belvedere10

Vodka Grey Goose10

Vodka Absolute10

Vodka Beluga10

TEQUILA

Tequila Jose Cuervo6

Tequila Don Julio10

Tequila 100% Agave "Patròn" Silver10

Tequila 100% Agave Patròn Reposado12

RUM
(SERVED WITH ARTISAN CHOCOLATE AND DRIED FRUIT)

Rum Don Papa 12

Ron Zacapa 23 Yrs15

Ron Zacapa Edition Negra15

Ron Zacapa La Armonia15

Ron Zacapa Xo18

Ron Zacapa Royal18

Rum Kraken10

Rum Diplomatico Reserva14

WHISKY

Whisky Jack Daniel's8

Whisky Jack Daniel's "Gentleman Jack"9

Whisky Jameson9

Whisky Jonnie Walker Red Label8

Whisky Jonnie Walker Black Label10

Whisky Laphroaig Single Malt11

Whisky Lagavulin 16 Yrs15

Whisky Talisker Single Malt ..10

Whisky Jimbeam9

Whisky Chivas Rega8

Whisky Oban Single Malt9

Whisky Oban 11yo11

Neit Irish Whisky25

COGNAC

Cognac Courvoisier V.S8

Cognac Hennessy V.S8

Cognac Remy Martin8

LIQUEURS, BITTERS, GRAPPAS AND VERMOUTH

Grappa 903 Tipica6

Grappa 903 Barricata6

Grappa di Brunello6

Grappa Toscana6

Grappa di Chianti6

Vermouth Martini Riserva Speciale Rubino8

Amaretto Disaronno6

Baileys Sambuca6

Limoncello6

Avena6

Fernet Branca6

Amaro Del Capo6

Amaro Lucano6

Montenegro6

Jagermeister6

Jefferson8



The historical literary salon
of Montecatini Terme

A salon open to the world, a meeting point for intellectuals and writers such as Luigi Pirandello, Gabriele D'Annunzio, Trilussa, Lucio D'Ambra, Silvio D'Amico, Filippo Tommaso Marinetti, Giovanni Papini, Indro Montanelli, Enzo Biagi and so on.

Also relevant is the group of international scientists among whom we remember Guglielmo Marconi, Rita Levi Montalcini and Maria S. Curie, a distinguished Nobel Prize winner for physics and chemistry.



Within its walls have echoed the voices of Giacomo Puccini, Ruggero Leoncavallo, Giuseppe Verdi and the tenor Francesco Tamagno, unmistakable protagonists of an era made of immortal melodies. But also famous painters such as Giorgio de Chirico, Pietro Annigoni, Renè Magritte and many others.



A historic location that has also welcomed directors, actors and movie stars: from Vittorio De Sica to Ingrid Bergman, from Sophia Loren to Gary Cooper and Clark Gable, passing through the noble laugh of Totò, the incredible charm of Audrey Hepburn, the holidays of love between Spencer Tracy and Katharine Hepburn and the crowded performances of Nilla Pizzi and many others.