



DISHES CREATED WITH HIGH QUALITY PRODUCTS

MENU'
DIGITAL



THE FOOD

WE CHOOSE IT ORGANIC

WE TAKE IT FROM THE SHORT SUPPLY CHAIN

FINALLY WE ADD OUR FINAL TOUCH

OUR GOAL IS HEALTHY AND HEALTHY CUISINE



WIFI
SQUARE



DESSERT

Ask for the dessert menu where you will find:

Ice cream shop, affogatos, artisanal cups with photographic menu.
Dessert by the slice,
Spoon dessert,

EXTRA pizza toppings per ingredient €3

and Gourmet

Ask the waiter for: special condiments such as monoculture extra virgin olive oil €4, Sauces, truffled oils and butters €5 Chilli peppers with various degrees of spiciness €2,

PRODOTTI DI NICCHIA

Celiac dishes

IMPORTANT



The restaurant does not prepare dishes for those with celiac disease problems.

WE INFORM CUSTOMERS SUFFERING FROM CELIAC DISEASE THAT OUR CUISINE IS CONTAMINATED WITH FLOURS. CONSEQUENTLY, WE RELIEVE US FROM ANY RESPONSIBILITY IF THE AFFECTED CUSTOMERS FEEL UNCOMFORTABLE.

Vegetarian dishes Vegans



Page 3 Greasy slices

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Things to know: On Pizza

Dough of our pizzas based on strong flours, favor long lasting leavening making it ripe light and digestible.

Cooking in latest generation ovens, they avoid burns on the cornices and on the base of the pizza. The chars are very dangerous for health.

IL GIARDINO
Restaurant Wine Bar

Things to know: On blasted products

The fresh fish dishes and sauces prepared by us are normally blast chilled at -18 to ensure correct food hygiene. Some foods can be frozen at source.

The restaurant:

We have been welcoming our customers for over 20 years, with constant commitment to the search for healthy products. We purchase raw materials only after evaluating their chain of origin and quality. Finally, the price must be appropriate for the product



APPETIZERS



LEFETT'OILY

A classic from Montecatini Alto. Tuscan bread cut into slices and toasted. Dipped in extra virgin olive oil from our hills and finally flavored with garlic, salt, rosemary and ground black pepper.

Fett'unta with tomato € 8.50

Paired wine: Fluit di Vermentino Toscano €6

aromatic and light with citrus notes, it complements the freshness of the tomato in the fettunta.

Fett'unta with Pocini and shaved truffle € 13

Let yourself be tempted by our Fett'unta with Pocini and Scaglie Truffle, an authentic Tuscan culinary experience. Start with grilled Tuscan bread, flavorful with garlic, followed by soft Pocini and truffle shavings. A hymn to traditional flavours.

Paired wine: Fluit di Chianti Classico €8.5

ALLEGENS:
Gluten

Specific allergens (such as garlic or other ingredients that may be present in the preparation)

TUSCAN CLASSIC

(4) Tuscan appetizer

€ 14.50

A culinary journey begins with our exclusive "Tuscan Appetizer". Delight yourself with the refined slices of Parma Ham, caressed by the intense flavor of Tuscan salami and finocchiona.

Pecorino, symbol of the Tuscan dairy tradition, adds a touch of elegance. The crostini, skillfully seasoned with porcini mushrooms, Colonnata lard and diced tomatoes, offer a perfect balance of flavours. Each bite is embellished with a light sprinkling of fresh herbs and a drizzle of extra virgin olive oil, promising an unforgettable tasting experience.

WINES PAIRING:

Vernaccia di San Gimignano €14 Fluit €6
Fresh and floral white, excellent with cured meats and pecorino.

Chianti Classico €20 Fluit €6.5
Traditional red, balanced, ideal for intense cured meats.

Rosso di Montalcino €25
Fruity and elegant red, it pairs well with various flavors of the appetizer.

Morellino di Scansano €16
Red with ripe and spicy notes, it complements the richness of the starter.

Allergens:

Gluten (crostons)

Dairy products (pecorino)

Sulphites (cured meats)





Tuscan appetizers

Mixed crostini € 9.50

Freshly cooked toasted bread topped with creamy liver patè with a delicate flavour, with porcini mushrooms, diced tomato, Colonnata lard

Chianina ragù

ALLEGENS:

Gluten

Dairy products

Meat



Caprese starter € 12

with Campana buffalo mozzarella and Tomatoes

Our Caprese appetizer is a harmonious combination of sliced ripe tomatoes and buffalo mozzarella from Campania. The freshness of the tomatoes combines with the creaminess of the mozzarella, all seasoned with fresh basil, extra virgin olive oil and a pinch of salt.

A delicious start to an unforgettable meal.



ALLEGENS:

buffalo dairy products)
Solanaceae

Appetizer

Bresaola Carpaccio

€ 13

High quality beef rump. Served with fresh rocket and Grana Padano flakes, creating a classic combination that enhances the flavor of the meat. A drizzle of extra virgin olive oil, a pinch of salt and, for those who prefer it, a touch of lemon juice add further pleasure to this light dish. It is perfect for those looking for a nutritious and balanced meal.

Wine pairing: Rosé Fluit € 5

ALLERGENS:

Milk and dairy products:



Ham and melon

€ 12

Ham and melon is an Italian appetizer consisting of thin slices of Parma ham wrapped around slices or cubes of ripe, sweet melon. This combination offers a perfect balance between the saltiness of the ham and the sweetness of the melon, and is often presented simply but elegantly on a plate.

Wine pairing: Prosecco Fluit € 5

Franciacorta Brut € 38

ALLERGENS:

Milk and dairy products:





Vegetarian and vegan dishes (lactose-free)

Grilled vegetables with rice cheese

Courgettes, peppers, aubergines, beans, stracchino, rice

€ 13



Grilled vegetables

Courgettes, peppers, aubergines, roast potatoes, tomatoes.

€ 12

SELECTED GOURMET DRESSINGS
See page 2 degrees of spiciness
Chilli peppers and truffle sauces, oils ETC.



Vegetarian dishes

Roasted potatoes

with ketchup and mayonnaise

€ 9



Greek salad

Green Salad, Olives, Greek Cheese, Tomato and Carrots.

€ 9

French fries with ketchup and mayonnaise

€ 7.5





Vegetarian dishes

Spinach

Serving dish

€ 10

steamed, seasoned with extra virgin olive oil and sprinkled with 24 month old Parmigiano Reggiano.

The beans Beans € 12

all'uccelletto

Pan-fried cannellini beans with San Marzano tomato, extra virgin olive oil, garlic and sage, garnished with half a greased slice (bruschetta)



Cannellini beans

steamed seasoned with oil
Tuscan extra virgin olive oil

€ 11



SELECTED GOURMET DRESSINGS

See page 2 degrees of spiciness
Chilli peppers and truffle sauces, oils ETC.

Vegetarian dishes

Spelled soup Lucchese

€ 12

Organic Cereals from Garfagnana Lucca, a delicate taste tending towards creamy, enhances the mix of cereals, garnished with warm Tuscan breadsticks, finished with a drizzle of extra olive oil from the mill. Ancient recipe from the variety of legumes including: spelt, cowpeas, lentils and broad beans.



Risotto with truffle

cooking 15 minutes

€ 22

Tuscan Truffle Risotto with Truffled Extra Virgin Oil: A Tuscan classic reinterpreted. Our risotto is embellished with slices of black truffle and a touch of exclusive Tuscan truffle extra virgin olive oil. Finished with a pinch of mature parmesan, for a sublime balance of authentic and refined flavours.





Ribollita

Reboiled

Ribollita is a traditional soup Florentine based on black cabbage, stale Tuscan bread, cannellini beans and extra virgin olive oil "from our mill"; with a traditional "peasant" appearance, it releases a scent of vegetables boiled in a bean broth surrounded by grilled and oiled bread.



€ 12

Flowing rose wine pairing € 6



Polenta with Porcini mushrooms

Polenta served still soft. Maize flour selected by our staff looking for more exclusive grains.

Cooked with the classic method served with extra virgin olive oil from our mill. Porcini mushrooms from our trusted supplier are stews with herbs, "catmint",



€ 14

FIRST

Spaghetti alla Pomarola

Pomarola is the typical summer sauce made with the red tomatoes, well ripe and rich in sauce with all the herbs (carrot, celery and onion) and lots of very fragrant basil. It's one of those sauces that can be savored already while they cook for the delicious aroma that they emanate



€ 9.8



Gnocco with ragù

Meat sauce

An extraordinary culinary experience awaits you: artisanal gnocchi, expertly made, blend in harmony with a Bolognese ragù rich in flavours, cooked with passion. Every bite is a promise of Italian authenticity. Sit back, savor and come experience Italy through taste.

Allergens: Contains gluten and dairy products.

€ 13



FRESH PASTA

Fresh handmade pasta.



FIRST

The PICI of Siena



Pici (or pinci) are the first course of Siena gastronomy: large spaghetti made with soft wheat flour, rather than durum wheat semolina. It was the typical poor peasant dish

Pici Amatriciana

€ 13.80

Picio all'Amatriciana with tomato sauce, bacon, pecorino romano

Pici alla Bolgnese

€ 13

Typical Tuscan ragù based only on meat
Top quality minced beef, flavored with tomato puree and parmesan rinds, onion, celery, carrots, Chianti red wine, and finally cooked a whole night at low temperature

Pici alla Carbonara

€ 13.80

Typical Roman condiment, with ingredients:
Egg yolk, pecorino romano, bacon
crispy pork, black pepper to taste
parmesan to taste

FIRST

Tordelli with truffle



Handmade tortelloni filled with fresh high mountain truffles, seasoned with excellent butter or extra virgin olive oil from our mill and freshly picked sage. The scent of truffle dominates the entire dish, the pasta melts in the mouth in an alternation of flavors.

€ 16.00



Tagliatelle with wild boar

fresh egg tagliatelle seasoned with excellent morsels of wild boar, meticulous care in the treatment of meat they make it lean it's tender.

The meat is marinated before cooking with Chianti red wine a whole day later simmered in a pan to remove the gamey taste.

This meat is also prepared and cooked a whole night at low temperature.

€ 16





FIRST

Cannelloni Ricotta and Spinach



Cannelloni Ricotta and Spinach is a traditional Italian dish consisting of rolls of pasta filled with ricotta and spinach and covered with bechamel.

€ 12.9



Lasagna Bolognese

Puff pastry of fresh egg pasta, ragù and bechamel. all cooked in the oven and made crunchy by the soft taste of the béchamel and the intense aroma of the ragù. a historic dish from Bologna

€ 12.9

Beef

of Scottona matured in our latest generation chemical and bacteriologically controlled cells

Fillets: complete with side dish

Grilled with grilled vegetables

€ 24

Grilled with Porcini mushrooms

€ 24

CHIANTI Cooked in a pan with red wine reduction

€ 24

With TRUFFLE Grilled fillet

€ 28



Beef Fillet

Beef Cuts complete

with side dish

Grilled sirloin with TRUFFLE

€ 28

Grilled Sirloin with Porcini Mushrooms

€ 23

Grilled sirloin with rocket and parmesan flakes

€ 23

Grilled Sirloin with Grilled Vegetables

€ 23



Sliced Beef

FLORENTINE STEAK

Steak Florentine

Pzz.
per hectogram
€ 5.50

Our Florentine steak is a cut of scottona (female loin) meat of the Chianina breed when available, which combined with the specific preparation, makes it one of the best-known dishes of Tuscan cuisine. It is a high cut including the bone and strictly in fillet, to be cooked on the grill, with a "rare" cooking degree. The medium and well done options do suitable for a more female clientele.

Roccato IGT wine pairing
€10



Things to know

Maturation is a process that serves to obtain soft meat rich in flavours, the aim is to improve the taste-olfactory characteristics of the meat.

Before cooking, gently massage the meat with a drizzle of extra virgin olive oil on both sides so that it does not stick to the hot surface of the grill.

Salt the meat only after cooking, immediately before consuming it, this is because before cooking, the salt could encourage the juices to escape, ruining everything. Salt used is Maldon and a drizzle of extra virgin olive oil from Coratina

Sheep meat

Lamb chops with baked potatoes

Rack of lamb seasoned with orange and cinnamon.

A rich marinade will allow incredible aromas to be released during cooking and the soft meat accompanied by slightly crunchy potatoes will be a perfect dish to serve.



Wine pairing

Morellino di Scansano,
Classic Chianti Rocca delle
Macie €7

Cooking times 15 minutes

INGREDIENTS

369 CALORIES PER SERVING

Lamb chops 200 g Thyme 2
sprigs
Rosemary 3 sprigs Fine
salt to taste
Black peppercorns to taste
Garlic 2 cloves
Extra virgin olive oil to taste
Squeezed orange
Red wine
Cinnamon
honey
Potatoes 150 g
Black pepper to taste

€ 22





Chicken meat

Breast cutlet

Breaded Chicken

Chicken breast from organic farming when available, otherwise free-range chickens. Double breading and side dish of fried potatoes

€ 14.50



SELECTED GOURMET CONDIMENTS

See page 2 degrees of spiciness Chilli peppers and truffle sauces, oils ETC.

Game meats

Stewed wild boar

with olives (cacciara style)

Wild boar meat in delicate lean morsels,

with typical Tuscan olives, garnished with excellent fresh tomatoes.

The scent of bay leaves makes the soft meat melt in your mouth.

The morsels are marinated with wine and shaded with brandy, its cooking at night with low core temperatures allows an excellent result.

€ 22

Pairings with wild boar:

Red wine glass of Roccato or

Brunello Montalcino € 10

Extra roast potatoes € 7.50





CHILDREN'S MENU

Classic sausage

Top quality entirely Italian.

Side dish of fried potatoes

Gluten free, milk and lactose free,

€ 12

Maxi HAMBURGER

Beef meat

Top quality local Chianina minced meat

Stuffed with tomato, salad and
Fontina cheese, with fried potatoes

€ 15



SELECTED GOURMET DRESSINGS

See page 2 degrees of spiciness
Chilli peppers and truffle sauces, oils ETC.

SEA

Seafood soup sautéed in a pan.

Our seafood soup is a triumph of flavours: an imposing prawn dominates a sea of mussels, clams and calamari, and the catch of the day, cooked to perfection in an enveloping and spicy broth with notes of garlic and chilli. Served with crusty bread to savor every last drop, this soup is an ode to the freshness of the sea. An unmissable dish for seafood lovers. Perfect for those looking for an authentic and unforgettable culinary experience.

Ingredients: Prawn, mussels, clams, calamari, garlic, prawn tails, chilli pepper, parsley, broth.

Allergens: Crustaceans (prawns), Molluscs (mussels, clams, squid).

€ 23



Wine pairing;

Chardonnay € 7



Spaghetti with seafood

€ 18

Spaghetti allo scoglio: an enchantment of marine flavors with very fresh seafood, wrapped in al dente spaghetti and a slightly spicy tomato sauce. A dish that captures the essence of the sea in every forkful, irresistible!

Ingredients:

Spaghetti, Mussels, Clams, Calamari, Shrimps, Tomato, Garlic, Parsley, Chili Pepper, Extra virgin olive oil, Salt.

Allergens:

Molluscs, Crustaceans, Gluten.



Franciacorta wine pairing
Satèn Millesimato

€ 40

Fluid Vermentino wine pairing

€ 7

FIRST SEAFOOD

€ 14

Gnocchi with prawn tails

Homemade potato gnocchi with courgette cream, lemon zest, prawn tails and courgette chips



Wine pairing
Berlucchi Francia short Brut
€ 32



SECONDS OF SEA

Baked sea bass

Cook the sea bass in the oven with aromatic herbs such as thyme, rosemary and a slice of lemon inside to add freshness. A light brush of olive oil and a sprinkling of salt and pepper will enhance the natural flavor of the fish.

Side Dishes:

Roasted potatoes cut into wedges or cubes, seasoned with extra virgin olive oil, rosemary, salt and pepper. Roast them until they are crispy on the outside and soft on the inside.

Grilled Vegetables: Courgettes, aubergines and peppers, cut into slices and grilled with a drizzle of oil, salt and pepper. This brings a nice contrast of flavors and colors to the dish.



Sovignon wine pairing

Vernaccia di San wine pairing

Gimignano DOCG €7

€ 24

SECONDS OF SEA

Baked salmon fillet with

roasted pink pepper potatoes

Baked Salmon Fillet

An unparalleled culinary experience: our baked salmon fillet is the result of impeccable cooking. Thanks to latest generation ovens and probes inserted at the heart of the product, every bite is a symphony of succulence and perfection. Spiced with pink pepper, it pairs beautifully with the side of roast potatoes, creating a dish that melts the palate with every bite. Discover the secret of an unforgettable salmon.

€ 18





THE SALADS

Unique dishes

Greek salad

Green Salad, Olives, Greek Cheese, Tomato and Carrots.

€ 9



Garden Salad

Green Salad, Tomatoes, Carrots, Tuna and Mozzarella.

€ 9

Tuscan salad

Green Salad, Tomatoes, Carrots, Cheese and Tuscan Salami.

€ 9

CLASSIC PIZZAS

MARINARA 9.00

Tomato, garlic, oregano.

MARGHERITA PIZZA 11.90

Tomato, mozzarella, basil.



WITH PORCINI MUSHROOMS

Tomato, mozzarella,
porcini mushrooms.

13

**MARGHERITA WITH
BUFFALO**

13

Tomato, buffalo
mozzarella, basil.





CLASSIC PIZZAS

FOUR SEASONS. € 15

Tomato slices, mozzarella, olives, cooked ham, artichokes, champignon mushrooms

NEAPOLITAN € 10

Tomato, mozzarella, oregano, anchovies, capers.

WITH HAM OF PARMA € 13

Tomato, mozzarella, Parma ham.

MASCARPONE CHEESE AND SPECK € 13

Tomato, mozzarella, mascarpone, speck.

ENERGIZING LEPIZZAS

BULL'S EYE € 15

Tomato slices, mozzarella, 2
fried eggs, sausage

TUNA AND ONION € 11

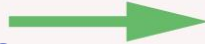
Tomato, mozzarella,
tuna, onion.

SEAFOOD € 12

Tomato, prawn tails, mussels,
calamari, garlic, parsley.

STUFFED CALZONE € 11

Tomato, mozzarella,
cooked ham, artichokes,
olives, champignon mushrooms.





SPICY PIZZAS

GORGONZOLA AND SALAMI SPICY € 12

Tomato, mozzarella, salami
spicy, gorgonzola.

EAT FIRE € 11

Tomato, mozzarella, chilli pepper,
sausage and olives, .

SALAMINO SPICY € 11

Tomato, mozzarella, spicy
salami.

SELECTED GOURMET CONDIMENTS See
page. 2 degrees of spiciness Chilli peppers
and truffle sauces ETC.

Additional ingredients minimum €2.50

FOCACES.....

FOCACCIA WITH OIL

With extra virgin olive oil. € 6.00

FOCACCIA BOSCO € 14

Champignon mushrooms, porcini mushrooms, mozzarella.



FOCACCIA CAPRESE € 12

Sliced tomato, mozzarella, basil, oregano.

SANDWICH

Stuffed Focaccias

"Stuffed"

GARDEN FOCACCIA € 12

Tomato, mozzarella, Parma ham salad.



FANTASY FOCACCIA

Tomato, mozzarella, tuna €12



DELICIOUS LEPIZZAS

VEGETARIAN €11

Tomato sauce, mozzarella, aubergines, courgettes and peppers.

GEPETTO € 10

Tomato sauce, mozzarella, arugula, sliced tomato.

WITH CHEESES € 13

Mozzarella, sheep's cheese, gorgonzola, Fontina.

HAWAIIAN € 13

Tomato and topped with pieces of cooked ham and fresh pineapple

FRANKWASHERS AND

FRENCH POTATOES € 12

Tomato sauce, mozzarella, frankfurters and fried potatoes.

Gourmet pizzas



see pizzas

The Truffle : € 23

at Tartufata is the pizza of your gourmet dreams. Its white base, enriched with milk flowers and truffle sauce, creates a combination of creaminess and depth of flavor. Oven-cooked Tuscan sausage adds an explosion of rustic, succulent flavors. But the magic comes with the final touch: generous flakes of pecorino and fresh truffle. These delicious ingredients create an extraordinary harmony between the savory and the aromatic, transforming every bite into a culinary symphony. La Tartufata is the pizza that will make you daydream, a gastronomic experience not to be missed.

Viareggina: € 23

Viareggina is a pizza that takes you directly to the Tuscan coast. The base, expertly salted and seasoned with top quality olive oil, evokes the scent of the sea. Upon exiting the oven, the buffalo mozzarella melts into a creamy delight, while the fresh prawn tartare adds a note of elegance. Crispy arugula and grated lime zest give freshness and vitality. An extraordinary Mediterranean experience for your senses.

Piedmontese: € 23

Piedmontese is a gastronomic creation that enchants the palate. Its white base, with the delicious contrast between the fiordilatte and the gorgonzola during cooking, offers an exceptional creaminess. Upon exiting the oven, this pizza is adorned with crunchy walnuts, caramelized onions and culatello roses, creating a symphony of flavors. The walnuts add a crunchy note, the caramelized onions a sublime sweetness and the culatello roses a sophisticated elegance. La Piemontese is a culinary experience that celebrates the richness of Piedmontese flavours

Welcome to the South: € 22

The "Benvenuti al Sud" is a gourmet pizza that combines tomato sauce, Pecorino Romano, and fresh basil. During cooking, 'Nduja is added for a spicy touch. At the end, it is crowned with fresh burrata, creating a perfect balance of sweet, spicy and creamy flavours. A culinary journey that celebrates the rich flavors of Southern Italy in every bite.



THE CHEESES

Cheese selection



€ 15.5

Hard and semi-hard cheeses selected by our chef. Raw milk pecorino cheeses sourced locally, PDO Parmigiani, and others according to availability.

Surrounded by jams and fresh fruit

Why pair cheeses with jams and marmalades?

The reason is purely chemical: cheeses are foods practically free of sugars they find their complementary food in jams and marmalades. Creating balance in the taste on the palate.

Pecorino wine pairing
Tuscan DOP and Chianti
Classic flow €7



! Remember: jams are those prepared with sugars citrus fruits while jams with all the other fruits. Mustard is a candied fruit jam (with sugar syrup) and spiced (mustard).

the photo is for illustrative purposes only

Here you can find total relaxation, tranquility and a bit of la dolce vita.
If you are not satisfied with something we promise, then ask for a refund.

THE GARDEN

<https://www.caffegiardino.com/>



Allergens:

Table service for the restaurant €3 per person
Table service, only for dishes, at the restaurant €3 per person

€3.00 PER PERSON OUTDOOR GARDEN SERVICE

€3.00 PER PERSON SERVING IN THE GARDEN OUTDOOR

€3.00 per Person DIENST GARTEN OUTDOOR

€3.00 PAR PERSONNE SERVICE EXTÉRIEUR IN THE GARDIN

- 1) CEREALS containing gluten such as wheat, rye, barley, oats, spelt, kamut and their derivative strains and derived products
- 2) CRUSTACEANS and shellfish-based products
- 3) EGGS and egg products
- 4) FISH and fish-based products
- 5) PEANUTS and peanut-based products
- 6) SOYA and soy-based products
- 7) MILK and milk-based products (including lactose)
- 8) NUTS such as almonds, hazelnuts, walnuts, pistachios and their products
- 9) CELERY and celery-based products
- 10) MUSTARD and mustard-based products
- 11) SESAME SEEDS and sesame seed-based products
- 12) SULFUR DIOXIDE AND SULPHITES in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total sulfur dioxide
- 13) LUPINS and lupine-based products
- 14) MOLLUSCS and shellfish-based products



Montecatini Alto Tuscany Pistoia Italy

