



Follow us





WIFI: CASSANOVA
PASSWORD: bgoffice
Cover Charge: 2 Euro

How about an aperitif while you wait?

SPARKLING & WINE

6 Euro

Glass of House Red Wine

Glass of House White Wine

Glass of Rosé Wine

Glass of Prosecco / Alcohol-free Prosecco 0.0%

OUR SPRITZ & CLASSICS

8 Euro

Aperol Spritz / Campari Spritz

Hugo Spritz / Lemon Spritz

Passion Fruit Spritz

Gin Tonic / Gin Lemon (also available alcohol-free 0.0%)

Vodka Lemon / Rum & Coke

Negroni / Americano

ALCOHOL-FREE COCKTAILS AVAILABLE

PREMIUM GIN

10 Euro

Gin La Muerte / Gin Mare / Gin Hendrick's
Tonic or Lemon

RUM SELECTION

Neat / On the rocks - 10 Euro

With Coca-Cola - 12,50 Euro

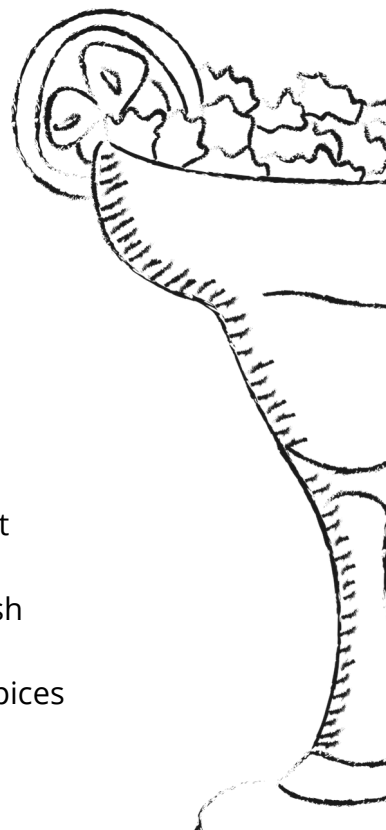
Don Papa 7 Years Classic - vanilla, honey and candied fruit

Don Papa Baroko - intense, dried fruit and spices

Don Papa Masskara - honey and calamansi, sweet and fresh

Don Papa Alon - smooth and mellow

The Demon's Share 6 Years - caramel, raisin and Caribbean spices





The Tasty Wait

Cheese plate with honey and walnuts

14 Euro

Italian cured ham with fried dough and stracchino cheese

14 Euro

Eggplant Parmigiana

10 Euro

Neapolitan fried trio*

potato & mozzarella croquette,

crispy fried pasta (bucatini carbonara),

mozzarella in carrozza (fried mozzarella sandwich)

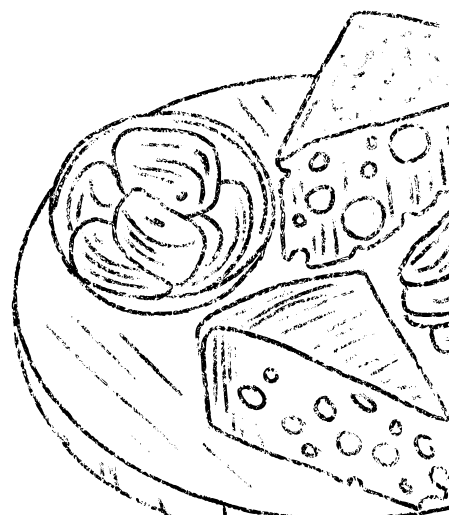
10 Euro

French fries*

5 Euro

French fries with sausages*

10 Euro





Pasta e hot dishes

Bolognese Lasagna*
(100% beef ragù - no pork)
12 Euro

Ravioli in tomato sauce with burrata*
(vegetarian)
13,50 Euro

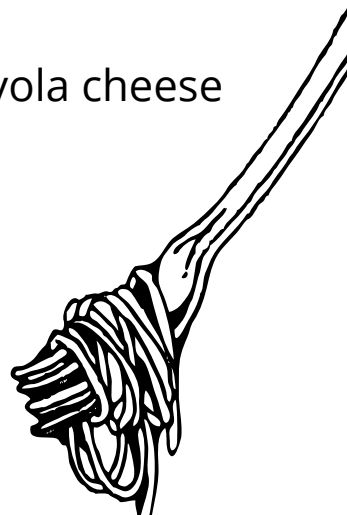
Spaghetti Carbonara*
(contains pork)
12 Euro

Meatballs in tomato sauce with French fries*
(100% beef - no pork)
12 Euro

Chicken cutlet with French fries*
12 Euro

Baked dish with Italian sausage, broccoli rabe, and provola cheese
(contains pork)
15 Euro

Many dishes are served with out bread





Don Mimi's iconic Pizzas

ORO D'AUTUNNO

Fiordilatte mozzarella, pumpkin cream, crispy Alto Adige speck, walnuts -
(contains pork)
15 Euro

ORO D'AUTUNNO VEGETARIANA

Fiordilatte mozzarella, pumpkin cream with porcini mushrooms*, gorgonzola, walnuts
(vegetarian)
15 Euro

SOTTOBOSCO

Fiordilatte mozzarella, porcini mushrooms, sausage, rocket and grana cheese
(contains pork)
15 Euro

LA 420

Fiordilatte mozzarella, truffle and mushroom cream, sunny-side-up egg, crispy pancetta,
grana shavings
(contains pork)
16 Euro

BOSCO REALE

Tomato sauce, burrata, italian cured ham, truffle cream
(contains pork)
15 Euro

DON PESTO

Fiordilatte mozzarella, cherry tomatoes, basil pesto and burrata
(vegetarian)
14 Euro

CARBONARA

Fiordilatte mozzarella, pork cheek, egg, black pepper
(contains pork)
14 Euro

Extra topping from + 1 €

Add Bufala / Provola from +2 € / Add burrata +3,50€

Gluten Free Pizza* +2 €

Baby Pizza -2€ from the classic price

Lactose-free mozzarella available





The reds

MARINARA SPECIAL

Italian tomato sauce, Cetara anchovies, capers, olives, oregano
(Vegetarian - contains fish)
10 Euro

MARGHERITA

Italian tomato sauce, fiordilatte mozzarella, basil
(Vegetarian)
8 Euro

SALAMINO

Italian tomato sauce, fiordilatte mozzarella, spicy salami, basil
(Contains pork)
10 Euro

SALSICCIA

Italian tomato sauce, fiordilatte mozzarella, sausage, basil
(Contains pork)
10 Euro

4 SEASONS

Italian tomato sauce, fiordilatte mozzarella, cooked ham, Champignon mushrooms, olives, artichokes, basil
(Contains pork)
12 Euro

SPECK AND MASCARPONE

Italian tomato sauce, fiordilatte mozzarella, Alto Adige speck, mascarpone cheese, basil
(Contains pork)
12 Euro

BUFALINA

Italian tomato sauce, buffalo mozzarella, basil
(Vegetarian)
10 Euro

BURRATA

Italian tomato sauce, fiordilatte mozzarella, burrata cheese, basil
(Vegetarian)
11,50 Euro

PROVOLA AND PEPPER

Italian tomato sauce, smoked provola, pepper, basil
(Vegetarian)
12 Euro

Extra topping from+ 1 €

Extra Buffalo mozzarella / Provola from + 2 € / Extra Burrata + 3,50 €

Gluten Free pizza* + 2 Euro

Baby pizza -2 € from the classic price

Lactose-free mozzarella available





The Whites

SALSICCIA E FRIARIELLI

Fiordilatte mozzarella, Italian sausage, broccoli rabe, basil
(Contains pork)
12 Euro

DON MIMI CON BURRATA

Fiordilatte mozzarella, Mortadella ham, crushed pistachios, burrata cheese, basil
(Contains pork)
13,50 Euro

SORRENTO

Fiordilatte mozzarella, arugula, italian cured ham, cherry tomatoes
(Contains pork)
11 Euro

LA GOLOSA

Fiordilatte mozzarella, Alto Adige speck ham, potato croquettes, Burrata cheese, basil
(Contains pork)
13,50 Euro

COTTO E FUNGHI

Fiordilatte mozzarella, cooked ham, mushrooms, basil
(Contains pork)
10 Euro

VEGETARIANA

Fiordilatte mozzarella, mixed grilled vegetables, basil
(Vegetarian)
10 Euro

4 FORMAGGI

Fiordilatte mozzarella, creamy cheese sauce, gorgonzola, basil
(Vegetarian)
12 Euro

CALZONE FRITTO NAPOLETANO

Fried pizza dough filled with fiordilatte mozzarella, Neapolitan salami, ricotta cheese, pepper, basil
(Contains pork)
13 Euro

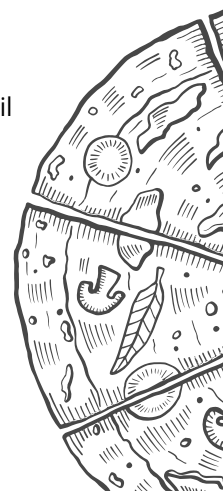
Extra topping from + 1 €

Extra Buffalo mozzarella / Smoked Provola from + 2 € / Extra Burrata + 3,50 €

Gluten Free pizza* + 2 Euro

Baby pizza -2 € from the classic price

Lactose-free mozzarella available





Big Salads

Cavallotti 11

Green salad, tuna, sliced tomatoes, olives

13 Euro

Campana

Mixed salad, buffalo mozzarella, sliced tomatoes

12 Euro

Fantasia

Mixed salad, chickpeas, carrots, cherry tomatoes

12 Euro

Side Dishes

Green Salad

5 Euro

Mixed Salad

Lettuce, arugula, radicchio and sliced tomatoes

6 Euro

Chickpeas

6 Euro

French Fries*

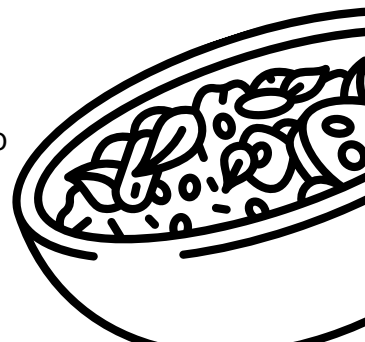
5 Euro

(Many dishes are served with our homemade bread)

Extra tuna + 3,50 Euro

Extra Buffalo mozzarella / Smoked Provola (sliced) + 4 Euro

Extra walnuts + 1 Euro





Beers

On Draft:

Nastro Azzurro

The classic Italian lager, fresh and light

Small 20 cl - 3,50 Euro

Medium 40 cl - 5,50 Euro

In Bottle - 33 cl -

5 Euro

Ichnusa Unfiltered

Sardinian beer, amber and full-bodied, unfiltered

Corona

Mexican lager, light and refreshing

Non-Alcoholic

Same taste, zero alcohol

Gluten Free

Light lager, suitable for coeliacs and not only

German Specials - 50 cl -

6 Euro

Privat - Blonde

Bavarian light lager, balanced and refreshing

Weisse - Fruity / White

Wheat beer, fruity and spicy notes

Dunkel - Red / Amber

Dark beer, malty and caramelized





Red Wines

HOUSE WINE

SEVERA

Toscana IGT - 16€

Sangiovese. Light ruby red with a fresh cherry aroma. Easy-drinking, fresh and fruity.

TUSCAN WINES

Il Bruno

Rosso Toscano IGT - INVIGNA - 20€

Sangiovese. Brilliant ruby red. Intense bouquet of cherry and violet. Dry, savory and smooth. The classic Tuscan pizzeria wine.

San Giovese

-Rosso Toscana IGT - 20€

100% Sangiovese. Ruby red. Fresh nose of red fruits and violet. Agile on the palate, light tannin, fresh finish.

ULA

Toscana Rosso from Slightly Dried Grapes IGT - 24€

Slightly dried Sangiovese grapes. Deep red. Warm aroma of jam, plum and vanilla. Soft, warm and enveloping taste.

CHIANTI

RISERVA DOCG - 28€

Sangiovese. Intense ruby. Notes of black cherry, spices and tobacco. Structured taste, elegant tannin, long-lasting finish.

BOLGHERI ROSSO

Tegoleto DOC - 32€

Bordeaux blend. Deep ruby. Elegant aroma of black fruits, pepper and Mediterranean scrub. Full-bodied, round and persistent.

OTHER REDS

SYRAH

Terre Siciliane IGT - 20€

100% Syrah. Purple-red. Spicy aroma of black pepper and dark fruits. Warm, soft and spicy taste.

MERLOT

Veneto - 20€

100% Merlot. Ruby red. Aroma of plum and chocolate. Soft, velvety, zero tannin. Extremely easy to drink.

TAURASI

RISERVA DOCG - 30€

100% Aglianico. Garnet ruby. Complex bouquet of wild berries, tobacco and leather. Powerful, warm and tannic.





White Wine

HOUSE WINE

SEVERA

bianco - Toscana - 16€

Trebbiano and Vermentino. Straw yellow. Fresh aroma of white flowers and apple. Light, fruity and easy-drinking.

TUSCAN WINES

IL BALDO

Bianco Toscano IGT - INVIGNA - 20€

Straw yellow. Savory and citrusy aroma. Dry, fresh and mineral taste.

VERMENTINO Toscano

Cantina di Pitigliano - 20€

100% Vermentino. Straw yellow. Fresh aroma of Mediterranean scrub, citrus and sage. Dry, savory and mineral.

L'AGILE

Vermentino di Toscana IGT - INVIGNA - 22€

100% Vermentino. Brilliant yellow. Intense aroma of citrus, sage and sea salt. Fresh, savory and mineral.

CALAPPIANO

Chardonnay Toscana IGT - 22€

100% Chardonnay. Golden yellow. Aroma of yellow fruit, pineapple and butter. Soft, round and enveloping.

SISTER ULA

Toscana Bianco from Slightly Dried Grapes IGT - 24€

Dried grapes. Amber yellow. Aromatic aroma of honey, candied apricot and ripe fruit. Seeee, soft and aromatic.

OTHER WHITES

FALANGHINA

Salsie DOC - Campania - 18€

100% Falanghina. Straw yellow. Fresh aroma of white flowers and fruit. Fresh and citrusy.

PASSERINA

Organic - Marche IGT - 20€

100% Passerina. Organic. Light yellow. Citrusy aroma of lemon and grapefruit. Light, fresh and easy-drinking.

PINOT GRIGIO

Pra Della Luna - Friuli - 22€

100% Pinot Grigio. Straw yellow. Clean aroma of green apple and pear. Dry, fresh and clean.

CHARDONNAY DOC

Venezia - Ciari - 22€

100% Chardonnay. Brilliant straw yellow. Fresh aroma of green apple, pear and citrus. Dry and clean.

TRAMINER AROMATICO - Ciari - 24€

100% Traminer. Golden yellow. Super aromatic bouquet of rose, lychee and exotic fruit. Aromatic and soft.

RIBOLLA GIALLA

Ciari - Friuli - 22€

100% Ribolla Gialla. Straw yellow. Floral and citrusy aroma. Fresh and savory.





Rosé Wine

Tuscany Wine

ROSATO GT - 24 Euro

Tuscany, Fattoria Calappiano - Sangiovese - Pale pink, cherry and pomegranate, dry and savory

ALÈ AMMIRAGLIA ROSÉ

Frescobaldi - 28 Euro

Maremma Toscana IGT, Tenuta Ammiraglia - Syrah and Vermentino - Pale pink, citrusy, white peach

ROSÉ

Extra Dry Sparkling - 22 Euro

Rosé sparkling wine - Extra Dry - Wild strawberry and raspberry, fresh and fruity

Sparkling Wines

VALDOBBIADENE PROSECCO SUPERIORE

DOCG Millesimato Extra Dry - Cantina Meolo - 25 Euro

Valdobbiadene, Veneto - 100% Glera - Elegant, intense, floral, harmonious and round

CUVÉE

Extra Dry Ca'Venanzio 22 Euro

Veneto - 100% Glera - Soft, fruity, fine and creamy perlage, gold label

PROSECCO TREVISO DOC

Extra Dry Ca'Venanzio 20 Euro

Treviso, Veneto - 100% Glera - Fresh and easy-drinking

CUVÉE MILLESIMATO

Extra Dry Musti Nobilis 22 Euro

Veneto - Millesimato - Aromatic, structured, savory finish

PROSECCO DOC

Extra Dry Musti Nobilis 22 Euro

Prosecco DOC - Black label - Creamy bubble, dry and mineral

MOËT & CHANDON

ICE IMPÉRIAL DEMI-SEC - 95 Euro

Champagne AOC, France - Pinot Noir, Meunier, Chardonnay -
Creamy with tropical notes





Sweet Endings

Babà Napoletano*

Soft Neapolitan dough soaked in rum, pure tradition
6 Euro

Babà* with cream and Nutella

Our babà served with whipped cream and Nutella
7,50 Euro

Tartufo Bianco

Semi-frozen dessert with a soft heart, with meringue crumble and white chocolate
6 Euro

Tartufo affogato al caffè

White truffle ice cream drowned in a hot espresso
7,50 Euro

Tartufo affogato con Amaro

White truffle ice cream drowned in your favorite amaro
from 8 Euro

Soufflé al cioccolato*

Warm cake with a soft, creamy molten heart, served fresh from the oven
6 Euro

Soufflé al cioccolato with salted caramel heart*

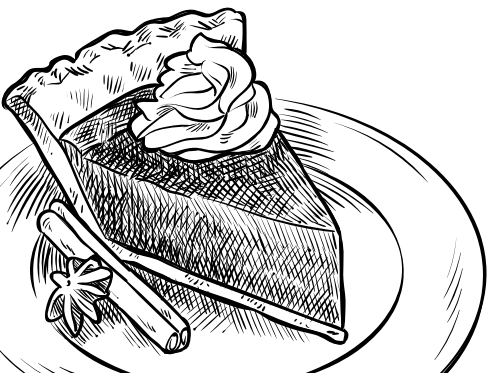
Warm chocolate cake with a soft salted caramel heart
7 Euro

Delizia al limone*

Soft sponge cake dome with Sorrento lemon pastry cream, soaked in limoncello and covered with a light lemon glaze
7,50 Euro

Dessert of the Day

Limited availability
7 Euro





Our Drinks

Can 33 cl - 2.50 Euro
Coca-Cola, Coca-Cola Zero, Fanta, Lemonsoda, Sprite, Peach Tea, Lemon Tea
Peach Juice, Pear Juice 4 Euro
Red Bull - 4 Euro
Small Water - 1.50 Euro
Large Water - 2.50 Euro
Tonic Water - 4 Euro

Coffee Shop

Coffee - 1.50 Euro
Large Macchiato - 2.00 Euro
Decaf, Barley, Ginseng - 2 Euro
Cappuccino - 2.80 Euro
Extra Cappuccino with chocolate topping - 3.50 Euro
Hot Tea - 4 Euro
Hot Chocolate - 5 Euro
Hot Chocolate with Cream - 6 Euro

Bitters and Distillates

DIGESTIFS - 4.50 Euro
Non-alcoholic herbal bitter / Non-alcoholic Limoncello
Grappa, Aged Grappa, Montenegro, Jagermeister, Averna, Ramazzotti, Tuscan Bitter,
Amaro del Capo, Amaretto, Fernet Branca, Unicum, Baileys, Limoncello, Meloncello

RUM - from 8 Euro
Don Papa Classic - vanilla, citrus, sweet and soft
Don Papa Baroko - intense, dried fruit, toasted wood
Don Papa Masskara - honeyed, Filipino citrus, exotic
Don Papa Gayuma - smoky, peaty, bold
Don Papa Alon - aged, caramel, enveloping
Bum Bum - banana, cinnamon, creamy
Bum Bum XO - 18 years, woody, chocolate and spices
The Demon's Share 6 years - vanilla, caramel, tropical fruit, soft
The Demon's Share 9 years - wood, raisin, cocoa, intense and enveloping

WHISKEY - from 8 Euro
Jack Daniel's Classic - vanilla, caramel, classic American
Jack Daniel's Honey - sweet, honey, soft
Jack Daniel's Apple - fresh, green apple, light
Teeling - Irish, fruity, slightly spicy
Smokey Joe - Islay, Scotland - smoky, peaty, marine and citrus notes, peppery spice
Arran - Isle of Arran, Scotland - fruity, vanilla, citrus, honey, smooth and sweet





Dear Guests,
every dish tells a story, every toast is a memory in the making.

If tonight we managed to make you feel at home, even just for an instant, then we have done our job with heart.

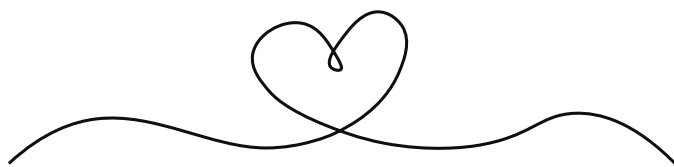
Thank you for choosing Don Mimí, where tradition meets taste, and hospitality is a value we nurture with care.

We invite you to follow us on Instagram @donmimi_montecatiniterme, to continue traveling with us through flavors, aromas and special moments.

And if you wish to leave us a thought on Google, TripAdvisor, Facebook, it will be a precious gift for us.

Your words are our compass, guiding us every day towards excellence.

With gratitude
The Don Mimí Family



Please be advised that some products marked with an asterisk (*) may be frozen at the origin during certain periods of the year, in order to guarantee their quality and availability.

For information regarding substances and allergens, please consult the appropriate documentation which will be provided upon request by our staff.