

Superfine meats and Tuscan specialties since 1930.

INFO & RESERVATIONS

+39 0572 953849



- Butcher shop @ Monsummano: PRESS KEY #1
- Osteria @ Monsummano: PRESS KEY #2 - THE FORK
- Botteghina @ Monsummano: PRESS KEY #3
- Bistrò @ Montecatini Terme: PRESS KEY #4

Il Bistrò del Maialeto
 ilmaialetto

#CHECICCIA
 #ILBISTRÒ

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IL BISTRÒ



DEL MAIALETTO

THE MENU FOR GOURMETS

Classic Cocktails



Dry Martini 10€
 Gin, Dry Vermouth

Spritz 10€
 Prosecco, Liquor, Soda Water

Bloody Mary 10€
 Vodka, Tomato and Lemon Juice, Salt, Pepper, Sauces

Americano 10€
 Bitter Campari, Red Vermouth, Soda Water

Negroni 10€
 Gin, Bitter Campari, Red Vermouth

Bistrò Soft Drink 8€
 Cranberry Juice, Ginger Beer, Dried orange

SO: MAIALETTO'S CICCIA (=MEAT) & COCKTAILS? ...GORGEOUS!!!

S. Pellegrino & Panna Water 3€

Slitti Coffee 2€



Bottles

	75 cl	37,5 cl
Maialeto's Sangiovese	12€	8€
Chianti Dianella DOCG 2022	18€	
Morellino di Scansano 414 DOCG 2020	28€	
Rosso Le Veglie di Neri IGT 2021	25€	
Rosso Il Matto delle Giuncaie IGT 2019	28€	
Barco Reale di Carmignano Capezzana DOC 2020	25€	
Chianti Classico Monsanto DOCG 2021	25€	
Syrah Cortona DOC 2021 Achelo	25€	
Prosecco di Valdobbiadene Servosuo	18€	
Vermentino Toscano del Maialeto	16€	10€
Rosé Alie Frescobaldi	20€	
Particolare Brut Buonamico	20€	
Particolare Rosé Buonamico	20€	



Glass of wine:

STARTING FROM 3€

Delicatessen: 5€/HG



CURED MEATS AND SAUSAGES
OWN PRODUCTION

PLATE OF COLD CUTS AND SAUSAGES

Ham, Sausage, Tuscan Shoulder cured meat, Salami, Salami with Fennel, Air-Cured Pork Meat, Black pudding, Salt-cured Bacon, Lard.

PLATE OF MARINETED SPECIALTIES

Farmer-style pork loin, ham livers, knife-point sausages, artichokes and spring onions (all in oil).

SELECTION OF TUSCAN CHEESES

Pecorino and cow's milk cheeses with honey and caramelized onions.

TASTING PLATE

For those who don't want to give up anything:
the tasting of sausages, marinated specialties and cheeses.

Sandwiches



Cured meats, sausages and marinated specialties: 6-10€

Adding cheeses, creams, spring onions or artichokes: 2€

Please inform the staff of any allergies or intolerances.
You can check the list of allergens at the counter.

Bruschettas

3 Tiny Bruschettas (liver sauce, sausage, lard cream) 6€

Ham and Tomatoes 7€

Cantabrian butter and anchovies 8€

Sausage and stracchino (soft cheese) 7€

Salted Beef Tongue 8€

Marinated Arista (The best part of the pork) 8€



Tuscan First Courses

Pappa col pomodoro (Tuscan Bread soup with Tomatoes) 10€

Ribollita (Tuscan Bean and Vegetables Soup) 12€

Lasagne (Layered Pasta Dish) 12€



The Classics

Hamburger

180 gr of our special Meat, lettuce, tomato, caramelized onion, ketchup, mayonnaise, melted pecorino. 12€

Artisanal Hot Dog

Frankfurter own production. 8€
With ketchup and mayonnaise.

Maialetto's Pastrami

Smoked veal brisket with Montevettolini olive wood, mayonnaise, BBQ sauce, caramelized onion. 12€

Lampredotto (tripe-lover's dream)

The abomasum of the cattle slow-cooked in a vegetable broth. Green sauce, spicy sauce. 8€

Maialetto's "Tuna"

Pork shoulder cooked in white wine at low temperature. Cream of beans and caramelized onion. 12€

Maialetto's Porchetta (Spit-roasted Pork)

8€

Marinated Arista (The best part of the pork)

Local pork arista marinated with vegetables, wine, sugar. Seasoned with oil, pecorino and balsamic vinegar. 9€

Tartaburger (Yes, an hamburger with tartare!!!)

Rare Meat Burger: salt, pepper, oil, parsley, fresh onion, dried tomato mayonnaise and caramelized onion. 14€

Tuscan Specialties

Florentine Tripe

A bowl of tripe cooked according to tradition. 12€

Cioncia (Valdinievole's Specialty!)

A soup made from the most calloused parts of the pork, boiled with tomato, carrots and other vegetables. 12€

Maialetto's Tartare

Highly selected meat from our Scottona, seasoned with salt, pepper, oil, parsley, onion. Served on a plate. 13€

Livers with Turnips

Of meat and/or liver served with turnips when they are available. Otherwise: wild herbs. 15€



Artisanal Cakes: 5€

Figs pie

Cantucci (tuscan biscuits) and Vin Santo