



Osteria La Toscana

==== Pizzeria - Cucina italiana ====

LUNCH SPECIAL

Monday – Friday from 11:30 a.m. – 2:30 p.m.

Any pizza or pasta **under 11 €** with side salad

for just

9.50 €

Any pizza or pasta over 11 € at the regular price,
but with included side salad!

Except pasta dishes from the seasonal menu.
Lunch special is not available on public holidays.



Osteria La Toscana

==== Pizzeria - Cucina italiana ====

Dear valued guest,
We welcome you to the OSTERIA LA TOSCANA!

On our rich menu, you'll find classic dishes from all over Italy as well as selected regional specialties from Tuscany (*Toscana* means Tuscany in Italian).

Our dishes, which chef Domenico and his team always prepare individually for you based on original recipes from our homeland, are characterized by market-fresh natural ingredients of uncompromisingly high quality.

Don't hesitate to ask for assistance and suggestions – we'll do our best to satisfy all your culinary needs, and feel relaxed in the cozy *ambiente* and casual atmosphere of our Osteria. Buon appetito!

The Falcone family



Aperitivi

Glass of Prosecco (Spumante, Valdobbiadene DOCG quality)	3.90 €
Aperol Spritz	5.70 €
Hugo	5.80 €
Martini bianco, rosso, d'oro or extra dry	3.30 €
Martini Jigger (Martini bianco with Bitter Lemon)	4.00 €
Campari on the Rocks	3.30 €
Campari Orange or Soda	3.90 €

If you enjoyed your dining experience, we'd be happy if you recommend us on Google, Facebook, TripAdvisor, Yelp, etc. Thank you!





Seasonal Menu

Chef Domenico Falcone Recommends:

CARPACCIO DI MANZO CON OLIO DI TARTUFO	15.30 €
<i>Very thin slices of raw beef fillet mignon with truffle oil</i>	
CAPELANTE GRATINATE ALLO ZAFFERANO	15.70 €
<i>Scallops with saffron and parmesan au gratin on spinach</i>	
FAGOTTINI RIPIENI DI PERE CON OLIO DI TARTUFO	15.80 €
<i>Pear-stuffed pasta in cream sauce with truffle oil</i>	
PIZZA BIANCO NATALE	14.70 €
<i>Pizza with salmon fillet, zucchini, mozzarella, and cream (without tomato sauce)</i>	
PIZZA BURRATA	15.80 €
<i>Pizza with parma ham, arugula, and burrata (Italian cream cheese specialty)</i>	
FILETTO DI ORATA ALLA GRIGLIA	20.50 €
<i>Fillet of Mediterranean gilt-head bream (a.k.a. porgie fish), grilled, with spinach</i>	
BISTECCA AL GORGONZOLA E NOCI	26.90 €
<i>Rump steak of Irish beef, grilled, with nuts in gorgonzola sauce, served with fried potatoes</i>	

Saisonal Dessert

MOUSSE AL CIOCCOLATO	5.70 €
<i>Housemade chocolate mousse</i>	

Seasonal Wine Recommendation

LUGANA "ANTICHE MURA" 0.2 liter glass

*White wine from the Lake Garda region (Northern Italy),
DOC quality, dry. Winery: Carlo Zenegaglia*



6.90 €





Antipasti caldi

WARM STARTERS/APPETIZERS

Bruschetta	4.90 €
<i>Roasted bread topped with fresh diced tomatoes, onions, herbs, and olive oil</i>	
Bruschetta della casa	6.90 €
<i>Roasted bread topped with fresh diced tomatoes, onions, herbs, olive oil, spicy salami (pepperoni), and melted Parmesan cheese</i>	
Funghi La Toscana	8.90 €
<i>Sautéed fresh mushrooms with Italian herbs and garlic</i>	
Spinaci gratinati	9.20 €
<i>Spinach with melted Mozzarella cheese (from the oven)</i>	



Antipasti freddi

COLD STARTERS/APPETIZERS

Antipasto La Toscana	12.80 €
<i>Large plate with various house-made cold appetizers (grilled vegetables, for example)</i>	
Spuntino	8.50 €
<i>Smaller plate with various house-made cold appetizers</i>	
Mozzarella alla caprese	7.80 €
<i>Sliced tomatoes with mozzarella cheese, basil, and olive oil</i>	
Vitello tonnato	13.20 €
<i>Thin slices of veal topped with house-made creamy tuna sauce and capers</i>	
Insalata di mare	14.90 €
<i>Seafood salad (seafood from the Tuscan coast) with olive oil and lemon</i>	
Carpaccio di manzo	13.80 €
<i>Very thin slices of raw beef fillet mignon with fresh mushrooms, rocket (arugula) leaves, shaved Parmesan cheese, and lemon</i>	





Zuppe

SOUPS

Crema di pomodoro	5.20 €
<i>Cream of tomato soup (house-made)</i>	
Stracciatella alla romana	5.40 €
<i>Roman-style egg drop soup</i>	
Tortellini in brodo	5.80 €
<i>Beef broth with tortellini (ring-shaped pasta stuffed with meat)</i>	
Minestrone (only available from October to April)	6.40 €
<i>Soup with various freshly prepared vegetables</i>	

Insalate

SALADS (WITH BALSAMIC VINEGAR AND OLIVE OIL)

Insalata di pomodori	5.20 €
<i>Tomato salad with onions</i>	
Insalata mista small/regular	4.90 € / 5.90 €
<i>Mixed greens salad (lettuce, cucumber, tomatoes)</i>	
Insalata con tonno	7.90 €
<i>Mixed greens salad with tuna</i>	
Insalata Mattinata	8.80 €
<i>Mixed greens salad with tuna, ham, and mozzarella cheese</i>	
Insalata della casa	9.80 €
<i>Mixed greens salad with tuna, ham, mozzarella cheese, hard-boiled eggs, and shrimps</i>	
Insalata di rucola	8.90 €
<i>Rocket (arugula) salad with cherry tomatoes and shaved Parmesan cheese</i>	
Insalata La Toscana	9.90 €
<i>Mixed greens and rocket (arugula) with cherry tomatoes, fresh mushrooms, spicy salami (pepperoni), black olives, and shaved Parmesan cheese</i>	
Insalata di pollo mediterranea	13.20 €
<i>Slices of chicken breast on chicory salad with cherry tomatoes, honeydew melon, and cream dressing (main course)</i>	

Salad extras: Egg, black olives, onions: 1 € each · Artichoke hearts: 2 €





Pasta Classics

Spaghetti alla carbonara	9.50 €
<i>Spaghetti with bacon, egg, and Parmesan cheese in cream sauce</i>	
Spaghetti al ragù (alla bolognese)	9.80 €
<i>Spaghetti with house-made beef sauce (bolognese)</i>	
Spaghetti aglio e olio	9.50 €
<i>Spaghetti with herbs, garlic, and olive oil</i>	
Spaghetti alla puttanesca	9.90 €
<i>Spaghetti with anchovies, capers, olives, and garlic in tomato sauce</i>	
Spaghetti allo scoglio	13.90 €
<i>Spaghetti with seafood in spicy white wine tomato sauce</i>	
Penne all'arrabbiata	9.50 €
<i>Penne (tubular pasta) with tomato sauce and garlic (a little spicy)</i>	
Tortellini alla panna e prosciutto	9.80 €
<i>Tortellini (ring-shaped pasta stuffed with meat) with ham in cream sauce</i>	
Lasagne alla bolognese	10.80 €
<i>Pasta sheets in layers with beef sauce (bolognese), ham, peas, and melted mozzarella</i>	
Gnocchi di patate al gorgonzola	9.60 €
<i>Small potato dumplings in Gorgonzola cheese cream sauce</i>	



Pasta Specialties of the House

Orecchiette alle punte di filetto	13.90 €
<i>Small ear-shaped pasta from Southern Italy with beef fillet pieces in tomato sauce</i>	
Penne alla buongustaio	12.50 €
<i>Penne with chicken breast pieces in curry cream sauce</i>	
Spaghetti dello chef (al cartoccio)	13.50 €
<i>Spaghetti with Parma ham and prawns in tomato cream sauce (baked in foil)</i>	





Popular Pasta Variations

Spaghetti alla carlofortina	10.50 €
<i>Spaghetti with tuna, capers, and garlic in white wine tomato sauce</i>	
Spaghetti alla busera	13.80 €
<i>Spaghetti with prawns, fresh tomatoes, and olives in white wine tomato sauce</i>	
Penne La Toscana	9.80 €
<i>Penne (tubular pasta) with spicy salami (pepperoni) in tomato sauce</i>	
Penne alle verdure	9.80 €
<i>Penne with fresh vegetables in tomato cream sauce</i>	
Penne ai quattro formaggi	10.50 €
<i>Penne with four different types of cheese, topped with melted mozzarella</i>	
Penne pasticciate	10.70 €
<i>Penne with ham and peas in tomato cream sauce, topped with melted mozzarella</i>	
Lasagne al salmone	12.80 €
<i>Pasta sheets in layers with salmon fillet and spinach, topped with melted mozzarella</i>	
Tagliatelle alla boscaiola	10.80 €
<i>Tagliatelle (thin pasta ribbons) with mushrooms, porcini, and ham in tomato sauce</i>	
Tagliatelle al salmone	12.70 €
<i>Tagliatelle with salmon fillet in tomato cream sauce or white wine tomato sauce</i>	
Tortellini con spinaci e gorgonzola	10.90 €
<i>Tortellini (stuffed with meat) with spinach and Gorgonzola cheese in cream sauce</i>	
Gnocchi della nonna	9.80 €
<i>Small potato dumplings with fresh mushrooms, ham, and peas in tomato cream sauce</i>	
Tris di pasta	24.90 €
<div style="border: 1px solid black; padding: 2px; display: inline-block;">FOR 2 PEOPLE</div>	
<i>Three different pasta dishes selected by the chef</i>	

Please let us know if you wish a different type of pasta for any of our pasta dishes (such as penne instead of spaghetti) or light white wine instead of cream sauce.





Pizze

Fornarina		4.50 €
<i>Pizza bread, with oregano, fresh from the stone oven</i>		
Fornarina al rosmarino		4.80 €
<i>Pizza bread with oregano and rosemary</i>		
Fornarina con mozzarella		7.80 €
<i>Pizza bread topped with melted mozzarella</i>		
Pizza marinara (without cheese)		7.50 €
<i>Tomato sauce, garlic, oregano</i>		
Pizza Margherita		8.50 €
<i>Tomato sauce, mozzarella cheese, basil</i>		
Pizza funghi		9.40 €
<i>Tomato sauce, mozzarella, fresh mushrooms</i>		
Pizza Italia (without tomato sauce)		11.20 €
<i>Mozzarella, arugula (rocket), cherry tomatoes, balsamic cream</i>		
Pizza alle verdure		10.90 €
<i>Tomato sauce, mozzarella, fresh vegetables</i>		
Pizza quattro formaggi		11.20 €
<i>Tomato sauce, four different types of cheese</i>		
Pizza romana		10.20 €
<i>Tomato sauce, mozzarella, anchovies, capers, black olives</i>		
Pizza tonno e cipolla		11.20 €
<i>Tomato sauce, mozzarella, tuna, onions</i>		
Pizza spinaci e salmone		13.50 €
<i>Tomato sauce, mozzarella, salmon fillet, spinach</i>		
Pizza frutti di mare		13.50 €
<i>Tomato sauce, mozzarella, seafood</i>		
Pizza salami		9.80 €
<i>Tomato sauce, mozzarella, salami</i>		
Pizza prosciutto		9.80 €
<i>Tomato sauce, mozzarella, ham</i>		



Pizza Jessica (a.k.a. Hawaiian pizza)	9.90 €
<i>Tomato sauce, mozzarella, ham, pineapple</i>	
Pizza Regina (also available as a folded Calzone pizza)	9.90 €
<i>Tomato sauce, mozzarella, ham, fresh mushrooms</i>	
Pizza mista	10.20 €
<i>Tomato sauce, mozzarella, ham, salami, fresh mushrooms</i>	
Pizza capricciosa	10.90 €
<i>Tomato sauce, mozzarella, anchovies, ham, salami, red bell peppers</i>	
Pizza quattro stagioni	10.90 €
<i>Tomato sauce, mozzarella, ham, salami, fresh mushrooms, artichoke hearts</i>	
Pizza speciale	10.90 €
<i>Tomato sauce, mozzarella, ham, salami, fresh mushrooms, red bell peppers, peperoncini</i>	
Pizza calabrese (a.k.a. Pepperoni pizza)	10.20 €
<i>Tomato sauce, mozzarella, spicy salami (pepperoni)</i>	
Pizza Adriana	10.90 €
<i>Tomato sauce, mozzarella, spicy salami (pepperoni), fresh mushrooms</i>	
Pizza La Toscana	10.90 €
<i>Tomato sauce, mozzarella, spicy salami (pepperoni), peperoncini, onions</i>	
Pizza parmigiana	11.90 €
<i>Tomato sauce, mozzarella, spicy salami (pepperoni), eggplants (aubergines), Parmesan</i>	
Pizza Fabio	12.90 €
<i>Tomato s., mozzarella, spicy salami (pepperoni), arugula (rocket), cherry tomatoes, Parmesan</i>	
Pizza Armando	12.90 €
<i>Tomato sauce, mozzarella, Parma ham, arugula (rocket), Parmesan</i>	
Pizza Lory	13.80 €
<i>Tomato sauce, mozzarella, Parma ham, arugula, Parmesan, cherry tomatoes, olives</i>	
Pizza bianca (without tomato sauce)	10.40 €
<i>Mozzarella, cream, ham</i>	
Pizza fantasía	10.60 €
<i>Tomato sauce, mozzarella, ham, onions, fried egg</i>	
Pizza Leonardo	12.80 €
<i>Tomato sauce, mozzarella, ham, roast beef, fresh mushrooms, fried egg</i>	





Salmone, calamari e gamberoni

SALMON, CALAMARI, AND PRAWNS (SERVED WITH BREAD)

Salmone ai ferri 20.90 €

Salmon fillet from Norway, grilled, with spinach, served with salad

Salmone al forno 21.20 €

Salmon fillet with spinach in tomato cream sauce, topped with melted Mozzarella cheese



Calamari alla griglia 18.70 €

Two large calamari (squid), grilled and then cut into slices, served with salad

Calamari fritti 17.60 €

Deep-fried calamari rings with house-made cocktail sauce, served with salad

Calamari alla livornese 18.90 €

Calamari rings Tuscan style (with olives and garlic in tomato sauce, served with salad)

Fritto misto 22.50 €

Fish, calamari, and prawns (all deep-fried) with cocktail sauce, served with salad



Gamberoni aglio e olio 24.70 €

King prawns with garlic and olive oil, served with salad



Gamberoni alla griglia 24.70 €

King prawns, grilled, with fresh Italian herbs, served with salad

Gamberoni al pil-pil 24.90 €

SPECIALTY OF THE HOUSE

King prawns with bell peppers, olives, and garlic in olive oil, from the oven; served with salad





Carne di maiale

PORK

Scaloppine alla griglia	14.90 €
<i>Grilled pork steaks with olive oil and herbs</i>	
Scaloppine al vino bianco	15.50 €
<i>Pork medallions (pan-fried) in Sauvignon bianco white wine sauce</i>	
Scaloppine al Marsala e salvia	15.80 €
<i>Pork medallions with sage in Marsala (sweet wine from Sicily) sauce</i>	
Scaloppine alla crema di funghi	16.90 €
<i>Pork medallions with fresh mushrooms in cream sauce</i>	
Saltimbocca alla romana	17.50 €
<i>Pork medallions topped with Parma ham and sage in white wine butter sauce</i>	

Carne di manzo

BEEF

Bistecca ai ferri		22.90 €
<i>Rump steak of beef, grilled</i>		
Bistecca alla pizzaiola		24.50 €
<i>Rump steak of beef, grilled, with black olives, capers, and herbs in tomato sauce</i>		
Bistecca La Toscana	SPECIALTY OF THE HOUSE	24.90 €
<i>Rump steak of beef, grilled, with sautéed onions and fresh mushrooms</i>		
Filetto ai ferri		28.70 €
<i>Filet mignon (tenderloin) steak of Irish beef, grilled</i>		
Filetto al gorgonzola		29.80 €
<i>Filet mignon steak of Irish beef, grilled, with Gorgonzola sauce</i>		
Filetto al pepe verde		29.80 €
<i>Filet mignon steak of Irish beef, grilled, with green peppercorns in cream sauce</i>		

- Included sides: Salad, bread

Extra sides:


Fried potatoes	2.50 €	Spinach	2.70 €
French fries	2.30 €	Grilled vegetables	3.70 €





Bevande non alcoliche

NON-ALCOHOLIC BEVERAGES

San Pellegrino		0.5 liter	3.50 €
<i>Sparkling mineral water from Northern Italy</i>		0.75 l	5.80 €
<i>(regular or large bottle)</i>			
Acqua Panna		0.5 l	3.50 €
<i>Still mineral water from Tuscany</i>		0.75 l	5.80 €
			
Bitter Lemon		0.2 l	2.60 €
Coca-Cola or Cola zero (Diet Coke)	<i>regular</i>	0.4 l	3.50 €
Coca-Cola or Cola zero (Diet Coke)	<i>small</i>	0.2 l	2.30 €
Cola-Mix	<i>Coke mixed with orange soda (a.k.a. "Spezi"), regular</i>	0.4 l	3.50 €
Cola-Mix	<i>Coke mixed with orange soda (a.k.a. "Spezi"), small</i>	0.2 l	2.30 €
Sprite or Fanta Orange	<i>Lemon or orange soda, regular</i>	0.4 l	3.50 €
Sprite or Fanta Orange	<i>Lemon or orange soda, small</i>	0.2 l	2.30 €
Iced tea peach		0.4 l	3.50 €
Apfelschorle	<i>Apple juice diluted with sparkling water, regular</i>	0.4 l	3.50 €
Apfelschorle	<i>Apple juice diluted with sparkling water, small</i>	0.2 l	2.30 €
Johannisbeerschorle	<i>Currant juice diluted with water, regular</i>	0.4 l	3.50 €
Johannisbeerschorle	<i>Currant juice diluted with water, small</i>	0.2 l	2.30 €
Traubenschorle	<i>Grape juice diluted with water, regular</i>	0.4 l	3.50 €
Traubenschorle	<i>Grape juice diluted with water, small</i>	0.2 l	2.30 €
Orangenschorle	<i>Orange juice diluted with water</i>	0.4 l	3.50 €
Apple juice	<i>regular</i>	0.4 l	3.80 €
Apple juice	<i>small</i>	0.2 l	2.50 €
Grape juice	<i>regular</i>	0.4 l	3.80 €
Grape juice	<i>small</i>	0.2 l	2.50 €
Orange juice	<i>regular</i>	0.4 l	3.80 €
Orange juice	<i>small</i>	0.2 l	2.50 €






Birre

BEERS (FROM BAVARIA)

Radler	<i>lager mixed with lemon soda</i>		0.5 l	3.70 €
Augustiner	<i>best lager from Munich, perfect for pizza</i>		0.5 l	3.70 €
Helles	<i>pale lager, Paulaner Munich brewery</i>		0.5 l	3.70 €
Hefeweizen	<i>wheat beer, with yeast = standard "Weizen"</i>		0.5 l	3.70 €
Dunkles Weizen	<i>dark wheat beer, with yeast & dark malt</i>		0.5 l	3.70 €
Leichtes Weizen	<i>low-alcohol, light wheat beer</i>		0.5 l	3.70 €
Cola-Weizen	<i>wheat beer mixed with coke</i>		0.5 l	3.70 €
Small Pils	<i>pale lager, more intense/bitter than Helles</i>		0.3 l	3.10 €
Pils	<i>pale lager, more intense/bitter than Helles</i>		0.4 l	3.60 €
Alkoholfreies Pils	<i>non-alcoholic pale lager</i>		0.3 l	3.10 €
Alkoholfreies Weizen	<i>non-alcoholic wheat beer</i>	0.5 l	3.70 €	


Vini bianchi al bicchiere

WHITE WINES FROM ITALY BY THE GLASS

Frizzantino	<i>slightly sweet white wine</i>		0.2 l	4.80 €
Vino bianco della casa	<i>white house wine, dry</i>		0.2 l	5.20 €
Chardonnay	<i>from the Veneto region, Northern Italy</i>		0.2 l	5.20 €
Pinot grigio	<i>from the Veneto region, Northern Italy</i>		0.2 l	5.20 €
Weissweinschorle	<i>white wine diluted with sparkling water</i>		0.2 l	4.30 €

Vini rossi al bicchiere

RED WINES FROM ITALY BY THE GLASS

Lambrusco	<i>slightly sweet red wine</i>		0.2 l	4.90 €
Vino rosso della casa	<i>red house wine, dry</i>		0.2 l	5.20 €
Merlot	<i>from the Veneto region, Northern Italy</i>		0.2 l	5.20 €
Primitivo	<i>dry, heavy red wine from Apulia, Southern Italy</i>		0.2 l	5.30 €
Rosato	<i>Rosé</i>		0.2 l	4.90 €
Rotweinschorle	<i>red wine diluted with sparkling water</i>	0.2 l	4.30 €	





Dolci

DESSERTS

Panna cotta		5.60 €
<i>Cream heated with sugar and vanilla, served chilled</i>		
Semifreddo al pistacchio	SPECIALTY OF THE HOUSE	5.70 €
<i>Half-frozen ice cream with pistachio (house-made)</i>		
Tiramisù		5.70 €
<i>Layered biscuits from Italy, dipped in coffee, coated with mascarpone cream and cocoa</i>		
Gelato al tartufo		5.30 €
<i>Chocolate and hazelnut ice creams with chocolate stuffing and whipped cream</i>		
Dolce della casa		8.70 €
<i>A selection from the above desserts (large)</i>		

Caffetteria

Caffè		2.10 €
<i>Espresso</i>		
Caffè macchiato		2.40 €
<i>Espresso topped with a spoon of milk foam</i>		
Caffè corretto		2.80 €
<i>Espresso with a shot of grappa or sambuca</i>		
Caffè doppio		3.20 €
<i>Double shot of espresso</i>		
Caffè americano		2.60 €
<i>Cup of coffee (larger cup)</i>		
Cappuccino		2.80 €
<i>Espresso with hot milk and milk foam (served in a larger cup)</i>		
Latte macchiato	3.20 €	
<i>Hot milk (more than in cappuccino) with espresso and milk foam</i>		
Tè		2.40 €
<i>Cup of tea (different sorts available)</i>		

