

# Osteria La Toscana

Pizzeria - Cucina italiana

#### LUNCH SPECIAL

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

Any pizza or pasta under 12 € with side salad

for just



Any pizza or pasta over **12** € at the regular price, but with included side salad!

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





ear 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)	4,90 €
Aperol Spritz	6,90 €
Hugo	6,90 €
Martini bianco, rosso, d'oro, or extra dry	4,70 €
Martini Jigger (Martini bianco with Bitter Lemon)	5,20 €
Campari on the Rocks	5,40 €
Campari Orange or Soda	6,50 €

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





## Antipasti caldi

WARM STARTERS/APPETIZERS

Bruschetta	
Roasted bread topped with fresh diced tomatoes, onions, herbs, and olive oil	5,50 €
Bruschetta della casa	
Roasted bread topped with fresh diced tomatoes, onions, herbs, olive oil,	
spicy salami (pepperoni), and melted Parmesan cheese	<i>7,30</i> €
Funghi La Toscana	
Sautéed fresh mushrooms with Italian herbs and garlic	8,90 €
Spinaci gratinati	
Spinach with melted Mozzarella cheese (from the oven)	9,20 €



### Antipasti freddi

COLD STARTERS/APPETIZERS (SERVED WITH BREAD)

Antipasto La Toscana  Large plate with various house-made cold appetizers (grilled vegetables, for example)	14,90 €
Spuntino Smaller plate with various house-made cold appetizers	9,60 €
Mozzarella alla caprese Sliced tomatoes with mozzarella cheese, basil, and olive oil	8,50 €
Vitello tonnato  Thin slices of veal topped with house-made creamy tuna sauce and capers	14,20 €
Insalata di mare Seafood salad (seafood from the Tuscan coast) with olive oil and lemon	16,90 €
Carpaccio di manzo	
Very thin slices of raw beef fillet mignon with fresh mushrooms, rocket (arugula) leaves, shaved Parmesan cheese, and lemon	14,80 €





# **Zuppe** Soups

Crema di pomodoro  Cream of tomato soup (house-made)	5,90 €
Stracciatella alla romana Roman-style egg drop soup	5,70 €
Tortellini in brodo  Beef broth with tortellini (ring-shaped pasta stuffed with meat)	6,50 €
Minestrone (only available from October to April) Soup with various freshly prepared vegetables	6,90 €
Insalate SALADS (WITH BALSAMIC VINEGAR AND OLIVE OIL)	
Insalata di pomodori  Tomato salad with onions	5,60 €
Insalata mista small/regular  Mixed greens salad (lettuce, cucumber, tomatoes)	5,30 € / 6,40 €
Insalata con tonno Mixed greens salad with tuna	8,90 €
Insalata Mattinata  Mixed greens salad with tuna, ham, and mozzarella cheese	9,80 €
Insalata della casa  Mixed greens salad with tuna, ham, mozzarella cheese, hard-boiled eggs, and sh	10,80 € rimps
Insalata di rucola Rocket (arugula) salad with cherry tomatoes and shaved Parmesan cheese	9,50 €
Insalata La Toscana  Mixed greens and rocket (arugula) with cherry tomatoes, fresh mushrooms, spicy salami (pepperoni), black olives, and shaved Parmesan cheese	10,90 €
Insalata di pollo mediterranea  Slices of chicken breast on mixed salad with cherry tomatoes, honeydew melon (main course)	14,90 €

Salad extras: Egg, black olives, onions: 1,50  $\epsilon$ each  $\cdot$  Artichoke hearts: 2,50  $\epsilon$ 





#### Pasta Classics

Spaghetti alla carbonara Spaghetti with bacon, egg, and Parmesan cheese in cream sauce	10,50 €
Spaghetti al ragù (alla bolognese)	
Spaghetti with house-made beef sauce (bolognese)	10,80 €
Spaghetti aglio e olio Spaghetti with herbs, garlic, and olive oil	9,50 €
Spaghetti alla puttanesca Spaghetti with anchovies, capers, olives, and garlic in tomato sauce	10,90 €
Spaghetti allo scoglio Spaghetti with seafood in spicy white wine tomato sauce	14,90 €
Penne all'arrabbiata  Penne (tubular pasta) with tomato sauce and garlic (a little spicy)	10,50 €
Tortellini alla panna e prosciutto  Tortellini (ring-shaped pasta stuffed with meat) with ham in cream sauce	10,80 €
Lasagne alla bolognese  Pasta sheets in layers with beef sauce (bolognese), ham, peas, and melted mozzarella	11,80 €
Gnocchi di patate al gorgonzola Small potato dumplings in Gorgonzola cheese cream sauce	10,60 €
Pasta Specialties of the House	
Orecchiette alle punte di filetto  Small ear-shaped pasta from Southern Italy with beef fillet pieces in tomato sauce	14,90 €
Penne alla buongustaio  Penne with chicken breast pieces in curry cream sauce	13,50 €
Spaghetti dello chef (al cartoccio)	14,50 €
Spaghetti with Parma ham and prawns in tomato cream sauce (baked in foil)	,0 0



### Popular Pasta Variations



Spaghetti alla carlofortina Spaghetti with tuna, capers, and garlic in white wine tomato sauce	11,50 €
Spaghetti alla busera Spaghetti with prawns, fresh tomatoes, and olives in white wine tomato sauce	14,80 €
Penne La Toscana Penne (tubular pasta) with spicy salami (pepperoni) in tomato sauce	10,80 €
Penne alle verdure Penne with fresh vegetables in tomato cream sauce	10,80 €
Penne ai quattro formaggi Penne with four different types of cheese, topped with melted mozzarella	11,50 €
Penne pasticciate  Penne with ham and peas in tomato cream sauce, topped with melted mozzarella	11,70 €
Lasagne al salmone Pasta sheets in layers with salmon fillet and spinach, topped with melted mozzarella	13,80 €
Tagliatelle alla boscaiola  Tagliatelle (thin pasta ribbons) with mushrooms, porcini, and ham in tomato cream sauce	11,80 €
Tagliatelle al salmone  Tagliatelle with salmon fillet in tomato cream sauce or white wine tomato sauce	13,70 €
Tortellini con spinaci e gorgonzola  Tortellini (stuffed with meat) with spinach and Gorgonzola cheese in cream sauce	11,90 €
Gnocchi della nonna Small potato dumplings with fresh mushrooms, ham, and peas in tomato cream sauce	10,80 €
Tris di pasta FOR 2 PEOPLE  Three different pasta dishes selected by the chef	26,90 €

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		
Pizza bread, with oregano, fresh from the stor	ne oven	4,70 €
Fornarina al rosmarino Pizza bread with oregano and rosemary		5,10 €
Fornarina con mozzarella Pizza bread topped with melted mozzarella	AUTHENTIC	8,50 €
Pizza marinara (without cheese)  Tomato sauce, garlic, oregano	PIZZA ITALIANA  + HOMEMADE DOUGH WITH TIPO 00 FLOUR	7,90 €
Pizza Margherita  Tomato sauce, mozzarella cheese, basil	IMPORTED FROM NAPLES + BAKED ON STONE + THIN CRUST + WITH MOZZARELLA CHEESE + HIGH-QUALITY TOPPINGS	9,50 €
Pizza funghi Tomato sauce, mozzarella, fresh mushrooms	**************************************	11,30 €
Pizza Italia (without tomato sauce)  Mozzarella, arugula (rocket), cherry tomatoes	, balsamic cream	11,20 €
Pizza alle verdure  Tomato sauce, mozzarella, fresh vegetables		11,90 €
Pizza quattro formaggi  Tomato sauce, four different types of cheese		12,20 €
Pizza romana  Tomato sauce, mozzarella, anchovies, capers,	black olives	11,20 €
Pizza tonno e cipolla  Tomato sauce, mozzarella, tuna, onions		12,20 €
Pizza spinaci e salmone  Tomato sauce, mozzarella, salmon fillet, spina	ach	14,50 €
Pizza frutti di mare Tomato sauce, mozzarella, seafood		14,50 €
Pizza salami Tomato sauce, mozzarella, salami		11,60 €
Pizza prosciutto  Tomato sauce, mozzarella, ham		11,60 €

Pizza Jessica (a.k.a. Hawaiian pizza) Tomato sauce, mozzarella, ham, pineapple	11,40 €
Pizza Regina (also available as a folded Calzone pizza)	11,100
Tomato sauce, mozzarella, ham, fresh mushrooms	11,40 €
Pizza mista	
Tomato sauce, mozzarella, ham, salami, fresh mushrooms	11,40 €
Pizza capricciosa	
Tomato sauce, mozzarella, anchovies, ham, salami, red bell peppers	11,90 €
Pizza quattro stagioni	
Tomato sauce, mozzarella, ham, salami, fresh mushrooms, artichoke hearts	<i>13,20</i> €
Pizza speciale	
Tomato sauce, mozzarella, ham, salami, fresh mushrooms, red bell peppers, peperoncini	13,40 €
Pizza calabrese (a.k.a. Pepperoni pizza)	
Tomato sauce, mozzarella, spicy salami (pepperoni)	<i>11,70</i> €
Pizza Adriana	
Tomato sauce, mozzarella, spicy salami (pepperoni), fresh mushrooms	11,90 €
Pizza La Toscana	10.50.0
Tomato sauce, mozzarella, spicy salami (pepperoni), peperoncini, onions	12,50 €
Pizza parmigiana	19.00.0
Tomato sauce, mozzarella, spicy salami (pepperoni), eggplants (aubergines), shaved Parr	nesan <sup>2,90</sup> €
Pizza Fabio	14 50 €
Tomato s., mozzarella, spicy salami (pepperoni), arugula (rocket), cherry tomatoes, Parn	resan <sup>11,50</sup> C
Pizza Armando	13,90 €
Tomato sauce, mozzarella, Parma ham, arugula (rocket), Parmesan	10,000
Pizza Lory	. 14.90 €
Tomato sauce, mozzarella, Parma ham, arugula (rocket), Parmesan, cherry tomatoes, ol	ives 1,000
Pizza bianca (without tomato sauce)  Mozzarella, cream, ham	11,60 €
Pizza fantasía Tomato sauce, mozzarella, ham, onions, fried egg	11,90 €
Pizza Leonardo  Tomato sauce, mozzarella, ham, roast beef, fresh mushrooms, fried egg	13,90 €
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# Salmone, calamari e gamberoni

SALMON, CALAMARI, AND PRAWNS (SERVED WITH BREAD)

Salmone ai ferri	
Salmon fillet from Norway, grilled, with spinach, served with salad	23,90 €
Salmone al forno Salmon fillet with spinach in tomato cream sauce, topped with melted Mozzarella cheese	24,20 €
Calamari alla griglia Two large calamari (squid), grilled and then cut into slices, served with salad	19,90 €
Calamari fritti  Deep-fried calamari rings with house-made cocktail sauce, served with salad	18,90 €
Calamari alla livornese  Calamari rings Tuscan style (with olives and garlic in tomato sauce, served with salad)	19,90 €
Fritto misto  Fish, calamari, and prawns (all deep-fried) with cocktail sauce, served with salad	24,50 €
Gamberoni aglio e olio  King prawns with garlic and olive oil, served with salad	25,90 €
Gamberoni alla griglia King prawns, grilled, with fresh Italian herbs, served with salad	25,50 €
Gamberoni al pil-pil SPECIALTY OF THE HOUSE	
King prawns with bell peppers, olives, and garlic in olive oil,	26,90 €



from the oven; served with salad

#### Carne di maiale





Scaloppine alla griglia  Grilled pork steaks with olive oil and herbs	15,90 €
Scaloppine al vino bianco Pork medallions (pan-fried) in Sauvignon bianco white wine sauce	16,50 €
Scaloppine al Marsala e salvia Pork medallions with sage in Marsala (sweet wine from Sicily) sauce	16,80 €
Scaloppine alla crema di funghi Pork medallions with fresh mushrooms in cream sauce	17,90 €
Saltimbocca alla romana  Pork medallions topped with Parma ham and sage in white wine butter sauce	18,50 €
Breaded pork cutlet with french fries  Carne di manzo	16,90 €
BEEF	
Bistecca ai ferri Rump steak of beef, grilled	23,90 €
Bistecca alla pizzaiola Rump steak of beef, grilled, with black olives, capers, and herbs in tomato sauce	25,50 €
Bistecca La Toscana specialty of the house  Rump steak of beef, grilled, with sautéed onions and fresh mushrooms	25,90 €
Filetto ai ferri Filet mignon (tenderloin) steak of Irish beef, grilled	29,70 €
Filetto al gorgonzola  Filet mignon steak of Irish beef, grilled, with Gorgonzola sauce	32,80 €
Filetto al pepe verde Filet mignon steak of Irish beef, grilled, with green peppercorns in cream sauce	32,90 €
Included sides: Salad, bread	

Extra sides:

Fried potatoes

3,50 €

Spinach

3,70 €

French fries

3,30 €

Grilled vegetables

4,70 €





#### Bevande non alcoliche

NON-ALCOHOLIC BEVERAGES

San Pellegrino	0.5 liter	4,50 €
	0.75 <i>l</i>	6,80 €
(regular or large bottle)		
Acqua Panna	0.5 <i>l</i>	4,50 €
	0.75 <i>l</i>	6,80 €
Bitter Lemon	0.21	2,90 €
Coca-Cola or Coke zero (Diet Coke) regular	0.4 &	2,60 €
Coca-Cola or Coke zero (Diet Coke) small	0.21	3,90 €
Cola-Mix Coke mixed with orange soda (a.k.a. "Spezi"), regular	0.4 &	2 60 6
		2,60 €
Cola-Mix Coke mixed with orange soda (a.k.a. "Spezi"), small	0.2 &	3,90 €
Sprite or Fanta Orange Lemon or orange soda, regular	0.4 &	2,60 €
Sprite or Fanta Orange Lemon or orange soda, small	0.21	3,90 €
Iced tea peach	0.4 &	3,90 €
Apple schorle Apple juice diluted with sparkling water, regular	0.4 &	2,60 €
Apple schorle Apple juice diluted with sparkling water, small	0.2 <i>l</i>	3,90 €
Johannisbeerschorle Currant juice diluted with water, regular	· 0.4 l	2,60 €
Johannisbeerschorle Currant juice diluted with water, small	0.2 <i>l</i>	<i>3,90 €</i>
Traubenschorle Grape juice diluted with water, regular	0.4 <i>l</i>	2,60 €
Traubenschorle Grape juice diluted with water, small	0.2 <i>l</i>	<i>3,90</i> €
Orangenschorle Orange juice diluted with water	0.4 &	<i>3,90</i> €
A 1		3,300
Apple juice regular	0.4 l	2,90 €
Apple juice small	0.2 l	4,20 €
Grape juice regular	0.4 l	2,90 €
Grape juice small	0.21	4,20 €
Orange juice regular	0.4 &	2,90 €
Orange juice small	0.21	4,20 €



#### Birre

#### BEERS (FROM BAVARIA)

Se Sign
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Radler lager mixed with lemon soda	0.5 ℓ	3,90 €
Augustiner famous lager from Munich, perfect for pizza	0.5 <i>l</i>	3,90 €
Helles pale lager, Paulaner Munich brewery  Augustiner:	0.5 <i>l</i>	3,90 €
Hefeweizen wheat beer, with yeast = standard "Weizen" Braufflünchen gegründet 1328	0.5ℓ	3,90 €
Dunkles Weizen dark wheat beer, with yeast & dark malt	0.5 <i>l</i>	3,90 €
Leichtes Weizen low-alcohol, light wheat beer	0.5ℓ	3,90 €
Cola-Weizen wheat beer mixed with coke	0.5 <i>l</i>	3,90 €
Small Pils pale lager, more intense/bitter than Helles	0.3 <i>l</i>	3,30 €
Pils pale lager, more intense/bitter than Helles	$0.4\ell$	3,80 €
Alkoholfreies Pils non-alcoholic pale lager	0.31	3,30 €
Alkoholfreies Weizen non-alcoholic wheat beer	0.5 <i>l</i>	3,90 €

#### Vini bianchi al bicchiere

WHITE WINES FROM ITALY BY THE GLASS

Frizzantino slightly sweet white wine	/	0.21	5,30 €
Vino bianco della casa white house wine, dry		0.21	5,80 €
Chardonnay from the Veneto region, Northern Italy		0.21	6,20 €
Pinot grigio from the Veneto region, Northern Italy		0.21	6,20 €
Weissweinschorle white wine diluted with sparkling water		0.21	6,20 €

#### Vini rossi al bicchiere

RED WINES FROM ITALY BY THE GLASS

Lambrusco slightly sweet red wine	0.21	5,30 €
Vino rosso della casa red house wine, dry	0.2ℓ	5,90 €
Merlot from the Veneto region, Northern Italy	0.2ℓ	5,90 €
Primitivo dry, heavy red wine from Apulia, Southern Italy	0.21	6,50 €
Rosato Rosé	0.21	6,20 €
Rotweinschorle red wine diluted with sparkling water	0.21	6,30 €







Panna cotta Cream heatened with sugar and vanilla, served chilled	5,90 €
Semifreddo al pistacchio SPECIALTY OF THE HOUSE  Half-frozen vanilla ice cream with roasted pistachio (house-made)	6,30 €
Tiramisù  Layered biscuits from Italy, dipped in coffee, coated with mascarpone cream and cocoa	6,30 €
Gelato al tartufo Chocolate and hazelnut ice creams with chocolate stuffing and whipped cream	5,90 €
Dolce della casa A selection from the above desserts (large)	8,90 €
Caffetteria	
Caffè Espresso Caffè macchiato Espresso topped with a spoon of milk foam	2,60 € 2,80 €
Caffè corretto  Espresso with a shot of grappa or sambuca	3,20 €
Caffè doppio  Double shot of espresso	3,60 €
Caffè americano Cup of coffee (larger cup)	2,90 €
Cappuccino  Espresso with hot milk and milk foam (served in larger cup)	3,50 €
Latte macchiato  Hot milk (more than in cappuccino) with espresso and milk foam	3,90 €
Tè	2,60 €

Cup of tea (different sorts)

2,60 €