



Osteria

La Toscana

Pizzeria-Cucina italiana

LUNCH SPECIAL

Monday – Friday from 11.30 a.m. - 14:30 p.m.

Any pizza or pasta under 14 € incl. with side salad
for just

12,50€

Any pizza or pasta over 14 € at the regular price,
but with included side salad!

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



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

Glas Prosecco (Spumante, Valdobbiadene DOCG)	4,90 €
Aperol Spritz^{6,8)}	7,50 €
Hugo	7,50 €
Martini bianco, rosso oder d'oro	5,70 €
Martini Jigger⁸⁾ (Martini bianco mit Bitter Lemon)	6,20 €
Campari pur auf Eis⁶⁾	5,70 €
Campari⁶⁾ Orange oder 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

Bruschetta

Roasted bread topped with fresh diced tomatoes, onions, herbs, and olive oil 5,90 €

Bruschetta della casa

Roasted bread topped with fresh diced tomatoes, onions, herbs, 7,60 €
olive oil, spicy salami (pepperoni), and melted Parmesan cheese

Funghi La Toscana

Sautéed fresh mushrooms with Italian herbs and garlic 10,90 €

Spinaci gratinati

Spinach with melted Mozzarella cheese (from the oven) 9,50 €



Antipasti freddi

COLD STARTERS/ APPETIZERS (SERVED WITH BREAD)

Antipasto La Toscana

Large plate with various house-made cold appetizers
(grilled vegetables, for example) 15,90 €

Mozzarella alla caprese

Sliced tomatoes with mozzarella cheese, basil, and olive oil 8,90 €

Vitello tonnato

Thin slices of veal topped with house-made creamy tuna sauce and capers 15,60 €

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 15,30 €





Zuppe

Soup

Crema di pomodoro

Cream of tomato soup (house-made) 5,90 €

Stracciatella alla romana

Roman-style egg drop soup 6,90 €

Tortellini in brodo

Beef broth with tortellini (ring-shaped pasta stuffed with meat) 6,90 €

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 6,50 €

Insalata mista small/regular

Mixed greens salad (lettuce, cucumber, tomatoes) 5,50 € / 6,90 €

Insalata con tonno

Mixed greens salad with tuna 9,90 €

Insalata Mattinata

Mixed greens salad with tuna, ham, and mozzarella cheese 11,20 €

Insalata della casa

Mixed greens salad with tuna, ham, mozzarella cheese, hard boiled eggs,
and shrimps 12,20 €

Insalata La Toscana

Mixed greens and rocket (arugula) with cherry tomatoes, fresh mushrooms,
spicy salami (pepperoni), black olives, and shaved Parmesan cheese 12,90 €

Insalata di pollo grill

Grilled chicken breast strips on mixed salad with cherry tomatoes, honeydew melon
(main course) 16,20 €

Salad extras: egg, black olives, onions: 2,00 € each Artichoke hearts: 2,50 €





Pasta Classics

Spaghetti Napoli

Spaghetti with tomato sauce 9,00 €

Spaghetti alla carbonara

Spaghetti with bacon, egg, and Parmesan cheese in cream sauce 11,90 €

Spaghetti al ragù (alla bolognese)

Spaghetti with house-made beef sauce (bolognese) 12,50 €

Spaghetti aglio e olio

Spaghetti with herbs, garlic, and olive oil 10,60 €

Spaghetti alla puttanesca

Spaghetti with anchovies, capers, olives, and garlic in tomato sauce 12,50 €

Spaghetti allo scoglio

Spaghetti with seafood in spicy white wine tomato sauce 15,90 €

Penne all'arrabbiata

Penne (tubular pasta) with tomato sauce and garlic (a little spicy) 11,90 €

Tortellini alla panna e prosciutto

Tortellini (ring-shaped pasta stuffed with meat) with ham in cream sauce 12,50 €

Lasagne alla bolognese

Pasta sheets in layers with beef sauce (bolognese), ham, peas, and melted mozzarella 12,80€

Gnocchi di patate al gorgonzola

Small potato dumplings in Gorgonzola cheese cream sauce 11,90 €



Pasta Specialties of the House

Orecchiette alle punte di filetto

Small earshaped pasta from Southern Italy with beef fillet pieces in tomato sauce 15,90 €

Penne alla buongustaio

Penne with chicken breast pieces in curry cream sauce 14,90 €

Spaghetti dello chef (al cartoccio)

Spaghetti with Parma ham and prawns in tomato cream sauce (baked in foil) 15,90 €





Popular Pasta Variations

Spaghetti alla carlofortina

Spaghetti with tuna, capers, and garlic in white wine tomato sauce 12,90 €

Spaghetti alla busera

Spaghetti with prawns, fresh tomatoes, and olives in white wine tomato sauce 15,90 €

Penne La Toscana

Penne (tubular pasta) with spicy salami (pepperoni) in tomato sauce 11,80 €

Penne alle verdure

Penne with fresh vegetables in tomato cream sauce 12,30 €

Penne ai quattro formaggi

Penne with four different types of cheese, topped with melted mozzarella 12,80 €

Penne pasticciate

Penne with ham and peas in tomato cream sauce, topped with melted mozzarella 12,90 €

Lasagne al salmone

Pasta sheets in layers with salmon fillet and spinach, topped with melted mozzarella 14,80 €

Tagliatelle alla boscaiola

Tagliatelle (thin pasta ribbons) with mushrooms, porcini, and ham in tomato cream sauce 13,20 €

Tagliatelle al salmone

Tagliatelle with salmon fillet in tomato cream sauce or white wine tomato sauce 15,50 €

Tortellini con spinaci e gorgonzola

Tortellini (stuffed with meat) with spinach and Gorgonzola cheese in cream sauce 12,90 €

Gnocchi della nonna

Small potato dumplings with fresh mushrooms, ham, and peas in tomato cream sauce 12,50 €

Tris di pasta FOR TWO PEOPLE

Three different pasta dishes selected by the chef 28,90 €

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.

Box: 0,30 €



Pizze

Fornarina

Pizza bread, with oregano, fresh from the stone oven

5,50 €

Pizza marinara (without cheese)

Tomato sauce, garlic, oregano

8,90 €

Pizza Margherita

Tomato sauce, mozzarella cheese, basil

10,90 €

Pizza funghi

Tomato sauce, mozzarella, fresh mushrooms

12,40 €

Pizza Italia (without tomato sauce)

Mozzarella, arugula (rocket), cherry tomatoes, balsamic cream

12,70 €

Pizza alle verdure

Tomato sauce, mozzarella, fresh vegetables

13,30 €

Pizza quattro formaggi

Tomato sauce, four different types of cheese

14,20 €

Pizza romana

Tomato sauce, mozzarella, anchovies, capers, black olives

12,30 €

Pizza tonno e cipolla

Tomato sauce, mozzarella, tuna, onions

14,20 €

Pizza spinaci e salmone

Tomato sauce, mozzarella, salmon fillet, spinach

15,50 €

Pizza frutti di mare

Tomato sauce, mozzarella, seafood

16,30 €

Pizza salami

Tomato sauce, mozzarella, salami

12,50 €

Pizza prosciutto

Tomato sauce, mozzarella, ham

12,70 €



AUTHENTIC PIZZA ITALIANA

- + HOMEMADE DOUGH
WITH TIPO 00 FLOUR
IMPORTED FROM NAPLES
- + BAKED ON STONE
- + THIN CRUST
- + WITH MOZZARELLA CHEESE
- + HIGH-QUALITY TOPPINGS



PIZZA EXTRAS: Garlic: 1.00 € Onions, peppers, paprika, olives, egg: 2.00 € Anchovies, capers, ham, salami, mushrooms, cherry tomato: 2.50 € each

Pizza Jessica (a.k.a. Hawaiian pizza)

Tomato sauce, mozzarella, ham, pineapple 12,90 €

Pizza Regina (also available as a folded Calzone pizza)

Tomato sauce, mozzarella, ham, fresh mushrooms 12,90 €

Pizza mista

Tomato sauce, mozzarella, ham, salami, fresh mushrooms 13,50 €

Pizza capricciosa

Tomato sauce, mozzarella, anchovies, ham, salami, red bell peppers 13,90 €

Pizza quattro stagioni

Tomato sauce, mozzarella, ham, salami, fresh mushrooms, artichoke hearts 14,50 €

Pizza speciale

Tomato sauce, mozzarella, ham, salami, fresh mushrooms, red bell peppers, peperoncini 14,60 €

Pizza calabrese (a.k.a. Pepperoni pizza)

Tomato sauce, mozzarella, spicy salami (pepperoni) 12,80 €

Pizza Adriana

Tomato sauce, mozzarella, spicy salami (pepperoni), fresh mushrooms 13,20 €

Pizza La Toscana

Tomato sauce, mozzarella, spicy salami (pepperoni), peperoncini, onions 13,60 €

Pizza parmigiana

Tomato sauce, mozzarella, spicy salami (pepperoni), eggplants (aubergines), shaved Parmesan 14,30 €

Pizza Fabio

Tomato sauce, mozzarella, spicy salami (pepperoni), arugula (rocket), cherry tomatoes, Parmesan 16,90 €

Pizza Armando

Tomato sauce, mozzarella, Parma ham, arugula (rocket), Parmesan 16,50 €

Pizza bianca (without tomato sauce)

Mozzarella, cream, ham 12,70 €

Pizza fantasia

Tomato sauce, mozzarella, ham, onions, fried egg 13,50 €

Pizza Leonardo

Tomato sauce, mozzarella, ham, roast beef, fresh mushrooms, fried egg 15,90 €

Rocket, artichokes, spicy salami, parmesan, mozzarella: € 2.50 Parma ham, tuna: 3.50 € each

Per pizza + 1 € if on two plates!

Pizza box: 0.40 €





Salmone, calamari e gamberoni

SALMON, CALAMARI, AND PRAWNS (SERVED WITH BREAD)

Salmone ai ferri

Salmon fillet from Norway, grilled, with spinach, served with salad 25,90 €

Salmone al forno

Salmon fillet with spinach in tomato cream sauce, topped with melted Mozzarella cheese 26,90 €



Calamari alla griglia

Two large calamari (squid), grilled and then cut into slices, served with salad 21,60 €

Calamari fritti

Deep-fried calamari rings with house-made cocktail sauce, served with salad 21,90 €

Calamari alla livornese

Calamari rings Tuscan style (with olives and garlic in tomato sauce, served with salad) 21,90 €

Fritto misto

Fish, calamari, and prawns (all deep fried) with cocktail sauce, served with salad 26,90 €



Gamberoni alla griglia

King prawns, grilled, with fresh Italian herbs, served with salad 26,50 €

Gamberoni al pil-pil SPECIALTY OF THE HOUSE

King prawns with bell peppers, olives, and garlic in olive oil,
from the oven; served with salad 27,90 €





Carne di maiale

PORK

Scaloppine alla griglia

Grilled pork steaks with olive oil and herbs 16,90 €

Scaloppine al vino bianco

Pork medallions (pan-fried) in Sauvignon bianco white wine sauce 17,80 €

Scaloppine alla crema di funghi

Pork medallions with fresh mushrooms in cream sauce 18,90 €

Saltimbocca alla romana

Pork medallions topped with Parma ham and sage in white wine butter sauce 19,50 €

Schweine Schnitzel

Breaded pork schnitzel with fries 16,90 €

Carne di manzo

BEEF

Bistecca ai ferri

Rump steak of beef, grilled 24,90 €



Bistecca alla pizzaiola

Rump steak of beef, grilled, with black olives, capers, and herbs in tomato sauce 26,50 €

Bistecca La Toscana SPECIALTY OF THE HOUSE

Rump steak of beef, grilled, with sautéed onions and fresh mushrooms 26,90 €

Filetto ai ferri

Filet mignon (tenderloin) steak of Irish beef, grilled 31,70 €

Filetto al gorgonzola

Filet mignon steak of Irish beef, grilled, with Gorgonzola sauce 34,80 €

Filetto al pepe verde

Filet mignon steak of Irish beef, grilled, with green peppercorns in cream sauce 34,90 €

Included sides: Salad, bread

Extras on request:

Fried potatoes	3,90 €	Spinach	3,70 €
French fries	3,90 €	Grilled vegetables	4,90 €





Carne di pollo

CHICKEN

Petti di pollo alla sorrentina

Chicken breast fillets with fresh tomatoes and mozzarella au gratin in white wine sauce, with French fries

21,40 €

Bocconcini di pollo ai funghi

Chicken breast cubes with fresh mushrooms and peppers in a cream or white wine sauce, with roast potatoes or tagliatelle

21,90 €

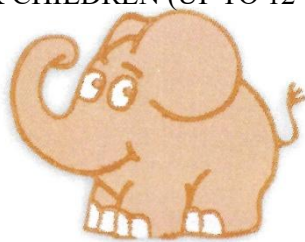
Hähnchen Schnitzel

Breaded chicken schnitzel with French fries

16,90 €

Per i nostri bambini

FOR CHILDREN (UP TO 12 YEARS)



Spaghetti Damiano

Children's portion of spaghetti with tomato or minced meat sauce (Bolognese)

8,40 €

Kinderschnitzel

Breaded chicken schnitzel with French fries

12,90 €



Gift voucher

Give the gift of a culinary short break in Italy with a representative meal voucher for our Osteria. Already from 10€!





Dolci

DESSERTS

Panna cotta

Cream heated with sugar and vanilla, cooled and turned out onto a plate 6,90 €

Semifreddo al pistacchio SPECIALTY OF THE HOUSE

Semifreddo with pistachios roasted in a stone oven 6,90 €

Tiramisu

Italian ladyfingers soaked in caffè and coated with mascarpone cream
and cocoa 6,60 €

Gelato al tartufo

Chocolate and hazelnut ice cream with chocolate confectionery filling and whipped cream 6,50 €

Dolce della casa

A selection of the desserts mentioned above 9,90 €

Caffetteria

Caffé

Espresso 2,70 €

Caffé macchiato

Espresso with a little milk foam 2,90 €

Caffé corretto

Espresso with a shot of grappa 3,60 €

Caffé doppio

Double espresso 3,90 €

Caffé americano

Large cup of coffee (lighter than espresso) 3,20 €

Cappuccino

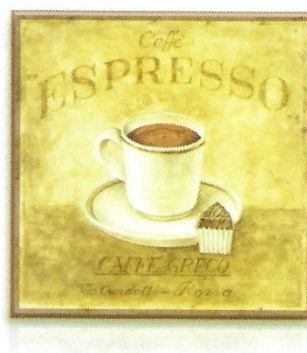
Espresso with hot milk and milk foam 3,70 €

Latte macchiato

Hot milk with espresso and milk foam 3,90 €

Té

Cup of tea (different varieties) 2,90 €



Vini in bottiglia

AUSGESUCHTE FLASCHENWEINE

Spumante

Prosecco superiore “VALDO MARCA ORO“

Herkunft: Valdobbiadene (Provinz Treviso, Venetien)

Klassifikation: Valdobbiadene Prosecco Superiore DOCG

(höchste italienische Qualitätsstufe für Prosecco)



29,90 €

Weißweine

0,75 l-FLASCHE

VERNACCIA DI SAN GIMIGNANO

Herkunft: San Gimignano (Toscana)

Weingut: Enrico Teruzzi

Rebsorte: Vernaccia di San Gimignano (100%)

Klassifikation: DOCG (höchste italienische Qualitätsstufe)



28,90 €

SAUVIGNON GRAVE DEL FRIULI

Herkunft: Friaul (Norditalien)

Weingut: Antonutti

Rebsorte: Sauvignon blanc (100%)

Klassifikation: DOC



32,90 €

GAVI “BROGLIA-LA MEIRANA“

Herkunft: Piemont

Weingut: Bruno Broglia

Rebsorte: Cortese di Gavi (100%)

Klassifikation: DOCG (höchste italienische Qualitätsstufe)



35,90 €

LUGANA “I FRATI“

Herkunft: Sirmione (Gardasee)

Weingut: Ca die Frati

Rebsorte: Turbiana (100%)

Klassifikation: DOC



37,90 €

Rotwein

0,75l- FLASCHE

PRIMITIVO DI MANDURIA

Region: Manduria (Apulien)

Weingut: Masseria La Volpe

Rebsorte: Primitivo (100%)

Klassifikation: DOC



29,90 €



Als Riserva in Gold

BORGONERO “BORGO SCOPETO“

Region: Montalcino (Toscana)

Weingut: Borgo Scopeto

Rebsorte: Sangiovese (60%), Syrah (20%), Cabernet (20%)

18 Monate im Barrique-Fass ausgebaut. Unsere Empfehlung!



34,90 €



CHIANTI CLASSICO RISERVA “LAMOLE“

Region: Chianti (Toscana)

Weingut: Lamole di Lamole, Greve im Chianti

Rebsorte: Sangiovese (90%), Canaiolo (10%)

Klassifikation: DOCG (höchste italienische Qualitätsstufe)

36,90 €

TIGNANELLO

Region: Toskana

Weingut: Tignanello von Marchese Antinori

Jahrgang: 2016 (sehr gut!)

Rebsorte: Sangiovese (75%), Cabernet sauvignon/franc (25%)

Der „Super-Toskaner“ - eine Wein-Legende für besondere Anlässe!



49,90 €

349,00 €



Bevande non alcoliche

NON-ALCOHOLIC BEVERAGES

San Pellegrino

Sparkling mineral water from	0,5 l	4,50 €
Northern Italy (regular or large bottle)	0,75 l	6,80 €

Acqua Panna

Still mineral water from Tuscany	0,5 l	4,50 €
	0,75 l	6,80 €



Bitter Lemon⁸⁾

0,2 l 2,90 €

Coca-Cola oder Cola zero

Diet Coke, small

0,2 l 2,60 €

Coca-Cola oder Cola zero

Diet Coke, regular

0,4 l 3,90 €

Cola-Mix

Coke mixed with orange soda (a.k.a. "Spezi"), small

0,2 l 2,60 €

Cola-Mix

Coke mixed with orange soda (a.k.a. "Spezi"), regular

0,4 l 3,90 €

Zitronen- oder Orangenlimonade

Lemon or orange soda, small

0,2 l 2,60 €

Zitronen- oder Orangenlimonade

Lemon or orange soda, regular

0,4 l 3,90 €

Iced tea peach

0,4 l 3,90 €

Apfelschorle

Apple juice diluted with sparkling water, small

0,2 l 2,60 €

Apfelschorle

Apple juice diluted with sparkling water, regular

0,4 l 4,50 €

Johannisschorle

Curant juice diluted with water, small

0,2 l 2,60 €

Johannisschorle

Curant juice diluted with water, regular

0,4 l 4,50 €

Traubenschorle

Grape juice diluted with water, small

0,2 l 2,60 €

Traubenschorle

Grape juice diluted with water, regular

0,4 l 4,50 €

Orangenschorle

Orange juice diluted with water

0,4 l 4,50 €

Apple juice

small

0,2 l 2,90 €

Apple juice

regular

0,4 l 4,50 €

Grape juice

small

0,2 l 2,90 €

Grape juice

regular

0,4 l 4,50 €

Orange juice

small

0,2 l 2,90 €

Orange juice

regular

0,4 l 4,50 €





Birre

BEERS (FROM BAVARIA)

Alkoholfreies Pils	non-alcoholic pale lager		0,3 l	3,40 €
Alkoholfreies Weizen	non-alcoholic wheat beer		0,5 l	4,10 €
Radler	lager mixed with lemon soda		0,5 l	4,10 €
Kleines Pils vom Fass	pale lager, more intense/bitter than Helles		0,3 l	3,30 €
Pils vom Fass	pale lager, more intense/bitter than Helles		0,4 l	3,90 €
Paulaner Hell	pale lager, Paulaner Munich brewery		0,5 l	4,10 €
Augustiner Lagerbier hell	famous lager from Munich, perfect for pizza		0,5 l	4,10 €
Hefeweizen vom Fass	wheat beer, with yeast = standard "Weizen"		0,5 l	4,10 €
Leichtes oder dunkles Weizen	low-alcohol, light wheat beer or dark wheat beer, with yeast & dark malt		0,5 l	4,10 €
Cola-Weizen oder Russ	wheat beer mixed with coke or Russ: wheat beer mixed with lemon soda		0,5 l	4,10 €

Vini bianchi al bicchiere

WHITE WINES FROM ITALY BY THE GLASS

Weißweinschorle	white wine diluted with sparkling water		0,2 l	5,40 €
Frizzantino	slightly sweet white wine		0,2 l	5,90 €
Vino bianco della casa	white house wine, dry		0,2 l	6,50 €
Chardonnay	from the Veneto region, Northern Italy		0,2 l	6,50 €
Pinot grigio	from the Veneto region, Northern Italy		0,2 l	6,50 €

Vini rossi al bicchiere

RED WINES FROM ITALY BY THE GLASS

Rotweinschorle	red wine diluted with sparkling water		0,2 l	5,40 €
Lambrusco dell'Emilia	slightly sweet red wine		0,2 l	5,90 €
Vino rosso della casa	red house wine, dry		0,2 l	6,50 €
Merlot	from the Veneto region, Northern Italy		0,2 l	6,30 €
Primitivo	dry, heavy red wine from Apulia, Southern Italy		0,2 l	6,40 €



You can find our bottled wines on the previous page.





Digestivi

ZUM AUSKLANG

SÜSSE LIKÖRE

Amaretto	Apricot liqueur with marzipan flavor (20% alc.)	3,50 €
Limoncello	Lemon liqueur (30% alc.)	3,50 €
Sambuca	Aniseed liqueur, very sweet, with coffee beans (40% alc.)	3,50 €



KRÄUTERLIKÖRE

Cynar	Artichoke/herb liqueur (17% alc.)	3,70 €
Amaro Montenegro	Light herbal liqueur from Bologna (23% alc.)	3,70 €
Amaro Lucano	Gentle herbal liqueur from southern Italy (30% alc.)	3,70 €
Averna	Mild herbal liqueur from Sicily (29% alc.)	3,80 €
Ramazzotti	Herbal liqueur from Milan (30% alc.)	3,80 €

MAGENBITTER

Fernet-Branca	Strong herbal bitters from Milan (40% alc.)	3,70 €
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BRÄNDE

Grappa	Clear brandy made from Chardonnay wine marc (40% alc.)	3,70 €
Grappa riserva	Matured for 8 years in barrique barrels, particularly mild (42% alc.)	6,30 €
Williams-Birne	Klarer Obstbrand aus Südtirol (40% alc.)	3,70 €
Vecchia Romagna	Weißbrand (Brandy) (38% alc.)	4,30 €

