

Tuscolo



Sotto il cielo d'Italia

APERITIVI

Limoncello Spritz^{5,13,0}

Limoncello · Prosecco · soda & ice **0,2l 8,90**

Hugo

Elderflower syrup · Prosecco ·

fresh mint · lime · soda & ice **0,2l 8,90**

Lillet Wild Berry^{1,7,5,0}

Lillet · Prosecco ·

Schweppes Wild Berry · soda & ice **0,2l 8,90**

Campari Orange¹ **0,2l 8,90**

Gin Tonic^{10,13,0} **4cl 9,90**

Prosecco⁰ **0,1l 6,90**

L'aperitivo italiano

At Tuscolo we carry on the Roman tradition of the “aperitivus” and raise a glass to good times: Salute!



CAMPARI Signatures

THE CLASSIC TO START WITH

Aperol Spritz^{1,0}

Aperol · Prosecco · soda · orange **0,2l 8,90**

Campari Spritz^{10,0}

Campari · Prosecco · soda · orange **0,2l 8,90**

Sarti Spritz^{1,0}

Sarti · Prosecco · soda · lime **0,2l 8,90**

Crodino Spritz¹ (alcohol-free)¹

Crodino · soda · orange **0,2l 7,90**





ANTIPASTI E ZUPPE

Carpaccio di Manzo ^{1, 3, 2, G, A, AI, N, O}

Beef fillet · rocket · mushrooms ·
olive oil · crema di balsamico · Grana Padano DOP **17,50**

Burrata Caprese ^G

Burrata · tomatoes · basil **11,90**

Zuppa di Pomodoro ^{G, A, AI, F, H, H4, N}

Made with San Marzano tomatoes · topped with cream **7,90**

TO SHARE BETWEEN TWO

Antipasto Toscolo ^{1, 3, 2, G, D, H, A, AI, H4, O}

Antipasti vegetables · burrata ·
Italian cold cuts · salmon fillet **20,90**

Pizza Pane ^{A, AI}

Pizza bread · garlic · rosemary **7,90**

with Parma ham ^{2, 3, 8} **+ 4,90**

with truffle oil **+ 3,90**

Porzione Olive ^{G, A, AI, F, H, H4}

Marinated olives · Sicilian farmhouse bread **7,90**

BRUSCHETTA

Bruschetta Classica ^{1, 2, 3, 6, A, AI, G, O}

Two slices of Sicilian farmhouse bread ·
bruschetta tomatoes · antipasti vegetables ·
rocket · Grana Padano DOP **10,50**

Bruschetta Mozzarella ^{1, 2, 3, 6, A, AI, G, H, O}

Two slices of Sicilian farmhouse bread ·
bruschetta tomatoes · mozzarella fior di latte ·
antipasti vegetables · rocket · Grana Padano DOP **11,50**

Bruschetta Tonno ^{1, 2, 3, 6, A, AI, G, D, O}

Two slices of Sicilian farmhouse bread ·
bruschetta tomatoes · tuna · red onions ·
antipasti vegetables · rocket · Grana Padano DOP **11,50**

Bruschetta Parma ^{1, 2, 3, 6, 8, A, AI, G, O}

Two slices of Sicilian farmhouse bread ·
bruschetta tomatoes · Parma ham · antipasti
vegetables · rocket · Grana Padano DOP **11,50**

THE GRAND OPENING FOR THE TABLE

Bruschetta Tutti ^{1, 2, 3, 6, 8, A, AI, D, G, H, H4, O}

A mix of everything – four slices of Sicilian
farmhouse bread · bruschetta tomatoes · Parma ham ·
tuna · red onions · mozzarella fior di latte ·
antipasti vegetables · rocket · Grana Padano DOP **18,50**





INSALATINE

Verde 1, 2, 3, 8, A, Ai, C, G, M, O 
Green mixed leaf salad **7,90**

Mista 1, 2, 3, 6, 8, A, Ai, C, G, O, M 
Mixed salad · tomatoes · cucumber ·
sweetcorn · red onions
Grande **8,90**
Piccola **4,90**

LE INSALATONE SPECIALI DEL TUSCOLO

Big bowls, big plates – our salads as a main course

OUR RECOMMENDATION

Insalata Monte Carlo 1, 2, 3, 5, 6, 8, A, Ai, C, G, M, O
Large mixed salad · pan-fried
strips of beef rump & mushrooms ·
mozzarella fior di latte · olives · tomatoes ·
cucumber · sweetcorn · red onions **19,90**

Insalata Tuscolo 1, 2, 3, 5, 6, 7, 8, A, Ai, C, D, G, M
Large mixed salad · tuna · egg ·
cheese · ham · olives · tomatoes ·
cucumber · sweetcorn · red onions **16,90**

Insalata Capra 1, 2, 3, 5, 8, A, Ai, C, G, M, O 
Large mixed salad · grilled goat's cheese ·
olives · tomatoes · cucumber · sweetcorn · red onions **16,90**

Insalata Da Vinci 1, 2, 3, 5, 8, A, Ai, C, F, G, M, O
Large mixed salad · pan-fried strips
of chicken breast & mushrooms · olives ·
tomatoes · cucumber · sweetcorn · red onions **16,50**

Insalata Davide 1, 2, 3, 5, 8, A, Ai, C, D, G, M, O
Large mixed salad · grilled
salmon fillets · olives · tomatoes ·
cucumber · sweetcorn · red onions **18,90**

PERFECT WITH A SALAD

Pizza Pane A, Ai 
Pizza bread · garlic · rosemary **7,90**

Please choose your dressing

Yoghurt dressing 8, A, G, M, C or honey-mustard vinaigrette 2, C, M. ...
unless you tell us otherwise, your salad comes with yoghurt dressing.

Add tasty toppings
to your salad as you
like, see page 8!



LE PIZZE CLASSICHE

OUR RECOMMENDATION

* **Diavolo** ^{1, 2, 3, A, AI, G} 
Spicy Italian salami **17,50**

* **Margherita** ^{1, A, AI, G}  **10,90**

* **Funghi** ^{A, AI, G} 
Mushrooms **13,90**

* **Salami** ^{A, AI, G}
Salami **14,50**

* **Prosciutto** ^{2, 3, 7, 8, A, AI, G}
Cooked ham **14,50**

* **Tonno** ^{A, AI, D, G}
Tuna **15,50**

* **Spinaci** ^{A, AI, G} 
Leaf spinach · garlic **14,90**

* **Focaccia** ^{2, A, AI, G} 
Fresh tomatoes · garlic ·
rocket · Grana Padano DOP **16,90**



Quattro Stagioni ^{1, 2, 3, 7, 8, D, G}
Mushrooms · salami · cooked
ham · tuna · artichokes **16,50**

* **Quattro Formaggi** ^{1, 2, 3, 7, 8, A, AI, D, G} 
Four different cheeses **16,50**

Michelangelo ^{8, A, AI, G}
Strips of chicken breast · spinach · garlic ·
fresh tomatoes · mushrooms **17,50**

* **Vegetaria** ^{A, AI, G} 
Mushrooms · spinach · tomatoes · peperonata ·
olives · artichokes · rocket **17,90**

Marea ^{A, AI, B, D, G, R}
Salmon · prawns · garlic **19,50**

OUR RECOMMENDATION

Calzone ^{2, 3, 7, A, AI, G}
Mushrooms · salami ·
cooked ham **17,90**

Add tasty toppings
to your pizza as you
like, see page 8!

All our pizzas are made with flour from gluten-containing cereals.
* Pizzas marked with a star can be ordered half and half.





LE PIZZE SPECIALI DEL TUSCOLO

Tuscolo ^{1, 2, 3, 6, 7, 8, A, AI, C, D, G}

Mushrooms · peppers · salami · olives ·
chilli · tuna · egg · artichokes ·
cooked ham **16,90**

Sophia Loren ^{1, 2, 3, 7, 8, A, AI, C, G}

Mushrooms · onions · salami · cooked
ham · spinach · gorgonzola · two eggs ·
Peperonata **17,50**

Genovese ^{2, A, AI, D, G, H, H4}

Goat's cheese · pesto · fresh tomatoes ·
garlic · rocket · Grana Padano DOP **17,50**

Primavera ^{8, A, AI, G}

Strips of chicken breast · onions ·
peppers · goat's cheese **17,50**

OUR RECOMMENDATION

Mare Monte ^{1, 2, 3, 7, 8, A, AI, D, G}

Spinach · fresh tomatoes · salmon · garlic ·
rocket · Grana Padano DOP **18,50**

OUR RECOMMENDATION

Parma Speciale ^{2, 3, 8, A, AI, G}

Parma ham · fresh tomatoes · garlic ·
rocket · Grana Padano DOP **18,50**

Romana ^{1, 2, 3, 6, 8, A, AI, G}

Porcini · spicy Italian salami ·
garlic · fresh tomatoes · olives ·
rocket · Grana Padano DOP **18,90**

Tartufo ^{2, 8, A, AI, G}

Strips of beef rump · porcini · fresh
tomatoes · garlic · rocket ·
Grana Padano DOP · truffle oil **19,50**

Super Super Super Speciale ^{1, 2, 3, 7, 8, A, AI, G}

Porcini · strips of beef rump · bacon · onions ·
fresh tomatoes · garlic · rocket ·
Grana Padano DOP **19,50**

Tricolore ^{2, 3, A, AI, G, H, H4}

Parma ham · fresh tomatoes · pesto ·
burrata · rocket · Grana Padano DOP **19,90**

Many dishes are vegetarian and vegan if you leave out the cheese. Just ask us.

Perfect as a fresh side –
Insalatina Piccola Mista
for 4,90



LE PASTE CLASSICHE



OUR RECOMMENDATION

Fettuccine Al Salmone ^{2, A, AI, C, D, H, H4}

Salmon · cream sauce · garlic ·
cherry tomatoes · rocket · Grana Padano DOP **17,90**

Spaghetti Bolognese ^{2, 8, A, AI, G, H, H4, L}

Beef & pork bolognese · fresh
tomatoes · rocket · Grana Padano DOP **15,50**

Spaghetti Carbonara ^{1, 2, 3, 7, 8, A, AI, C, G}

Egg, bacon and cream sauce · rocket ·
Grana Padano DOP **15,50**

Maccheroni Arrabiata ^{2, A, AI, G, H, H4}

Tomato sugo · garlic · cherry tomatoes ·
hot chilli · rocket · Grana Padano DOP **13,90**
with chicken ⁸ **18,90**
with prawns ^{B, R} **19,90**

Maccheroni Napoli ^{2, A, AI, G, H, H4}

Tomato sugo · cherry tomatoes ·
rocket · Grana Padano DOP **10,50**

Lasagne ^{2, 3, 7, A, AI, G, L}

Beef & pork bolognese · oven-baked ·
cheese · rocket · Grana Padano DOP **17,50**

Panzerotti Gorgonzola ^{1, 2, 3, 8, A, AI, G}

Filled with ricotta and spinach · cream sauce ·
gorgonzola · rocket · Grana Padano DOP **14,90**

Spaghetti Aglio e Olio ^{2, 11, A, AI, G, H, H4}

Virgin olive oil · hot chilli · garlic ·
cherry tomatoes · rocket · Grana Padano DOP **14,90**
with prawns ^{B, R} **19,90**
with strips of beef rump ⁸ **20,90**

OUR RECOMMENDATION

Panzerotti Salsa Verde ^{2, A, AI, C, D, H, H4}

Filled with ricotta and spinach · pesto cream sauce ·
cherry tomatoes · leaf spinach · rocket ·
Grana Padano DOP **16,90**

CELEBRATE AT TUSCOLO

Birthday, company party or family celebration – every Tuscolo restaurant hosts your event and puts together a menu of your own. Talk to us, we are happy to advise you.





LE PASTE SPECIALI DEL TUSCOLO

Try the pasta specialities of our house!

Panzerotti Tuscolo ^{2, 8, A, AI, G, H, H4}

Filled with ricotta and spinach · tomato sugo ·
cherry tomatoes · porcini · strips of beef rump ·
truffle oil · rocket · Grana Padano DOP **18,90**

Fettuccine Mamma Lucia ^{2, 8, A, AI, C, G, H, H4}

Tomato sugo · grilled goat's cheese ·
cherry tomatoes · rocket · Grana Padano DOP **16,90**

OUR RECOMMENDATION

Fettuccine Da Vinci ^{2, 8, A, AI, C, F, G, L}

Strips of chicken breast · cherry tomatoes ·
mushrooms · cream and soy sauce ·
rocket · Grana Padano DOP **17,50**
with prawns ^{B, R} **22,50**

Fettuccine Giotto ^{2, 8, A, AI, C, H, H4}

Tomato sugo · strips of beef rump ·
cherry tomatoes · mushrooms ·
rocket · Grana Padano DOP **17,90**

with burrata ^{2, 6} **23,90**

Spaghetti Pesto e Burrata ^{2, A, AI, G, H, H4}

Pesto · sun-ripened tomatoes · burrata ·
rocket · Grana Padano DOP **17,90**

Many dishes are vegetarian and vegan if you leave out the cheese. Just ask us.

Add tasty toppings
to your pasta as you like,
see page 8!





IL TUO TOCCO

Your personal touch – every dish can be extended, from just 2,00 €

CARNE

For a big appetite

Strips of beef rump	6,90
Parma ham ¹⁵	5,50
Chicken breast	5,50
Salami ^{2, 3, 15}	4,00
Spicy salami ^{2, 3, 15}	4,00
Prosciutto ¹⁵	4,00

PESCE

From the sea

Prawns ^B	6,00
Salmon ^{D, 2}	5,50
Tuna ^{D, 3}	4,00



Piccoli ospiti, grandi sorrisi

For our youngest guests we have a children's menu to colour in – just ask us for one!

FORMAGGIO

Because cheese always works

Goat's cheese ^G	4,00
Extra cheese ^G	3,90
for your pizza	
Burrata ^G	6,90
Grana Padano ^{G, C, 2}	3,50
Gorgonzola ^{G, 2}	3,50
Pasta al forno ^G	2,50
Have your favourite pasta oven-baked	

VERDURE

Fresh from the market

Rocket	3,00
Bruschetta tomatoes	2,50
Spinach	2,50
Mushrooms	2,50
Sweetcorn ¹⁶	2,50
Pickled peppers ²	2,50
Onions	2,00



DOLCE

Panna Cotta^G

Strawberry sauce **6,90**

Tartufo nero^{G, C, F, H, H2}

Italian ice-cream truffle **6,90**

HOUSE RECIPE – OUR CLASSIC

Tiramisu^{A, A1, G, H, F}

Mascarpone · sponge fingers · cocoa ·
coffee · amaretto · sambuca **8,90**

DIGESTIVI · 4 CL

Grappa Gran Moscato⁰

8,50

Grappa di Prosecco⁰

6,50

Limoncello^{1,3}

5,90

Sambuca Molinari

5,90

Amaretto di Saronno

5,90

Averna^{1, H1}

5,90

Ramazzotti¹

5,90

Fernet Branca¹

5,90

Bailey's Irish Cream^{1,3, G, 0}

5,90

CAFFÈ

Espresso⁹

2,90

Espresso Doppio⁹

4,60

Espresso Macchiato^{9, G}

3,40

Espresso Doppio Macchiato^{9, G}

5,10

Espresso Corretto^{9, N}

5,90

Café⁹

3,50

Cappuccino^{9, G}

4,20

Café au lait^{9, G}

4,60

Latte Macchiato^{9, G}

4,90

TÈ & CIOCCOLATA

Hot chocolate^G

4,90

Hot chocolate with cream^G

5,20

Black tea · green tea

4,20

Mint tea · fruit tea

4,20



Dolce & Digestivo

Tiramisù – that is dessert the Italian way. At its best with a perfect espresso or a grappa to round things off. Salute!

VINI BIANCHI

White wines, by the glass

Chardonnay⁰

Corte Vigna · Veneto & Umbria · 12 % vol
Pale straw yellow with green reflections ·
yellow apple and banana · fresh acidity,
juicy finish

0,2 l **5,90** 0,5 l carafe **14,50**

With starters, pasta and fish

Pinot Grigio⁰

Corte Vigna · Delle Venezie · 12 % vol
Straw yellow with green reflections · pear
and lemon · elegant structure,
crisp, fresh finish

0,2 l **5,90** 0,5 l carafe **14,50**

With starters, pasta and fish

VINI ROSATI

Rosé wines, by the glass

Rosato del Veneto⁰

Corte Vigna · Delle Venezie · 11,5 % vol
From Pinot Grigio grapes · bright
candy pink · fresh raspberry aroma ·
elegant structure, balanced finish

0,2 l **5,90** 0,5 l carafe **14,50**

As an aperitif, with starters and fish

OUR ROSÉ RECOMMENDATION

Bardolino Chiaretto DOC⁰

Vitis Nostra · Veneto · 12 % vol
Bright, intense pink · white peach
and citrus notes · fresh and well
balanced

0,2 l **6,90** 0,5 l carafe **16,90**

With starters, cold cuts and soft cheese



VINI ROSSI

Red wines, by the glass

THE WINE FOR YOUR PIZZA

Montepulciano d'Abruzzo DOC⁰

Vitis Nostra · Abruzzo · 12,5 % vol

Deep ruby red · red fruit with
spicy notes · full-bodied,
balanced and long-lasting

0,2 l **5,90** 0,5 l carafe **14,50**

With pizza, meat and mature cheese

Primitivo Puglia IGT⁰

Cari Saluti · Apulia · 13,5 % vol

Deep ruby red · ripe plum, blackberry
and sweet spice · warm and full-bodied,
soft tannins, long finish

0,2 l **6,90** 0,5 l carafe **16,90**

With grilled meat and mature cheese

Lambrusco dell'Emilia IGT⁰

Reggio Emilia · 7 % vol

Dark red with violet reflections · fresh
and fruity with wild berries ·
sparkling, harmonious and sweet

0,2 l **4,90** 0,5 l carafe **11,90**

With dessert and in between

Wine spritzer⁰

White or rosé · with sparkling water

0,2 l **4,90** 0,5 l carafe **11,90**

Refreshing with your meal

IN BOTTIGLIA

Our bottled wines · 0,75 l

Primitivo Puglia IGT⁰

Cari Saluti · Apulia · 13,5 % vol

Our house Primitivo, also by the
bottle · ripe plum, blackberry and
sweet spice · warm and full-bodied

0,75 l bottle **24,90**

With grilled meat and mature cheese

Lugana Antiche Mura DOC⁰

Carlo Zenegaglia · Lombardy · 13 % vol

100 % Trebbiano di Lugana · light
straw yellow with greenish hints ·
delicate bouquet, fresh and velvety

0,75 l bottle **29,90**

As an aperitif, with fish and shellfish

Vino della casa

Our wines by the glass come from the same regions as our kitchen. Just
ask us – we are happy to recommend the right wine for your dish.



BIRRA | ON TAP

Kölsch ^A	0,25 l	2,90
	0,40 l	4,30
Pils ^A	0,30 l	4,30
	0,40 l	4,90
Shandy ^A	0,30 l	4,30
	0,40 l	4,90
Wheat beer ^A	0,30 l	4,50
	0,50 l	5,50
Banana wheat beer ^{A, 3}	0,30 l	4,50
	0,50 l	5,50

BIRRA | BOTTLED

Dark wheat beer ^A	0,50 l	5,50
Crystal wheat beer ^A	0,50 l	5,50
Alcohol-free wheat beer ^A	0,50 l	5,50
Peroni	0,33 l	4,50
Alcohol-free pils ^A	0,33 l	4,20
Alcohol-free shandy ^A	0,33 l	4,20
Malt beer ^A	0,33 l	4,20



BIBITE DELLA CASA

Lemonades & iced teas from our bar

Mango – passion fruit ²	0,45 l	6,90
Lime – raspberry ²	0,45 l	6,90
Blueberry – mint – elderflower ²	0,45 l	6,90
Strawberry – lime ²	0,45 l	6,90
Iced green tea – raspberry ¹	0,45 l	6,90
Iced green tea – lemon – mint ^{1, 2}	0,45 l	6,90

Freshly mixed, served over ice in a jug.

Our iced teas contain the colour tartrazine: may have an adverse effect on activity and attention in children.

SOFT DRINKS

Soft drinks	0,30 l	4,20
	0,50 l	5,30
Juices	0,30 l	4,90
Juice spritzer ³	0,30 l	4,50
	0,50 l	5,90
Rhubarb spritzer	0,30 l	4,90
Lemon Fassbrause ^A	0,33 l	4,90

Coca Cola 1, 3, 7, 9 · Coca Cola zero 1, 3, 11, 12, 7, 9 · Fanta 1, 3 · Sprite 3 · apple spritzer 1, 2

Juices: passion fruit 3 · apple · orange · cherry 3 · banana 3 · cherry-banana 3

ACQUA & BITTER

Mineral water	0,25 l	3,80
con gas, senza gas	0,75 l	7,50
Table water	0,30 l	2,50
	0,50 l	3,50
Bitter Lemon ^{3, 10}	0,20 l	4,20
Ginger Ale ^{1, 3}	0,20 l	4,20
Tonic Water ¹⁰	0,20 l	4,20

LA STORIA DELLA PIZZA

The story of pizza



People have been eating thin flatbreads baked over fire for thousands of years. But pizza as we know it is only about 140 years old – and it really does come from Italy.

One of the first pizza lovers is said to have been Queen Margherita of Italy, who as early as 1880 regularly had pizza brought to her palace – so pizza delivery existed even then!

When the queen visited Naples in 1889, the restaurateur Raffaele Esposito is said to have served her a pizza in the colours of Italy – green, white and red – with basil, fior di latte and tomatoes.

That pizza has been loved around the world as Pizza Margherita ever since.

Your Tuscolo team

The Esposito family



ALLERGENS & ADDITIVES

All our pizzas are made with flour from gluten-containing cereals.

ALLERGEN LIST

A	Cereals containing gluten and products thereof	H3	Walnuts and products thereof
A1	Wheat and products thereof	H4	Cashew nuts and products thereof
A2	Rye and products thereof	H5	Pecan nuts and products thereof
A3	Barley and products thereof	H6	Brazil nuts and products thereof
A4	Oats and products thereof	H7	Pistachios and products thereof
B	Crustaceans and products thereof	H8	Macadamia or Queensland nuts
C	Eggs and products thereof	L	Celery and products thereof
D	Fish and products thereof	M	Mustard and products thereof
E	Peanuts and products thereof	N	Sesame seeds and products thereof
F	Soybeans and products thereof	O	Sulphur dioxide and sulphites > 10 mg/kg
G	Milk and products thereof (incl. lactose)	P	Lupin and products thereof
H	Nuts and products thereof	R	Molluscs and products thereof
H1	Almonds and products thereof	Z	Other
H2	Hazelnuts and products thereof		

LIST OF ADDITIVES

1	with colouring	11	with sweeteners
2	with preservatives	12	contains a source of phenylalanine
3	with antioxidants	13	waxed
4	with flavour enhancers	14	with taurine
5	sulphured	15	with nitrite curing salt
6	blackened	16	with sugar and sweetener
7	with phosphate	17	may have a laxative effect if consumed in excess
8	with milk protein	18	with nitrate
9	contains caffeine	19	genetically modified ingredient
10	contains quinine		

Allergen labelling in accordance with EU regulations. If any of the substances listed cause you an allergy or intolerance, please tell us when you order. Food additives subject to mandatory labelling.

All prices in euros, including VAT and service.





Sotto il cielo d'Italia

Bonn · Münsterblick

Gerhard-von-Are-Straße 8

0228 42976605

Siegburg

Holzgasse 36

02241 9161134

Köln

Antoniter Straße 14-16

0221 56035660

Bonn · Frankenbad

Kaiser-Karl-Ring 63

0228 694665

Rheinbach

Wilhelmsplatz 5

02226 8098610