

Antipasti e Taglieri

Tagliere Misto

Mixed platter with freshly cut Italian meats, cheeses and homemade spreads/pestos on bread

Piccolo 16,50

Grande 32,00

Tagliere di carne

Selection of 4 Italian cold meat cuts

16,50

Tagliere di formaggi

Selection of 4 Italian cheeses

14,50

Gorgonzola Cucchiaio

Gorgonzola enriched with cream, so extra creamy! Served with bread

11,50

Olive Taggiasche

Italian olives from Liguria with a delicate and sweet taste

6,50

Bella di Cerignola

Delicious big green olives from Puglia

6,50

Bruschetta's (per 2 slices)

Tomato, basil, olive oil, garlic

7,00

Gorgonzola, pear, apple syrup, pine nuts

7,50

Anchovies, green asparagus, ricotta, olive

8,00

PANE - Sandwiches (till 17.30)

Pane Coppa di Parma	12,00
Italian sandwich with Coppa di Parma, parmesan cheese, rocket salad and truffle mayonnaise	
Pane Mortadella	11,50
Italian sandwich with Mortadella (silky soft sausage from Bologna), tomato, homemade pesto and rocket salad	
Panino Coppa & Taleggio	12,50
Italian toast with Coppa di Parma and melted Taleggio cheese	
Pane Prosciutto di Parma	12,50
Thinly sliced ham from Parma, balsamic cream, tomato spread and rocket salad on an Italian sandwich	
<i>Prefer Prosciutto di San Daniele? + €2,00</i>	
Pane Verdure Grigliata e Stracciatella	12,50
Italian sandwich with grilled eggplant and bell pepper, stracciatella, rocket salad and home made green pesto	

Porzione di Carne

Prosciutto di Parma e Melone Authentic dried ham from the province of Parma, served with galia melon	13,50
Prosciutto di San Daniele Italian ham at its best! Delicate, milder and sweeter in taste than the Prosciutto di Parma	16,00
Mortadella The silky soft sausage from Bologna with pistachios	9,50
Coppa di Parma A specialty from Parma. Refined and slightly sweet	10,00
Salame di Tartufo Salami with truffle	11,50
Salame di Finocchio Salami with fennel seeds	10,00
Lonza Mustela Campagnola Salted pork loin, specialty from Sardegna	12,50
Salame Contadino Authentic rustic salami aged more than 70 days	10,50

Carne - Meat

Tagliata di Manzo	19,50
Very tender grilled beef steak (medium rare) with balsamic cream, pine nuts, rocket salad and parmesan cheese	
Vitello Tonnato	16,00
An Italian classic dish! Freshly sliced veal carpaccio with homemade tuna sauce, olives and capers. Served with bread	
Tagliatelle al Ragù	13,50
The authentic Ragù alla Bolognese with a.o. minced meat, pancetta, carrots, celery, tomatoes. Served with parmesan cheese	
Carpaccio di Manzo	15,00
Freshly sliced beef carpaccio with balsamic cream, pine nuts, rocket salad and parmesan cheese. Served with bread	

Pesce - Fish

Branzino	17,00
Sea bass filet, served with grilled zucchini, bell pepper and a tomato salsa	
Gamberi aglio e olio	14,00
Peeled shrimps in garlic oil, served with bread	

Vegetariano - Vegetarian

Caprese 12,50
Buffalo mozzarella, tomato, rocket salad, basil and homemade green pesto. Served with bread

Risotto
Chef's risotto, ask our staff

Caponata e Burrata 13,50
Sicily meets Puglia! With a.o. eggplant, bell pepper, olives, capers and pine nuts, served with a delicious burrata

Ravioli Pomodoro e Mozzarella (4pcs) 10,00
Ravioli filled with tomato and mozzarella, served with a basil oil

Asparagi con Taleggio 9,50
Green asparagus with melted taleggio cheese and walnuts

Contorni - Side dishes

(only to order in combination with a meat, fish or vegetarian dish)

Pasta aglio e olio 5,50
Pasta with garlic and olive oil

Patate Roseval 6,00
Oven baked Roseval potatoes, with rosemary and garlic

Dolce - Desserts

Tartufo Nero 8,00
Chocolate ice cream with zabaglione filling, covered with truffle chocolate

Panna Cotta 7,50
Panna Cotta, ask our staff

Tartufo Limoncello 8,00
Lemon ice cream with limoncello filling, covered with pieces of meringue

Tagliere di Formaggi 14,50
Selection of Italian cheeses

Tiramisu 8,50
The classic Italian dessert! With savoiardi, real Italian espresso, amaretto and mascarpone

Cannoli 5,00
Sicilian cookie filled with ricotta

Tartufo Pistacchio 8,00
Pistachio and almond ice cream, covered with pistachio nuts

Please ask our staff for a delicious matching dessert wine 

Benvenuto a Prosciutto!

At Prosciutto we work with fresh products only, which we use to prepare our homemade dishes. We serve these in a smaller size, ideal for shared dining so you can taste multiple dishes.

Our tip per 2 persons: start with an antipasti dish, then share some of the meat/fish/vegetarian dishes and finish with a delicious dessert

Ask for a nice glass or bottle of Italian wine to accompany your food. Or turn this menu and explore the wine list yourself!

Buon Appetito



@prosciuttomaastricht



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