



Welcome

WELCOME AT RISTORANTE LA LIGURIA. WE HAVE MANY AUTHENTIC PRODUCTS AND ARE INSPIRED BY SLOW FOOD. BEFORE YOU CHOOSE YOUR FOOD AND DRINKS, WE WOULD LIKE TO TELL YOU ABOUT OUR VISION. SINCE WE ARE AN ITALIAN SPECIALITY RESTAURANT, WE TRY TO WORK WITH AS MANY ITALIAN PRODUCTS AS POSSIBLE AND IF NECESSARY TO IMPORT DIRECTLY FROM ITALY.

SLOW FOOD: HONEST, PURE AND CLEAN.

HONEST: IMPORTED AND LOCAL INGREDIENTS FROM SUSTAINABLE SOURCES, PREPARED INTO FINE ITALIAN DISHES.

PURE AND CLEAN: FREE FROM ANTIBIOTICS, PESTICIDES AND PRESERVATIVES.

BESIDES CERTIFIED SLOW FOOD PRODUCTS, WE TRY TO APPLY THE SLOW FOOD THOUGHT AS MUCH AS POSSIBLE AT OUR PURCHASE AND PREPARATION OF FOOD. SOME SLOW FOOD CERTIFIED PRODUCTS ARE:

LA GRANDA MEAT

SEA SALT FROM TRAPANI

BURRATA FROM PUGLIA

100% ITALIAN OLIVE OIL

GORGONZOLA D.O.P

LURISIA WATER AND SODA

SLOW WINE WINERIES: FEUDO MONACI, EÒ, BORGOGNO AND NINO NEGRI

SAN MARZANO TOMATOES



ENJOY YOUR LUNCH



Sandwiches

CIABATTA PARMA	€ 9,-
ITALIAN BREAD WITH PARMA HAM, PHILADELPHIA CHEESE, TOMATOES AND ROCKET	
CIABATTA VITELLO TONNATO	€ 7,-
ITALIAN BREAD WITH VEAL AND TUNA SAUCE	
CIABATTA CAPRESE	€ 7,-
ITALIAN BREAD WITH MOZZARELLA CHEESE, TOMATOES AND BASIL	
CIABATTA PORCHETTA E FORMAGGIO GRIGLIATO	€ 9,-
ITALIAN BREAD WITH GRILLED PORK MEAT AND GRILLED CHEESE	

Salads

INSALATA CAPRINO	€ 15,50
MIXED SALAD WITH GOAT CHEESE	
INSALATA CAPRICCIOSA	€ 13,00
MIXED SALAD WITH BOILED EGG OLIVES, TOMATOES, CAPERS AND RED ONIONS	
INSALATA VEGANA	€ 12,50
MIXED SALAD WITH GREEN BEANS, RED ONIONS AND POTATOES	
INSALATA FILETTO	€ 16,50
MIXED SALAD WITH TENDERLOIN, TOMATOES AND RED ONIONS	
INSALATA TONNO FRESCO	€ 15,50
MIXED SALAD WITH FRESH TUNA, TOMATOES AND RED ONIONS	
INSALATA PAESANA	€ 14,-
MIXED SALAD WITH OLIVES, ONIONS, CANNED TUNA, POTATOES, GREEN BEANS AND CAPERS	



Antipasti

ITALIANO	€ 19,-
MIXED STARTER OF CURED MEAT AND CHEESE	
CARPACCIO DI MANZO	€ 16,-
BEEF CARPACCIO WITH ROCKET AND PARMIGIANO CHEESE	
VITELLO TONNATO	€ 16,-
VEAL WITH TUNA SAUCE	
PARMIGIANA	€ 15,-
EGGPLANT PARMIGIANA WITH TOMATO SAUCE, MOZZARELLA AND PARMIGIANO CHEESE	
MILLEFOGLIE DI VERDURE	€ 14,50
VEGETABLE MILLEFEUILLE OF MIXED VEGETABLES	
CALAMARI FRITTI	€ 16,-
FRIED SQUID	
ANTIPASTI DI PESCE MIX	€ 19,-
MIXED OF FISH STARTERS	

First courses

	1/2	1/1
LINGUINE ALL'ASTICE		€ 27,50
LINGUINE WITH LOBSTER (ONLY FULL PORTION)		
RISOTTO DI MARE	€ 17,50	€ 24,50
SEAFOOD RISOTTO		
RISOTTO AI PORCINI	€ 17,50	€ 24,50
RISOTTO WITH PORCINI MUSHROOMS		
STROZZAPRETI CAVOLFIORE E SALSICCIA	€ 15,50	€ 22,-
STROZZAPRETI WITH CAULIFLOWER AND FRESH SAUSAGE		



Second courses

TAGLIATA 'LA GRANDA' AI PORCINI GRILLED BEEF 'LA GRANDA' WITH PORCINI SAUCE	€ 25,50
STINCO D'AGNELLO AL SUGO LAMB SHANK IN TOMATO SAUCE	€ 24,50
CALAMARI ALL'EOLIANA SQUID IN TOMATO SAUCE, CAPERS AND ONIONS	€ 24,-
ORATA ALLA GRIGLIA GRILLED SEABREAM	€ 25,50

Side dishes

PATATE AL FORNO ROASTED POTATOES	€ 6,-
SPINACI SPINACH	€ 6,50
SPAGHETTI AGLIO OLIO PEPERONCINO SPAGHETTI WITH GARLIC AND SPICY PEPPERS	€ 8,-



Pizze

MARGHERITA TOMATO SAUCE, MOZZARELLA AND BASIL	€10,-
DIAVOLA TOMATO SAUCE, MOZZARELLA, SPICY SALAMI, RED ONION AND OLIVES	€ 15,-
PARMA TOMATO SAUCE, MOZZARELLA, PARMHAM, ROCKET AND PARMIGIANO CHEESE	€ 15,-
QUATTRO FORMAGGI TOMATO SAUCE, MOZZARELLA, PARMIGIANO, GORGONZOLA AND PECORINO CHEESES	€ 14,-
BIANCA SALMONE MOZZARELLA, SMOKED SALMON, ONIONS AND CAPERS	€ 16,50

Dessert

TIRAMISÙ SAVOIARDI BISCUITS, COFFEE AND MASCARPONE	€ 7,50
PANNA COTTA ITALIAN PUDDING	€ 7,-
SEMIFREDDO AL PISTACCHIO PISTACHE SEMIFREDDO WITH CHOCOLATE SAUCE	€ 8,-