



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 EN NINO NEGRI
- ✓ SAN MARZANO TOMATOES



ENJOY YOUR DINNER



Fish starters

CALAMARI FRITTI	€ 16,-
FRIED SQUID	
TOCCHETTI DI TONNO IN AGRODOLCE	€ 18,-
SWEET AND SOUR TUNA	
BRANZINO IN TEMPURA CON MAIONESE ZENZERO E LIME	€ 16,50
SEABASS IN TEMPURA WITH GINGER AND LIME MAYONNAISE	
GAMBERI CROCCANTI AL BRANDY	€ 21,50
CRISPY FRIED PRAWNS WITH BRANDY	

Vegetarian starters

FUNGHI E CARCIOFI MARTINATI	€ 16,50
ARTICHOKES AND MUSHROOMS MARINATED WITH OLIVE OIL, LEMON AND MINT	
CAPRESE BURRATA	€ 15,-
CAPRESE WITH BURRATA CHEESE FOAM	
PARMIGIANA DI MELANZANA	€ 15,-
EGGPLANT PARMIGIANA WITH TOMATO SAUCE, MOZZARELLA AND PARMIGIANO CHEESE	
MILLEFOGLIE DI VERDURE	€ 14,50 
VEGETABLE MILLEFEUILLE OF MIXED VEGETABLES	
FONDUTA DI PECORINO AL TARTUFO E UOVO MARINATO	€ 17,50
FONDUE OF PECORINO CHEESE WITH TRUFFLE AND MARINATED EGG	



Meat starters


TARTARA DI MANZO	€ 19,-	
BEEF TARTAR		
CARPACCIO DI MANZO	€ 16,-	
BEEF CARPACCIO WITH ROCKET AND PARMIGIANO CHEESE		
VITELLO TONATO	€ 16,-	
VEAL WITH TUNA SAUCE		
ANTIPASTI ITALIANO	€ 19,-	
MIXED STARTER OF CURED MEAT AND CHEESE		

Fish first courses

	1/2	1/1
RISOTTO DI MARE	€ 17,50	€ 24,50
SEAFOOD RISOTTO		
LINGUINE ALL'ASTICE		€ 27,50
LINGUINE WITH LOBSTER (ONLY FULL PORTION)		
TORTELLI CON CIME DI RAPA IN CREMA DI VONGOLE	€ 18,-	€ 25,50
TORTELLI FILLED WITH TURNIP GREENS IN CLAMS SAUCE		



Second courses of fish

BRANZINO AL CARTOCCIO FLAMBÉ (2 PERSONE)	€ 51,-	
SEABASS IN FOIL FLAMBÉ (FOR TWO PEOPLE)		
ORATA ALLA GRIGLIA	€ 25,50	
GRILLED SEABREAM		
CALAMARI ALL'EOLIANA	€ 24,-	
SQUID IN TOMATO SAUCE, CAPERS AND ONIONS		
MERLUZZO IN AGLIATA (FRITTO)	€ 24,-	
FRIED COD FISH IN GARLIC TOMATO SAUCE		
TATAKI DI TONNO	€ 27,-	
TUNA TATAKI		
BRANZINO ALL'ACQUA PAZZA	€ 25,50	
SEABASS WITH CHERRY TOMATOES ONIONS, GARLIC, PEPPER AND POTATOES		

Second courses of meat




BRASATO DI MANZO AL BAROLO	€ 27,50	
BRAISED BEEF WITH BAROLO SAUCE		
TAGLIATA 'LA GRANDA' AI PORCINI	€ 25,50	
GRILLED BEEF 'LA GRANDA' WITH PORCINI SAUCE		
FILETTO SCOTTATO CON FICHI E PRUGNE	€ 28,-	
TENDERLOIN WITH FIGS AND PLUMS		
FIorentina 'LA GRANDE' (+- kg)	per 100 gram € 12,-	
FIorentina T-BONE STEAK 'LA GRANDA'		
COSTATA (+- 700gr)	per 100 gram € 11,-	
LA GRANDA COTE DE BOEUF		
STINCO D'AGNELLO AL SUGO	€ 24,50	
LAMB SHANK IN TOMATO SAUCE		



Side dishes

PATATINE FRITTE	€ 6,-
HOMEMADE FRENCH FRIES	
PATATE FORNO	€ 6,-
ROASTED POTATOES	
SPINACI	€ 6,50
SPINACH	
INSALATA MISTA	€ 7,-
MIXED SALAD WITH TOMATOES, ONIONS, CUCUMBER AND OLIVES	
INSALATA VERDE	€ 6,-
GREEN SALAD	
SPAGHETTI AGLIO OLIO PEPERONCINO	€ 8,-
SPAGHETTI WITH GARLIC AND SPICY PEPPERS	

Salads

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



Dolce | Desserts

TIRAMISU	€ 7,50
SAVOIARDI BISCUITS, COFFEE AND MASCARPONE	
PANNA COTTA	€ 7,-
ITALIAN PUDDING	
MOUSSE AL CIOCCOLATO E GELATO VANIGLIA	€ 7,50,-
CHOCOLATE MOUSSE WITH VANILLA ICE CREAM	
SEMIFREDDO AL PISTACCHIO	€ 8,-
PISTACHE SEMIFREDDO WITH CHOCOLATE SAUCE	
SEMIFREDDO RICOTTA E CARMELLO	€ 10,-
RICOTTA SEMIFREDDO WITH CARAMEL SAUCE	
CANNOLO SICILIANO	€ 8,-
COOKIE CANNOLO FILLED WITH RICOTTA CHEESE	
FORMAGGI MISTI	€ 12,50
MIXED CHEESE WITH TRUFFLE HONEY	



Vegetarian first courses

	1/2	1/1
TAGLIOLINI AL TARTUFO	€ 17,50	€ 25,-
TAGLINI WITH TRUFFEL		
LINGUINE AL PESTO LIGURE	€ 13,50	€ 19,-
LINGUINE WITH GREEN PESTO, GREEN BEANS AND POTATOES		
TORTELLI CON SPINACI IN SALSA DI BROCCOLETTI E RICOTTA FRESCA	€ 16,-	€ 22,50
TORTELLI FILLED WITH SPINACH IN BROCCOLI AND FRESH RICOTTA SAUCE		
RISOTTO AI PORCINI	€ 15,-	€ 21,-
RISOTTO WITH PORCINI MUSHROOMS		

Meat first courses

STROZZAPRETI CAVOLFIORE E SALSICCIA	€ 15,50	€ 22,-
STROZZAPRETI WITH CAULIFLOWER AND FRESH SAUSAGE		
PAPPARDELLE CON RAGÚ DI MAIALETTO NERO	€ 14,-	€ 19,50
PAPPARDELLE WITH RAGÚ FROM BLACK PIG		
GNOCCHI DI PATATE CON RAGU'D'AGNELLO	€ 15,50	€ 21,50
GNOCCHI WITH LAMB RAGÚ		