



## LA STORIA

In September 1971, two friends from Italy, Franco Piacenza and Emilio Vulcano decided to go on holiday to the Netherlands. They jumped on their scooter and headed off to their adventure.

Once there, they never went back.

Franco and Emilio found the loves of their lives in the Netherlands. After working hard for six years in different occupancies, they envisioned the idea of starting their own restaurant. With Emilio's previous experience as a cook and Franco's as a waiter and host, they made their dream come true. *Restaurant La Liguria in Zwolle opened the doors on December 22, 1977.*

Two years later, they opened another restaurant in Ede. However, the town soon became too small for them and they were given the opportunity to start a restaurant in The Hague. Franco and Emilio grasped this chance with both hands and opened **Ristorante La Liguria at Noordeinde 97 on February 4, 1981**. The opening was held by the Italian ambassador of that time. Instantly, it became an enormous success. La Liguria became a place to be for many guests and still is.

Many celebrities have now found their way to the Italian restaurant on Noordeinde, enjoying lunching and dining here. Since 2002 the restaurant is run by the next generation. Damiano Piacenza followed the steps on his father Franco. Not much later, his best friend Chris Brosius became his business partner.

In 2024 the chef of La Liguria Giorgio Cama took over Chris part of the company. They ensure to preserve the traditions of La Liguria and share them with all the guests.

More information about our restaurants and import business:  
[www.homeofitaly.nl](http://www.homeofitaly.nl)



SPECIALITÀ ITALIANE  
**LA LIGURIA**

## DEGUSTAZIONE MENU

2 Courses	32,00 p.p
3 Courses	48,00 p.p
4 Courses	58,00 p.p
5 Courses	68,00 p.p

*Ask our Sommlier for wine arrangement*

## BUSINESS LUNCH

*From Monday till Friday, pasta of the day, insalata mista and a glass of wine  
selected by our Sommelier for 24.50 p.p.*

## ITALIAN SUNDAY LUNCH

*Every Sunday a delicious two course meal from our Chef and a glass of  
bubbles for 39.50 p.p.*

<b>VITELLO TONNATO</b> Vitello Salsa tonnata Acciughe  Demi-glacé  Capperi Fritti <i>Dun gesneden kalfsvlees/Tonijnsaus/Demi-glacé saus/Ansjovis/Kappertjes</i> <b>Veal Tuna sauce Demi-glacé sauce Anchovies Fried capers</b>	€24,00	<b>5 Courses 68€</b>	
<b>GAMBERONI</b> Gamberoni Finocchio Brandy Maionese al Limone <i>Gegrilde tijgergarnalen/Venkel/Brandy/Citroenmayonaise</i> <b>Grilled Tiger Prawns Fennel Brandy Lemon Mayonnaise</b>	€20,00		
<b>RISOTTO AL TALEGGIO</b> Risotto Taleggio Ciliegie Primitivo Pistacchio <i>Risotto/Taleggio kaas/Kersen/Primitivo wijn/Pistache</i> <b>Risotto  Taleggio cheese Cherries Primitivo wine Pistachios</b>	€22,00		
<b>ROMBO ALLA MEDITERRANEA</b> Rombo Capperi  Acciughe  Ciliegi Confit  Puree di Patate al Rosmarino <i>Tarbot /Kappertjes /Ansjovis/Gekonfijte tomaten/Aardappelenpuree met rozemarijn</i> <b>Tarbot  Capers Anchovies  Tomato confit Mashed potatoes with rosemary</b>	€32,00		
<b>DESSERT DELLO CHEF</b>	€14,00		
<b>VITELLO TONNATO</b> Vitello Salsa tonnata Acciughe  Demi-glacé  Capperi Fritti <i>Dun gesneden kalfsvlees/Tonijnsaus/Demi-glacé saus/Ansjovis/Kappertjes</i> <b>Veal Tuna sauce Demi-glacé sauce Anchovies Fried capers</b>	€24,00	<b>4 Courses 58€</b>	
<b>RISOTTO AL TALEGGIO</b> Risotto Taleggio Ciliegie Primitivo Pistacchio <i>Risotto/Taleggio kaas/Kersen/Primitivo wijn/Pistache</i> <b>Risotto  Taleggio cheese Cherries Primitivo wine Pistachios</b>	€22,00		
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<b>ROMBO ALLA MEDITERRANEA</b> Rombo Capperi  Acciughe  Ciliegi Confit  Puree di Patate al Rosmarino <i>Tarbot /Kappertjes /Ansjovis/Gekonfijte tomaten/Aardappelenpuree met rozemarijn</i> <b>Tarbot  Capers Anchovies  Tomato confit Mashed potatoes with rosemary</b>	€32,00		
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<b>ROMBO ALLA MEDITERRANEA</b> Rombo Capperi  Acciughe  Ciliegi Confit  Puree di Patate al Rosmarino <i>Tarbot /Kappertjes /Ansjovis/Gekonfijte tomaten/Aardappelenpuree met rozemarijn</i> <b>Tarbot  Capers Anchovies  Tomato confit Mashed potatoes with rosemary</b>	€32,00		



## LE INSALATE

<b>INSALATA CAPRESE</b> ✓ Mozzarella di Bufala   Pomodoro   Pesto <i>Buffelmozzarella   Tomaten   Pesto</i> Buffalo mozzarella   Tomatoes   Pesto	€18,00
<b>INSALATA DI VERDURE MISTE “AGNONI”</b> ✓ Insalata mista   Verdure Miste Sott’olio “Agnoni” <i>Gemengde groene salade   Geroosterde groenten in olie “Agnoni”</i> Mixed green salad   Vegetables preserved in oil and in water and salt “Agnoni”	€18,50
<b>INSALATA SALMONE E FINOCCHIO</b> Salmone affumicato   Rucola   Finocchio   Cipolla   Cetriolo   Crème fraiche <i>Gerookte zalm   Rucola   Venkel   Rode ui   Komkommer   Crème fraiche</i> Smoked salmon   Rocket   Fennel   Red Onion   Cucumber   Crème fraiche	€22,00
<b>INSALATA “ALL GREEN”</b> ✓ Insalata verde   Avocado   Fave   Cetriolo   Noci Pecan   Dressing al miele <i>Groene salade   Avocado   Tuinbonen   Rucola   Komkommer   Pecannoten   Honingsaus</i> Green salad   Avocado   Green beans   Rocket salad   Cucumber   Pecan noten Honey dressing	€18,50

WE SELL OUR OLIVE OIL “ROI”

250ML. 14,95

500 ML. 25,95



## PINSA ROMANA

<b>Pinsa Caprese</b> ✓ Pinsa Romana   Mozzarella di Bufala   Pomodoro   Pesto <i>Pinsa Romana   Buffelmozzarella   Tomaten   Pesto</i> <b>Pinsa Romana   Mozzarella di Bufala   Tomatoes   Pesto</b>	€19,00
<b>Pinsa al Ragu di Polpo</b> Pinsa Romana   Polpo   Pomodoro   Peperoncino   Aglio   Olive taggiasche <i>Pinsa Romana   Octopus   Tomaten   Rode peper   Knoflook   Taggiasche olijven</i> <b>Pinsa Romana   Octopus   Tomatoes   Chili pepper   Garlic   Taggiasca olives</b>	€21,00
<b>Pinsa Prosciutto</b> Pinsa Romana   Culatta “Boschi”   Rucola   Pomodori secchi <i>Pinsa Romana   Culatta ham “Boschi”   Rucola   Zongedroogde tomaten</i> <b>Pinsa Romana   Culatta ham “Boschi”   Rocket   Sun-dried tomatoes</b>	€22,00
<b>Pinsa Salmone</b> Pinsa Romana   Salmone affumicato   Rucola   Cetriolo   Crème fraiche <i>Pinsa Romana   Gerookte zalm   Rucola   Komkommer   Crème fraiche saus</i> <b>Pinsa Romana   Smoked salmon   Rocket   Cucumber   Crème fraiche dressing</b>	€22,50

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## ANTIPASTI

<b>SFORMATINO DI PATATE E SPINACI</b> ✓ Patate e spinaci flan   Spuma di Parmigiano   Pistacchio <i>Aardappel en spinazie flan   Schuim van parmezaan   Pistache</i> Spinach and potatoes flan   Parmezan foam   Pistachio	€20,00
<b>BURRATA</b> ( <i>vegetarian option available</i> ) Burrata   Pesto di rucola   Culatta   Taralli <i>Burrata   Pesto van rucola   Gedroogde ham culatta   Taralli</i> Burrata   Rocket pesto   Dried ham culatta   Taralli	€19,50
<b>POLPO E TONNO</b> Tempura di Polpo   Tonno grigliato   Aglio nero <i>In tempura gefrituurde octopus   Gegrilde tonijn   Zwarte knoflook</i> Tempura fried octopus   Grilled tuna   Black garlic	€24,00
<b>SAUTÈ DI COZZE E VONGOLE</b> Cozze   Vongole   Vino bianco   Pomodoro <i>Mosselen   Vongole   Witte wijn   Tomaten</i> Mussels   Vongole   White wine   Tomatoes	€22,00
<b>VITELLO TONNATO</b> Vitello   Salsa tonnata   Acciughe   Demi-glacé   Capperi Fritti <i>Kalfvlees   Tonijnsaus   Demi-glacé   Ansjovis   Gefrituurde kappertjes</i> Veal   Tuna sauce   Demi-glacé   Anchovies   Fried capers	€24,00
Selezione di Formaggi Italiani ✓ <i>Italiaanse Kaasselectie</i> Selection of Italian Cheeses <i>Toev. Sahumi + €14,00</i>	€25,00



## PRIMI PIATTI

<b>RISOTTO AL TALEGGIO ✓</b>	€22,00
Risotto   Taleggio   Ciliegie   Primitivo   Pistacchio <i>Risotto   Taleggio kaas   Kersen   Primitivo wijn   Pistache</i>	
<b>Risotto   Taleggio cheese   Cherries   Primitivo wine   Pistachios</b>	
<b>PESTO GRATINATO ✓</b>	€21,00
Vesuvio pasta al gratin   Pesto   Grana Padano   Pinoli Gegratineerde vesuvio pasta   Pesto   Grana Padano   Pijnboompitten	
<b>Vesuvio pasta au gratin   Pesto   Grana Padano   Pine Nuts</b>	
<b>TARTUFO ✓</b>	€28,00
Tagliolini   Tartufo Nero   Salvia   Grana Padano <i>Tagliolini   Zwarte truffel   Salie   Grana Padano</i>	
<b>Tagliolini   Black truffle   Sage   Grana Padano</b>	
<b>TAGLIOLINI ALL'ASTICE</b>	€36,50
Tagliolini   Astice   Gamberi e Scampi   Prezzemolo <i>Tagliolini   Kreeft   Garnalen en langoustines   Peterselie</i>	
<b>Tagliolini   Lobster   Shrimps and langoustines   Parsley</b>	
<b>PAPPARDELLE AL RAGÙ</b>	€24,00
Pappardelle   Ragu' Rosso   Rosmarino <i>Pappardelle   Rode ragusaus   Rozemarijn</i>	
<b>Pappardelle   Red ragu Sauce   Rosemary</b>	
<b>TARTUFO FRESCO (10 GR.)</b>	€15,00
<b>VERSE ZWARTE TRUFFEL</b>	
<b>FRESH BLACK TRUFFLE</b>	



## SECONDI PIATTI

<b>BARBABIETOLA "FILETTO" ✓</b>	€25,50
Barbabietola   Zafferano   Taleggio   Spinaci   Salsa di soia <i>Rode biet   Saffraan   Taleggio kaas   Spinazie   Soja saus</i> Red beet   Safraan   Taleggio cheese   Spinach   Soy sauce	
<b>ROMBO ALLA MEDITERRANEA</b>	€32,00
Rombo Capperi Acciughe Ciliegini Confit Pure' di Patate al Rosmarino <i>Tarbot Kapertjes Ansjovis Gekonfijte tomaten Aardappelenpuree met rozemarijn</i> Tarbot  Capers Anchovies Tomato confit Mashed Potatoes with rosemary	
<b>POLPO ARROSTO</b>	€33,50
Polpo Cipolla Caramellata Crema di Spinaci Cream Taleggio Taralli <i>Gegrilde octopus Gekarameliseerde ui Spinazie crème Taleggio crème Taralli</i> Grilled octopus Caramelised onion Spinach cream Taleggio cream  Taralli	
<b>GUANCIA BRASATA</b>	€31,50
Guancia   Caponata di verdure   Demi-glace   Cipolla caramellata <i>Kalfswang   Groente ragout   Demi-glace   Gekarameliseerde ui</i> Braised veal cheek   Vegetable ragout   Demi-glace   Caramelised onion	
<b>FILETTO AL PEPE VERDE</b>	€36,00
Filetto   Pepe verde   Funghi selvatici   Asparagi <i>Ossenhaas   Groene peper   Wilde paddenstoelen   Asperges</i> Beef tenderloin   Green pepper   Wild mushrooms   Asparagus	
<b>LA GRIGLIA</b>	€100,00
Costata di fassona Piemontese (1 kg. per 2/3 persone) <i>Fassona Piemontese Prime Rib (1 kg. per 2/3 persons)</i> Fassona Piemontese Cote de Boeuf (1 kg. per 2/3 persons)	
<b>CONTORNI</b>	
<b>AGLIO OLIO PEPERONCINO 60GR.</b>	€10,50
<b>INSALATA MISTA</b>	€4,50
<b>ROASTED POTATOES AND VEGETABLES</b>	€6,00





## DOLCI

<b>SGROPPINO</b>	€12,00
Sorbetto al Limone   Prosecco   Vodka	
<i>Citroensorbet   Prosecco   Vodka</i>	
<b>Lemon Sorbet   Prosecco   Vodka</b>	
<b>TIRAMISU</b>	€13,00
Tiramisu con ricetta autentica Italiana	
<i>Authentiek Italiaanse recept</i>	
<b>Traditional Italian recipe</b>	
<b>TARTELLETTA ALLA NOCCIOLA</b>	€14,00
Crostata   Nocciole   Caramello salato	
<i>Taart   Hazelnoten   Gezouten karamel</i>	
<b>Tart   Hazelnuts   Salted caramel</b>	
<b>PANNACOTTA AI FRUTTI ROSSI</b>	€14,00
Pannacotta   Meringa   Gelato al Limone   Cioccolato Bianco	
<i>Pannacotta   Meringue   Citroenijs   Witte chocolade</i>	
<b>Pannacotta   Meringue   Lemon ice cream   White chocolate</b>	
<b>DESSERT DELLO CHEF</b>	€13,00
Chiedi al nostro staff per il dolce del giorno	
<i>Vraag ons bediening voor onze dessert van de dag</i>	
<b>Ask our staff for our dessert of the day</b>	