

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



SPECIALITÀ ITALIANE
LA LIGURIA

MENU DEGUSTAZIONE

3 Courses	52,00	p.p.
4 Courses	62,00	p.p.
5 Courses	72,00	p.p.

Ask our sommelier for the wine arrangement

BUSINESS LUNCH

From Monday till Friday, pasta of the day, insalata mista and a glass of wine selected by our sommelier for 24.60 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.

5 Courses 72€

VITELLO TONNATO €24,00
 Vitello|Salsa tonnata|Acciughe| Demi-glacé |Capperi Fritti
Dun gesneden kalfsvlees|Tonijnsaus|Demi-glacé saas|Ansjovis|Kappertjes
Veal|Tuna sauce|Demi-glacé sauce|Anchovies|Fried capers

WINE ARRANGEMENT €50
WINE EXPERIENCE €75
 Min. 4 Personen
WINE LOVERS €100
 Min. 4 Personen

GAMBERONI €20,00
 Gamberoni|Finocchio|Brandy|Maionese al Limone
Gegrilde tijgergarnalen|Venkel|Brandy|Citroenmayonaise
Grilled Tiger Prawns|Fennel|Brandy|Lemon Mayonnaise

RISOTTO AL TALEGGIO €22,00
 Risotto|Taleggio|Ciliegie|Primitivo|Pistacchio
Risotto|Taleggio kaas|Kersen|Primitivo wijn|Pistache
Risotto |Taleggio cheese|Cherries|Primitivo wine|Pistachios

ROMBO ALLA MEDITERRANEA €32,00
 Rombo|Capperi| Acciughe |Cilieginini Confit |Puree di Patate al Rosmarino
Tarbot |Kappertjes |Ansjovis|Gekonfijte tomaten|Aardappelenpuree met rozemarijn
Tarbot|Capers|Anchovies| Tomato confit|Mashed potatoes with rosemary

DESSERT DELLO CHEF €14,00

4 Courses 62€

VITELLO TONNATO €24,00
 Vitello|Salsa tonnata|Acciughe| Demi-glacé |Capperi Fritti
Dun gesneden kalfsvlees|Tonijnsaus|Demi-glacé saas|Ansjovis|Kappertjes
Veal|Tuna sauce|Demi-glacé sauce|Anchovies|Fried capers

WINE ARRANGEMENT €40
WINE EXPERIENCE €60
 Min. 4 Personen
WINE LOVERS €80
 Min. 4 Personen

RISOTTO AL TALEGGIO €22,00
 Risotto|Taleggio|Ciliegie|Primitivo|Pistacchio
Risotto|Taleggio kaas|Kersen|Primitivo wijn|Pistache
Risotto |Taleggio cheese|Cherries|Primitivo wine|Pistachios

ROMBO ALLA MEDITERRANEA €32,00
 Rombo|Capperi| Acciughe |Cilieginini Confit |Puree di Patate al Rosmarino
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Tarbot|Capers|Anchovies| Tomato confit|Mashed potatoes with rosemary

DESSERT DELLO CHEF €14,00

3 Courses 52€

VITELLO TONNATO €24,00
 Vitello|Salsa tonnata|Acciughe| Demi-glacé |Capperi Fritti
Dun gesneden kalfsvlees|Tonijnsaus|Demi-glacé saas|Ansjovis|Kappertjes
Veal|Tuna sauce|Demi-glacé sauce|Anchovies|Fried capers

WINE ARRANGEMENT €30
WINE EXPERIENCE €45
 Min. 4 Personen
WINE LOVERS €60
 Min. 4 Personen

ROMBO ALLA MEDITERRANEA €32,00
 Rombo|Capperi| Acciughe |Cilieginini Confit |Puree di Patate al Rosmarino
Tarbot |Kappertjes |Ansjovis|Gekonfijte tomaten|Aardappelenpuree met rozemarijn
Tarbot|Capers|Anchovies| Tomato confit|Mashed potatoes with rosemary

DESSERT DELLO CHEF €14,00

FRESH TRUFFLE €15
 Supplement 10 grams



ANTIPASTI

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



PRIMI PIATTI

RISOTTO AL TALEGGIO ✓ €22,00

Risotto | Taleggio | Ciliegie | Primitivo | Pistacchio

Risotto | Taleggio kaas | Kersen | Primitivo wijn | Pistache

Risotto | Taleggio cheese | Cherries | Primitivo wine | Pistachios

PESTO GRATINATO ✓ €21,00

Vesuvio pasta al gratin | Pesto | Grana Padano | Pinoli

Gegratineerde vesuvio pasta | Pesto | Grana Padano | Pijnboompitten

Vesuvio pasta au gratin | Pesto | Grana Padano | Pine Nuts

TARTUFO ✓ €28,00

Tagliolini | Tartufo Nero | Salvia | Grana Padano

Tagliolini | Zwarte truffel | Salie | Grana Padano

Tagliolini | Black truffle | Sage | Grana Padano

TAGLIOLINI ALL'ASTICE €36,50

Tagliolini | Astice | Gamberi e Scampi | Prezzemolo

Tagliolini | Kreeft | Garnalen en langoustines | Peterselie

Tagliolini | Lobster | Shrimps and langoustines | Parsley

PAPPARDELLE AL RAGÙ €24,00

Pappardelle | Ragu' Rosso | Rosmarino

Pappardelle | Rode ragusaus | Rozemarijn

Pappardelle | Red ragu Sauce | Rosemary

TARTUFO FRESCO (10 GR.) €15,00

VERSE ZWARTE TRUFFEL

FRESH BLACK TRUFFLE



SECONDI PIATTI

BARBABIETOLA "FILETTO" ✓ €25,50

Barbabietola | Zafferano | Taleggio | Spinaci | Salsa di soia

Rode biet | Saffraan | Taleggio kaas | Spinazie | Soja saus

Red beet | Safran | Taleggio cheese | Spinach | Soy sauce

ROMBO ALLA MEDITERRANEA €32,00

Rombo | Capperi | Acciughe | Ciliegini Confit | Pure' di Patate al Rosmarino

Tarbot | Kappertjes | Ansjovis | Gekonfijte tomaten | Aardappelenpuree met rozemarijn

Tarbot | Capers | Anchovies | Tomato confit | Mashed potatoes with rosemary

POLPO ARROSTO €33,50

Polpo | Cipolla Caramellata | Crema di Spinaci | Crema Taleggio | Taralli

Gegrilde octopus | Gekarameliseerde ui | Spinazie crème | Taleggio crème | Taralli

Grilled octopus | Caramelised onion | Spinach cream | Taleggio cream | Taralli

GUANCIA BRASATA €31,50

Guancia | Caponata di verdure | Demi-glace | Cipolla caramellata

Kalfswang | Groente ragout | Demi-glace | Gekarameliseerde ui

Braised veal cheek | Vegetable ragout | Demi-glace | Caramelised onion

FILETTO AL PEPE VERDE €36,00

Filetto | Pepe verde | Funghi selvatici | Asparagi

Ossenhaas | Groene peper | Wilde paddenstoelen | Asperges

Beef tenderloin | Green pepper | Wild mushrooms | Asparagus

LA GRIGLIA €100,00

Costata di fassona Piemontese (1 kg. per 2/3 persone)

Fassona Piemontese Prime Rib (1 kg. per 2/3 persons)

Fassona Piemontese Cote de Boeuf (1 kg. per 2/3 persons)

CONTORNI

AGLIO OLIO PEPERONCINO 60GR. €10,50

INSALATA MISTA €4,50

ROASTED POTATOES AND VEGETABLES €6,00



DOLCI

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