

PAOLO & BARBARA

RESTAURANT IN SANREMO



since 1990

THE RAW FISH OF PAOLO MASIERI

Five tasting	48
Sanremo Shrimps raw mandarin and tomatoe catalana	36
Sea Bream Carpaccio with lemon confit, capers from Porrine garden and marinated courgettes	26

STARTERS

Crispy Red Mulletts on sweet and sour vegetables and citrus	28
Octopus , white Pigna beans, mushrooms umami	24
Poached Egg with sea urchins and Sanremo shrimp	42
Fassona Beef fom Ligurian Alps carpaccio and aromas of his pasture	24

PASTAS AND SOUPS

Wild Herbs ravioli with walnut pesto and curd	22
Plin (Ravioli) stuffed with zucchini trombette, sea urchins and shrimps	36
Spaghetto Oro Verrigni with whole cuttlefish and lemon	26

THE CATCH

Fish Cath of the day, coconut and lime infusion and oriental spices	34
Red Mulletts , cous cous and vegetables	34
Alalunga Tuna tataki, wild plums chutney	34

Sanremo Prawns flamed with Islay's whisky and dried bell pepper from Senise	58
Scampi from Balzi Rossi (250g) grilled with the smoke of aromatic herbs	60

THE MEATS

Piglet Roasted , quinces and bergamot confit, red bet and swiss chard	32
Beef from Ligurian Alps , Voronoff sauce	32

WALK IN THE PASTURES OF ALPES-MARITIMES	12
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THE MEAL IS SERVED WITH OUR HOMEMADE BREAD WITH NATURAL YEAST AND STONE GROUND ITALIAN ORGANIC FLOUR, OUR EXTRA VIRGIN OLIVE OIL



THE VEGETABLES THE FRUITS AND EXTRA VIRGIN OLIVE OIL COME FROM OUR SAN SEBASTIANO FARM IN CASTELVITTORIO AND OSPEDALETTI, AS EGGS OF OUR HENS