

# PAOLO & BARBARA

RESTAURANT IN SANREMO



since 1990

## THE RAW FISH OF PAOLO MASIERI

<b>Five tasting</b>	<b>48</b>
<b>Sanremo Shrimps</b> raw mandarin and tomatoe catalana	<b>46</b>
<b>Sea Bream Carpaccio</b> with lemon confit, capers from Porrine garden and marinated courgettes	<b>26</b>

## STARTERS

<b>Crispy Red Mulletts</b> on sweet and sour vegetables and citrus	<b>28</b>
<b>Octopus</b> , white Pigna beans, mushrooms umami	<b>24</b>
<b>Poached Egg</b> with sea urchins, Sanremo shrimp and crispy zucchini flowers	<b>46</b>
<b>Fassona Beef</b> fom Ligurian Alps carpaccio and aromas of his pasture	<b>24</b>

## PASTAS AND SOUPS

<b>Wild Herbs</b> ravioli with walnut pesto and curd	<b>22</b>
<b>Plin (Ravioli)</b> stuffed with zucchini trombette and shrimps	<b>38</b>
<b>Spaghetto Oro Verrigni</b> with whole cuttlefish and lemon	<b>26</b>

## THE CATCH

<b>Fish Cath</b> of the day, lemons infusion, almond milk and taggiasche olives	<b>34</b>
<b>Red Mulletts</b> , cous cous and vegetables	<b>34</b>
<b>Alalunga Tuna</b> tataki, wild plums chutney	<b>34</b>

<b>Sanremo Prawns</b> flamed with Islay's whisky and dried bell pepper from Senise	<b>68</b>
<b>Scampi from Balzi Rossi</b> (250g) grilled with the smoke of aromatic herbs	<b>68</b>

## THE MEATS

<b>Piglet Roasted</b> , quinces and green watermelon, red bet and swiss chard	<b>32</b>
<b>Beef from Ligurian Alps</b> , Voronoff sauce	<b>32</b>

## CHEESE FROM THE PASTURES OF ALPES-MARITIMES

**12**



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