

PAOLO & BARBARA

RESTAURANT IN SANREMO



THE RAW FISH OF PAOLO MASIERI

Raw Fish in Mediterranean Style Five Tastings	62
Sanremo Shrimps raw mandarin and local guacamole	48
Sea Bream Carpaccio with lemon confit and capers from Porrine garden	36

STARTERS

Crispy Red Mullets on sweet and sour vegetables and citrus	36
Glazed reef Octopus , Pigna white bean	36
Poached Egg with sea urchins, Sanremo shrimp and crispy leeks	48
Fassona Beef from Ligurian Alps 'like bresaola' and green watermelon mustard	28

Hokkaido Pumpkin cream, ginger and mushrooms	28
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PASTAS AND SOUPS

Wild Herbs ravioli with walnut pesto and curd	32
Potato dumplings , clams, spring onion and bottarga	32
Cappelletti with Sanremo Shrimps, saffron-flavored vegetable broth	38
Snails from Val Nervia with 12 herbs in crispy puff	34

Consomme Soufflé with porcini mushrooms	32
Ciuppin - Fish soup of the western Ligurian tradition with its fillets of rock fish, croutons and aioli	42

MAIN COURSE

Catch of the Day , lemon infusion, autumn vegetables and Taggiasca olives	42
Palamita Tuna tataki, vegetable caponata, wild plums chutney	42
Cod "a baucogna" (nuts and mushrooms)	38
Tremaglio Scampi (g250) grilled with the smoke of aromatic herbs, five tomato salad	72
Sanremo Prawns (g250) flamed with Islay Whiskey, rice like a vegetable paella	72
Beef from Ligurian Alps seared, mountain herbs and Sarawak pepper	42

CHEESE FROM THE PASTURES OF ALPES-MARITIMES (depending on availability)	18-22
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The meal will be accompanied by our homemade bread with mother yeast and flour from ancient grains, extra virgin mountain oil from our farm in Castelvittorio.



The vegetables the fruits and extra virgin olive oil come from our San Sebastiano farm in Castelvittorio and Ospedaletti, as eggs of our hens



Cover Charge
5 euros