

PAOLO & BARBARA

RESTAURANT IN SANREMO



since 1990

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, artichoke salad, puntarelle, Porrine capers	36
Sea Bass Tartare , mimosa egg and Calvisius caviar (g10)	58

STARTERS

Crispy Red Mullet s 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 fom Ligurian Alps 'like bresaola' and green watermelon mustard	28

PASTAS AND SOUPS

Wild Herbs ravioli with walnut pesto and curd	32
Spaghetto Oro with whole cuttlefish	36
Cappelletti with Sanremo Shrimps, saffron-flavored vegetable broth	38
Snails from Val Nervia with 12 herbs in crispy puf	34
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, winter vegetables and Taggiasca olives	42
Palamita Tuna tataki, crunchy Porrine artichoke and wild plum 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
Fassona Beef from Ligurian Alps seared, mountain herbs and Sarawak pepper	42

CHEESE FROM THE PASTURES OF ALPES-MARITIMES (depending on availability) 18-22



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