

PAOLO & BARBARA

RESTAURANT IN SANREMO



MICHELIN STAR
since 1990

THE RAW FISH OF PAOLO MASIERI

Raw Fish in Mediterranean Style Five Tastings	66
Sanremo Shrimps , old variety cherry tomato salad and guacamole	58
Sea Bream Carpaccio with lemon confit, Porrine capers	42
Lightly smoked Hake and mushrooms	38

STARTERS

Crispy Red Mullets on sweet and sour vegetables and citrus	38
Glazed reef Octopus , green bean and basil cream	42
Poached Egg with sea urchins, Sanremo shrimp, courgette flowers and crunchy borage	52
Fassona Beef from the pastures of the Ligurian Alps** in tartare (g100), summer truffle* from the Imperia valleys	42
<i>Condijun Sanremasco</i> in different textures	42

PASTAS AND SOUPS

Wild Herbs ravioli with walnut pesto and curd	34
Spaghetto Oro with whole cuttlefish	38
Cappelletti with Sanremo Shrimps, saffron-flavored vegetable broth	42
Snails from Val Nervia with 12 herbs in crispy puff	38
Ciuppin - Fish soup of the western Ligurian tradition with its fillets of rock fish, croutons and aioli	42

MAIN COURSE

Catch of the Day , trombette courgette scales, lemon infusion and Taggiasca olives	46
Palamita Tuna tataki, vegetable 'caponata', wild plum chutney	46
Cod in cooking oil , mushrooms and truffle* from our woods	42
Tremaglio Scampi (g250) grilled with the smoke of aromatic herbs	76
Sanremo Prawns (g250) flamed with Islay Whisky, rice like a vegetable paella	76

Fassona Beef from the pastures of the Maritime Alps**, seared with mountain herbs, scorzzone summer truffle* from the Imperia Valleys	46
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CHEESE FROM THE PASTURES OF ALPES-MARITIMES (depending on availability) **24-28**



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



Half-portions
will be charged at 75% of the price



****Dry-aged meats** of Fassona breed animals
raised on pastures



Cover Charge
5 euros



Fish from the Mediterranean Sea
(excluding Icelandic cod)



*(*tuber aestivum*)
Truffle addition (10 g)
20 euro