

PAOLO & BARBARA

RESTAURANT IN SANREMO



MICHELIN STAR
since 1990

THE RAW FISH OF PAOLO MASIERI

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| Raw Fish in Mediterranean Style - Five Tastings | 66 |
| Sea Bream Carpaccio , confit lemons and Porrine cappers | 42 |
| Smoked grilled Amberjack , Rezzo prescinsea, mushrooms and aubergine miso | 42 |
| Marinated Anchovies , <i>colatura</i> , puntarelle and citrus fruits from the garden | 36 |

STARTERS

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| Crispy Red Mullets with sweet and sour vegetables and citrus confit | 42 |
| Rossetti with artichokes and confit citrus fruits from the Ospedaletti garden | 42 |
| Octopus , Pigna beans and black cabbage | 42 |
| Poached Egg with sea urchins, Sanremo shrimp, crunchy and fermented vegetables | 52 |
| Snails from Val Nervia with 12 herbs | 36 |
| Fassona beef Carpaccio from the Maritime Alps and scents of the undergrowth | 38 |

PASTAS AND SOUPS

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| Wild Herbs Ravioli with walnut pesto and curd | 36 |
| Superspaghettini Verrigni with sea urchins and wild shallots | 42 |
| Cappelletti stuffed with Sanremo prawns in vegetable broth with saffron | 45 |
| Cioppin - Fish soup of the western Ligurian tradition with its fillets of rock fish, croutons and aioli | 45 |

MAIN COURSE

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| Catch of the Day , Ospedaletti artichokes and Taggiasca olives | 46 |
| Palamita Tuna Tataki , vialone nano rice and mushrooms from our woods | 46 |
| Baücôgna style Cod (oil-cooked) | 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 <small>Maritime Alps, raised</small> on pasture, seared with mountain herbs | 46 |

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



A choice of minimum 2 courses per person is required