

PAOLO & BARBARA

RESTAURANT IN SANREMO



MICHELIN STAR
since 1990

THE RAW FISH OF PAOLO MASIERI

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> , vegetables and citrus fruits from the garden	36

STARTERS

Crispy Red Mullets with sweet and sour vegetables and citrus confit	42
Glazed reef Octopus , Pigna beans	42
Poached Egg with sea urchins, Sanremo shrimp, trumpet courgettes and their crunchy flowers	52
Snails from Val Nervia with 12 herbs	36
Fassona beef Carpaccio from the Maritime Alps and scents of the undergrowth	38
Albenga Purple Asparagus , hollandaise sauce with extra virgin mountain olive oil	30

PASTAS AND SOUPS

Wild Herbs Ravioli with walnut pesto and curd	36
FusillOro Verrigni , red mullet and Peas	42
Cappelletti stuffed with Sanremo prawns in vegetable broth with saffron	45
Ciuppin - Fish soup of the western Ligurian tradition with its fillets of rock fish, croutons and aioli	45

MAIN COURSE

Catch of the Day , Ospedaletti trumpet courgettes and Taggiasca olives	52
Palamita Tuna Tataki , eggplant caponata	52
Tremaglio Scampi (g250) grilled with the smoke of aromatic herbs	76
Sanremo Prawns (g250) flamed with Islay Whisky, Wholegrain vialone rice and saffron	76
**Fassona beef from the Maritime Alps, raised on pasture, cooked in <i>lavecc</i> with mountain herb flavour	52

CHEESE FROM THE PASTURES OF ALPES-MARITIMES (depending on availability)	30
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A 15% service charge will be added for à la carte orders for tables over 04 persons



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



Cover Charge
5 euros



A choice of minimum 2 courses per person is required



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



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



Fish from the Mediterranean Sea (excluding Icelandic cod)