

PAOLO & BARBARA

RESTAURANT IN SANREMO



MICHELIN STAR
since 1990

THE RAW FISH OF PAOLO MASIERI

Raw Fish in Mediterranean Style - Five Tastings	72
Sea Bream Carpaccio , confit lemons and Porrine cappers	44
Smoked grilled Amberjack , Rezzo prescinsea, mushrooms and aubergine miso	44
Marinated Anchovies , <i>colatura</i> , vegetables and citrus fruits from the garden	40
Purple Shrimp from Sanremo, Catalan from our summer garden	52

STARTERS

Crispy Red Mullets with sweet and sour vegetables and citrus confit	44
Glazed reef Octopus , cream of green beans and wild mint	44
Poached Egg with sea urchins, Sanremo shrimp, trumpet courgettes and their crunchy flowers	52
Snails from Val Nervia with 12 herbs	38
Fassona beef Carpaccio from the Maritime Alps and scents of the undergrowth	38

PASTAS AND SOUPS

Wild Herbs Ravioli with walnut pesto and curd	40
FusillOro Verrigni , red mullet and Peas	44
Pansoti of trumpet courgette, lupini clams and shrimp	46
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	55
Alalunga Tuna Tataki , eggplant caponata with wild fennel	55
Tremaglio Scampi (g250) grilled with the smoke of aromatic herbs	78
Sanremo Prawns (g250) flamed with Islay Whisky, Wholegrain vialone rice and saffron	78
** Fassona beef from the Maritime Alps, raised on pasture, cooked in <i>lavecc</i> with mountain herb flavour, summer scorzone truffle (<i>Tuber aestivum</i>)	55

CHEESE FROM THE PASTURES OF ALPES-MARITIMES (depending on availability)	30
--	----



Cover Charge
5 euros



Service Charge
10%



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



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 the eggs
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)