

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
Mediterranean Crustaceans , citrus from West Liguria	82

STARTERS

Crispy Red Mulletts with sweet and sour vegetables and citrus confit	44
Glazed reef Octopus , Val Nervia <i>Gran pistau</i> and kale	44
Rossetti , Chickpeas panissa and wild shallot	44
Poached Egg with sea urchins, Sanremo shrimp, Crispy borage leaves	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
SpagettOro with whole cuttlefish	40
Cappelletti with prawns, vegetable broth and flowers from the garden	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 , autumnal vegetable, Extra virgin olive oil and lemon emulsion	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> , black truffle	55

CHEESE

Selection of cheese from the pastures of Alpes-Maritimes (depending on availability)	20 / 30
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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)



Cover Charge
6 euros



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



A choice of minimum 2 courses
per person is required