

The Raw Fish of Paolo Masieri in mediterranean style in 5 tasting (from catch of the day)

Ligurian Salad with rabbit and herbs with garden vegetables 18 **Piedmontese Fassona** beef carpaccio, bell pepper confit and Taggiasche's olives 18 **Crispy Red Mullets** on sweet and sour vegetables 20 **Sea Bream** carpaccio and Sanremo prawns, lemon confit, capers from Ospedaletti garden 30 READY. ONLY TO HEAT **Brandacujun** cod fish prepared in old Sanremo style DE.CO. 18 **Shellfish** from Adriatic's Sea soup with roasted five cereals bread 24 **Guinea Fowl** roasted with mushrooms jus and poatatoes 28 **Cod in Extra Virgin** oil cooking, bell pepper infusion and marò fave beans cream 28 **Palamita Tuna** in tataki, apricot chutney and aggplants caponata with ginger 28 **Fish From the Day** catch stewed with zucchine flakes, lemons and taggiasche's olives 28 BAKED AS PER WEST LIGURIA TRADITION **Sardenaira DE.CO.** (baking tin 30 cm \emptyset) 15 **Focaccia from Dolceacqua** with wild herbs and Taggiasche's olives (baking tin 30 cm \emptyset) 15 **Sardenaira and Focaccia** half and half (baking tin 30 cm \emptyset) 15

DESSERTS

READY, ONLY TO SERVE

Rasberries cheese cakes

Ligurian Cassata with ricotta cheese and citrus confit

Pistachio, lemon and sour cherries

Guanaja chocolate, raspberries and red gold from Senise

Baci di Sanremo bisquits - 1 bag gr150

VINO Personalized matching (contact by phone)

Turtun from Castelvittorio with potatoes, cheese and herbs

Take Away from Thursday to Sunday 18,00 - 19,30 order before 13.00h **Delivery** by appointment

For Anniversaries in differents days contact a few days in advance, we will organize a personalized menu

Deliveries

free in Sanremo for orders € 50,00 minimum free for Imperia area for orders € 100 minimum

Payments

money bancomat or credit cards advance bank transfer

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