

PAOLO & BARBARA

RESTAURANT IN SANREMO

DESSERTS

Chocolate guanaja , pistachio praline, orange confit	12
Almond Ice Cream , apricot, amaretti crumble	10
Panna Cotta , rose and red fruits	9
Sorbet of seasonal fruits	8
Ligurian Cassata , sheep ricotta cheese with orange blossom water and citrus	10

SWEET WINES*

Moscato di Taggia Lucreatio <i>2017</i> - Mammoliti	10
Moscato passito di Saracena <i>2001</i> - Cantine Viola	10
Barolo chinato Capellano	15
Vermouth of Moscato di Taggia - Mammoliti	12

*a glass

CAFFÈ - PREPARED WITH A 'FAEMA 1961'

Caffè Giamaica Afrigon , <i>Gianni Frasi selection</i>	4
Decaffeinated coffee naturally with water washing <i>Gianni Frasi selection</i>	4

HERBAL INFUSIONS FROM OUR FARM OF CASTELVITTORIO

Mint	4
Fennel	4
Limoncina	4
Melissa	4
Mauve	4
Chamomile	4



COFFEE AND INFUSIONS ARE
ACCOMPANIED BY OUR SMALL PASTRY

