

PAOLO & BARBARA

RESTAURANT IN SANREMO

DESSERTS

Lemon... and pistachio	15
Ligurian Cassata and Ospedaletti citrus confitt	15
Strawberry Rocher , Senise Red Gold, <i>Prescinsea</i> and Moscatello di Taggia zabaglione	15
Genovese Sacripantina , Guanaja 70% chocolate, Afribon coffee and marsala	15
Navelli Saffron ice cream , honey from the Maritime Alps and caramelized almonds	15
Seasonal Fruit Sorbet from the Ospedaletti garden	10

SWEET WINES*

Moscatello di Taggia Lucreatio <i>2019</i> - Mammoliti	12
Moscato passito di Saracena <i>2005</i> - Cantine Viola	12
Soliento 1983 Ruffino	12
Barolo chinato Capellano	16

*price per glass



COFFE - PREPARED WITH A 'FAEMA 1961'

Caffè Giamaica Afribon , <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; Fennel; Limoncina; Melissa; Mauve; Chamomile	5
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PHARMACY OF SANTA MARIA NOVELLA FLORENCE

Tè alla Rosa	5
Miscela di Macchia Mediterranea	5

TWININGS TEA

Jasmine Oriental - Chinese tea scented with jasmine petals	5
Early Gray Original - Chinese tea scented with bergamot	5
Grands Jardins swe Darjeeling - Himalayan tea selection	5
Breakfast Tea - tea selection from the Ceylon Mountain Gardens	5

JAPANESE GREEN TE

Sencha e Bancha	5
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COFFEE AND INFUSIONS ARE
ACCOMPANIED BY OUR SMALL PASTRY