

PAOLO & BARBARA

RESTAURANT IN SANREMO

DESSERTS

Lemon... and pistachio	16
lemon in three consistencies	
Ligurian Cassata	16
ricotta from Val Nervia, orange blossom water from Vallebona, citrus confit from Ospedaletti	
Guanaja chocolate like a Sacher	16
Guanaja chocolate 70%, apricot gel and cocoa and tonka bean crumble	
Coconut... with Piña Colada heart	16
creamy coconut, heart of pineapple and rum gel	
Extra virgin Olive oil ice cream, Porrine mandarin cream	12
Seasonal Fruit Sorbet from the Ospedaletti garden	10

SWEET WINES*

Moscato di Taggia Lucraetio <i>2019</i> - Mammoliti	12
Moscato passito di Saracena <i>2005</i> - Cantine Viola	12
Soliento <i>1983</i> 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