

# PAOLO & BARBARA

RESTAURANT IN SANREMO

## DESSERTS

<b>Pear</b> pistachio and almonds	18
<b>Piña Colada</b> coconut cream, pineapple and white Rum gel	18
<b>Guanaja chocolate, oranges</b> Guanaja chocolate 70%, oranges gel, cocoa crumble with oriental scents	18
<b>Ice Cream</b> Extra virgin Olive oil flavour, pomegranate and caramel	16
<b>Seasonal Fruit Sorbet</b> from the Ospedaletti garden	10

## SWEET WINES\*

<b>Moscato</b> di Taggia Lucreatio 2021 - Mammoliti	16
<b>Moscato</b> passito di Saracena 2005 - Cantine Viola	16
<b>Solento 1983</b> Ruffino	16
<b>Barolo</b> chinato Capellano	18

\*price per glass



## COFFE - PREPARED WITH A 'FAEMA 1961'

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

## HERBAL INFUSIONS FROM OUR FARM OF CASTELVITTORIO

<b>Mint; Fennel; Limoncina; Melissa; Mauve; Chamomile</b>	5
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## PHARMACY OF SANTA MARIA NOVELLA FLORENCE

<b>Tè alla Rosa</b>	5
<b>Miscela di Macchia</b> Mediterranea	5

## TWININGS TEA

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

## JAPANESE GREEN TE

<b>Sencha e Bancha</b>	5
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COFFEE AND INFUSIONS ARE  
ACCOMPANIED BY OUR SMALL PASTRY