

PAOLO & BARBARA

RESTAURANT IN SANREMO



DESSERTS

Peach, amaretto and redcurrants	20
Guanaja chocolate 70% caramel, hazelnuts and tonka bean	20
Ligurian Cassata Ricotta from Rezzo, orange blossom water from Vallebona, citrus fruits from Porrino	20



ICE CREAMS AND SORBETS

EVO Oil ice cream, strawberry and rose gel, meringues	18
Grapefruit and Peetroot Sorbet	16



SWEET WINES*

Moscato di Taggia Lucraetio 2022 - <i>Mammoliti</i>	16
Moscato passito di Pantelleria 2004 - <i>M. De Bartoli</i>	16
Soliento 1983 - <i>Ruffino</i>	16
Barolo chinato - <i>Capellano</i>	22
*price per glass	



COFFEE - 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