

PAOLO & BARBARA

RESTAURANT IN SANREMO



DESSERTS

- Lemon** 20
and pistachio
- Ligurian Cassata** 20
Ricotta from the Ligurian Alps, Vallebona orange blossom water, candied citrus fruits from our garden
- Guanaja chocolate 70%** 20
caramel, hazelnuts and tonka bean



ICE CREAMS AND SORBETS

- Extra virgin olive oil ice cream** 18
Mandarin and stroscia
- Chocolate sorbet,** 18
bitter and sweet oranges
- Grapefruit and beetroot sorbet** 16



SWEET WINES*

- Moscato di Taggia** Passito Lucreatio 2022 - *Mammoliti* 16
- Sciaccetrà** Cinqueterre 2022 - *Vetua* 35
- Moscato di Trani** Boccadoro 2019 - *Pandala* 14
- Moscato Pantelleria** passito 2004 - *M. De Bartoli* 16
- Soliento** 1983 - *Ruffino* 16
- Barolo chinato** - *Capellano* 24
- *price per glass



COFFE - PREPARED WITH A 'FAEMA 1961'

- Caffè Giamaica Afribon,** *Gianni Frasi selection* 4
- Decaffeinated** coffee naturally with water washing *Gianni Frasi selection* 4



HERBAL INFUSIONS FROM OUR FARM OF CASTELVITTORIO

- Mint ~ Fennel ~ Limoncina ~ Chamomile** 5

PHARMACY OF SANTA MARIA NOVELLA FLORENCE

- Tè alla Rosa** 5
- Mixture of 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



COFFEE AND INFUSIONS ARE
ACCOMPANIED BY OUR SMALL PASTRY