PAOLO & BARBARA

RESTAURANT IN SANREMO

DESSERTS

Pear 22
amaretto and pistachio

Montebianco 22
chestnut and rum cream with a cocoa biscuit

Guanaja chocolate 70% 20
pistachio and oranges

ICE CREAMS AND SORBETS

Ice cream made with mountain extra virgin olive oil, 20
citrus fruits from Le Porrine, and *stroscia*

Pomegranate sorbet 18
and its gel

SWEET WINES*

Moscatello di Taggia Passito Lucraetio 2022 - *Mammoliti* 16
Sciacchetrà 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* 5
Decaffeinated coffee naturally with water washing *Gianni Frasi selection* 5

HERBAL INFUSIONS FROM OUR FARM OF CASTELVITTORIO

Mint ~ Fennel ~ Limoncina ~ Chamomile 6

PHARMACY OF SANTA MARIA NOVELLA FLORENCE

Tè alla Rosa 6
Mixture of Macchia Mediterranea 6

TWININGS TEA

Jasmine Oriental - Chinese tea scented with jasmine petals 6
Early Gray Original - Chinese tea scented with bergamot 6
Grands Jardins swe Darjeeling - Himalayan tea selection 6
Breakfast Tea - tea selection from the Ceylon Mountain Gardens 6

COFFEE AND INFUSIONS ARE
ACCOMPANIED BY OUR SMALL PASTRY