

Welcome to enjoy a small piece of Italy

PAOLO's

HOW TO BRUNCH?

We recommend 2-3 dishes per person or 4-5 if you share. On the table are bread and olive oil.
Eat, drink and have a great time with us!



BRUNCH MENU

11.00-14.00



AVOCADO 139-

poached egg, fried bread, pickled chili and
grated Parmigiano Reggiano



SCRAMBLED EGGS 89-

with herb pesto, topped with herb oil and
grated Svedjan Gårdsost

PIE 109-

with semi-dried tomato and topped with arugula,
gremolata and grated Parmigiano Reggiano

WAFFLE 99-

served with gratinated goat cheese, nectarines
and honey

RICOTTA PANCAKES 139-

served with lemon cream, mint, honey,
blackberry and currat

POLENTA 89-

served with fried tomatoes, burrata and
grated balsamic vinegar

SICILIAN ORANGE SALAD 99-

served with orange, pomegranate, arugula,
red onion and black olives

DOUGHNUT 119-

butter fried, with warm homemade jam,
Nutella and whipped cream

AFFOGATO 49-

our own vanilla ice cream and espresso



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SUL TAGLIERE

TAGLIERE CON FORMAGGIO 219-

Three different cheeses, marmalade, fruits, crisps, Bella di Cerignola and grissini

TAGLIERE MAGNIFICO 449-

Three different cheeses, three different charcuterie from Jokkmokk, marmalade, crisps, Bella di Cerignola and grissini



BAMBINO

up to 12yrs

SPAGHETTI CARBONARA 79-

Guanciale, eggs, black pepper and Parmigiano Reggiano

SPAGHETTI & SMOKED TOFU 79-

Smoked tofu, eggs, black pepper and Parmigiano Reggiano

NUGGETS 69-

with potato wedges and ketchup

PANCAKES 3pcs 69- 6pcs 89-

with jam and cream



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TO DRINK

SODA, Pepsi, Pepsi Max, Zingo, 7up Zero

39-

SODA, San Pellegrino

46-

STILL DRINK, different flavours

26-

BIRRA MORETTI, alcoholfree beer

69-

COFFEE

36-

ESPRESSO, one shot

36-

TEA, Kusmi

36-

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Dishes with our sustainability symbol have a low climate impact, less than 1kg CO₂e according to WWF's food calculator

BENVENUTO!



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