

Välkommen att njuta av en liten bit av Italien

PAOLO'S

— DOLCE —

TIRAMISÙ 99-
Tiramisù, pistachio, white chocolate



AFFOGATO 49-
Our own vanilla ice cream, espresso



— BAMBINO —

up to 12yrs

PASTA 79-
All pasta dishes on the menu



NUGGETS 69-
With potato wedges and ketchup



PANCAKES 3pcs 69- 6pcs 89-
With jam and cream



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— ANTIPASTI —

OLIVES 59-
Bella di Cerignola



ARANCINI 79-
Deep-fried breaded risotto ball filled with Taleggio, truffle crème, Parmigiano Reggiano



BRUSCHETTA AI FUNGHI 129-
Schiacciata with butter-fried Karl Johan mushrooms and chanterelles, Stracciatella cheese, confit garlic mayonnaise



FRITELLE DI PATATE 119-
Twist on hash browns with sweet potato, ricotta, soy-fried mussels, lemon pearls, Svedjan Gårdsost



CARPACCIO 139-
Thinly sliced beef, tabasco, lemon pearls, arugula, chips, Svedjan Gårdsost

VERDURE TRITATE 99-
Tartar on pumpkin, beetroot, fried sage, Marcona almonds, sage & jalapeño oil, confit garlic mayonnaise, Västerbotten cheese



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

BURRATA 129-
Burrata, blueberry compote, rosemary, thyme, pistachios, lemon panko, grated balsamic

CHEESE OF THE DAY
small 69- large 169-
Choose cheese with toppings, ask us about today's options

CHARCUTERIE OF THE DAY
small 69 large 169-
Choose cold cuts with toppings, ask us about today's options

CHEESE & CHARCUTERIE 449-
Three different cheeses, three different charcuterie from Jokkmokk, marmalade, crisps, Bella di Cerignola, seed crackers

— INSALATE —

TUNA SALAD 169-

Small leaf lettuce, creamy tuna salad, capers, green olives, croutons

CAESAR 189-

Romaine lettuce, chicken, bacon, Caesar dressing, croutons, Parmigiano Reggiano

SHRIMP SALAD 189-

Small leaf lettuce, marinated shrimp, boiled egg, semi-dried tomatoes, lemon, Parmigiano Reggiano

CAPRESE 189-

Small leaf lettuce, Burrata, tomatoes, red onion, pistachios, grated balsamic



— PASTA —



CACIO É PEPE 169-

Pasta Mezze, black pepper, cream, smoked almonds, Parmigiano Reggiano

PUMPKIN PASTA 189-

Pasta Mezze, pumpkin puree, pickled pumpkin, sage & jalapeño oil

TRUFFLE PASTA 199-

Spaghetti, truffle salami, truffled egg crème, grated truffle

— SECONDI —

HALIBUT 359-

With butter sauce on prosecco, fried Gima rapa, marinated shrimp

AUBERGINE LASAGNE 159-

Aubergine, tomato sauce, mozzarella, ricotta, herbs, Parmigiano Reggiano, side salad

GNOCCHI 159-

With browned butter, sage, pine nuts

MUSHROOM RISOTTO 199-

Creamy risotto with chanterelle, Karl Johan mushrooms, Parmigiano Reggiano, herbs and truffle oil

BURGER 259-

Moose mince, cold-smoked pork belly from Järvtjärn, pickled red onion, confit garlic mayonnaise, salad, cheddar from Våddö, sweet potato fries



— PIZZA —

MARGHERITA 149-

Tomato sauce, mozzarella, olive oil

POTATIS & ROSMARIN 159-

Crème fraîche, thin potato slices, Taleggio, confit garlic, garlic oil, rosemary

MORTADELLA 179-

Tomato sauce, mozzarella, Mortadella, arugula, grated balsamic

PUMPKIN 169-

Pumpkin cream, mozzarella, black cabbage, thyme, pickled chili

TRUFFLE 219-

Tomato sauce, mozzarella, Stracciatella, Portabello, truffle salami, truffle oil, thyme

— PINSA —

MUSHROOM 199-

Mozzarella, Stracciatella, chanterelles, Karl Johan mushrooms, pickled silver onions, confit garlic mayonnaise

PESTO 239-

Mozzarella, Burrata, arugula pesto, Mortadella, pistachios, grated balsamic, olive oil

MARINARA 239-

Mozzarella, smoked mackerel, crème fraîche, pickled fennel, dill

CAVOLO & N'DUJA 189-

N'Duja, mozzarella, black cabbage, grated balsamic, garlic oil

EXTRA

Garlic mayonnaise	25-
Parmigiano Reggiano	15-
Burrata	35-
Jokkmokks Chark	35-