PAOLO's

— DOLCE —

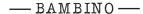
TIRAMISÙ 99-Tiramisù, pistachio, white chocolate



AFFOGATO 49-



Our own vanilla ice cream, espresso



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

Want to book Paolo's hotel package? Read more and book here



— ANTIPASTI —

OLIVES 69-Bella di Cerignola

GARLIC BREAD 89-Shiacciata, serverved with confit garlic mayonnaise



Deep-fried breaded risotto ball filled with Taleggio, truffle créme, *Parmigiano Reggiano

BRUSCHETTA AI FUNGHI 139-Schiacciata with butter-fried Karl Johan mushrooms and chanterelles, *cremino, confit garlic mayonnaise, Västerbottens cheese

TARTAR 139-

On elk thigh, beetroot and pumpkin. Mixed with shallots, chives and *olive oil.

Topped with parmesan chips, pickled chili mayonnaise, fried capers, grated

Svedjan Gårdsost



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

BURRATA 139-Burrata, blueberry compote, rosemary, thyme, pistachios, lemon panko, grated balsamic

> CHEESE OF THE DAY small 79-/large 179-Choose cheese with sides, ask us about today's options

CHARCUTERIE OF THE DAY small 79 / large 179-Choose charcuteries with sides, 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 179-

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

CAESAR 199-

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

SHRIMP SALAD 199-

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

CAPRESE 199-

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



— PASTA —

CACIO É PEPE 179-

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

TRUFFLE PASTA 249-

*Pasta, truffle salami, truffled egg créme, grated truffle

— SECONDI —

FISH OF THE DAY 369-

Ask us what fish we are serving today. With butter sauce on prosecco, fried cima rapa and marinated shrimp

AUBERGINE LASAGNA 199-

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

MUSHROOM RISOTTO 209-

Creamy risotto with chanterelles, Karl Johan mushrooms, Svedjan Gårdsost, and truffle oil

OX CHEEK 259-

Slow-cooked ox cheek, celeriac puree, *Parmigiano Reggiano, side salad

BURGARE 269-

Elk mince, cold-smoked pork belly from Järvtjärn, pickled red onion, confit garlic mayonnaise, salad, cheddar from Väddö, our own bread sweet potato fries



— PIZZA—

MARGHERITA 169-

Tomato sauce, mozzarella, *olive oil

POTATO & ROSMARY 199-

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

MORTADELLA 199-

Tomato sauce, mozzarella, mortadella, arugula, grated balsamic

TRUFFLE 269-

Tomato sauce, mozzarella, *cremino, portabello, truffle salami, truffle oil, thyme

— PINSA —

MUSHROOM 229-

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

PESTO 239-

Mozzarella, ruccolapesto, *cremino, mortadella, pistagenötter, riven balsamico, *olivolja

— DISH OF THE MONTH —

199-

We offer a selected main course every month.

Ask us what it is this month

EXTRA

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

We have a good collaboration with MINO who supplies several of our products. Content marked with * comes from there.