

Welcome to enjoy a little piece of Italy

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



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



— ANTIPASTI —

OLIVES 69-
Bella di Cerignola



GARLIC BREAD 89-
Shiacciata, served with confit garlic
mayonnaise



ARANCINI 89-
Deep-fried breaded risotto ball filled with Ta-
leggio, truffle crème, *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 1kg 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 —



CAGIO É PEPE 179-

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

TRUFFLE PASTA 249-

*Pasta, truffle salami, truffled egg crème, 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 Vaddö, our own bread sweet potato fries



— PIZZA —

MARGHERITA 169-

Tomato sauce, mozzarella, *olive oil

POTATO & ROSMARY 199-

Crème 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, *olivölja

— 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.