

RISTORANTE.
PAGANINI
ITALIANO.



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Anno 1995

Benvenuti!
Antipasti
Pasta Fresca
Carne
Pesce
Dolci
Vini Italiani

A la carté

• COCKTAILS •

Spritz - Aperol / Limoncello / Hugo **175:-**

Negroni 185:-

Bombay Gin, Gocchi Vermouth, Mazzetti bitter

Popcorn Refashioned 195:-

Bullet Bourbon, Popcorn Maple Syrup, Angoustura.

Bellini 165:-

Prosecco, white peach purée, peach liqueur

Classic Gin Martini 195:-

Hernö gin navy strength, Gocchi extra dry, olive

Pisco sour 195:-

Pisco demonio Andes, Lime, Brown sugar, Angoustura.

Bartender Special 185:-

Vodka, Ginger, Agave, Black pepper, Lime, Soda

ANTIPASTI PICCOLI FRITTI

MANDARINI AL TARTUFO 155:-

Friterade risottobollar med parmesan & tryffel

Deep fried risotto with parmesan, truffle

CARCIOFI FRITTI 145:-

Polenta Panerad kronärtskocka med pecorinokräm
& fikonmarmelad

Deep fried artichoke, polenta, pecorinocrème, fig jam

• BURRATA 125G •

BURRATA CON PINOLI 175:-

chilihonung & rostade pinjenötter.

chili honey & roasted pinenuts.

BURRATA CLASSICA PUGLIESE 175:-

Tomat, surdegskrisp, torkade oliver & basilika

Tomatoes, sourdough crisp, dried olives & basil

ANTIPASTO DELLA CASA 195:- p.p

Vårt urval av italienska charkuterier, serveras med parmesan,
oliver, cornichonger, tapenade, stracciatella kräm

*our selections of italian charcuterie, parmesan cheese, cornichons,
stracciatella crème*

TRE SCALINI 225:- p.p (2 pers minimum)

Tre våningsfat för två personer / Three-tier stand

**1: friterade kronärtskocka med pecorinokräm
& fikonmarmelad**

FRIED ARTICHOKE, PECORINO CRÉMÉ, FIG JAM

**2: Bruschetta med tomat, stracciatellakräm
& Parmaskinka**

*BRUSCHETTA, TOMATOES, STRACCIATELLA,
PARMA HAM*

3: Mandarinini al tartufo

*DEEP FRIED RISOTTOBALLS WITH TRUFFEL
& PRAMESAN*

ANTIPASTI – STARTERS

PANE CON AGLIO E PATÉ DI OLIVE 95:-

Grillad Lantbröd med vitlökssmör & olivtapenade

Grilled sourghdough bread with garlic butter

& olive tapenade

CARPACCIO DI MANZO 219:-

Lövtunn oxfilé, rucola, parmesan, pangratto,
rostade pinjenötter & tryffelkräm

Beef tenderloin, truffle mayonnaise, pangratto, parmigiano, roasted
pine nuts & rucola

BRUSCHETTE 195:-

Stracciatella, variation på tomat & basilika

Stracciatella cheese, variation of tomatoes & basil

GAMBERONI ALLA GRIGLIA 195:-

Grillade Argentiska rödräkor, chili, vitlök, bomba calabrese
aioli & citron

Grilled wild shrimps, chili, garlic, bomba calabrese aioli & lemon

POLPETTE DELLA NONNA 185:-

Italienska kalvköttbullar bräserade i San Marzano tomatås,
basilika, toppad med riven Grana Padano

Italian meatballs, tomato sauce, basil & grana padano

INSALATA DI CESARE

195:-

*Chefs signature Caesar dressing,
romaine lettuce, homemade sourdough crutons
& shaved parmigiano*

• LA PIZZA •

SALUMI E PROVOLONE 245:-

**FIOR DI LATTE MOZZARELLA, TOMATSÅS, 'NDJUA, KRYDDIG
SALAMI, TRYFFEL SALAMI, PORTABELLO SVAMP, PROVOLONE**

*FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, 'NDJUA, SPICY SALAMI,
TRUFFLE SALAMI, PORTABELLO MUSHROOM, PROVOLONE CHEESE*

PROSCIUTTO E BURRATA 245:-

**FIOR DI LATTE MOZZARELLA, TOMATSÅS, PROSCUTTIO DI
PARMA. BURRATA, POMODORINI, CREMA DI BASILIKA**

*FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, PARMA HAM, BURRATA,
CHEERY TOMATOES, BASIL CREAM*

BRESAOLA 295:-

**LUFTTORKAD BRESALOA, RUCCOLA, FIKON, PARMESAN,
GORGONZOLA**

& ROSTADE PINJENÖTTER
*BRESALOA, ROCKET SALAD, FRESH FIGS, PARMESAN & ROSTAD
PINE NUTS & GORGONZOLA*

• PASTA & RISOTTO •

PASTA ALLA NORMA 245:-

Tomat, aubergine, basilika & riven ricotta salata

Tomatoes, fried eggplant, basil & ricotta salata

PACCHERI ALLA VODKA 255:-

San Marzano tomat, vodka, 'Nduja & parmigiano reggiano

San Marzano tomatoes, vodka, 'Nduja & parmigiano reggiano

PACCHERI CON SALSSICIA E STRATCIATELLA 269:-

Salsicciaragu, tomat, vitlök, chili, broccolini & stratciatella

*Salssiciaragú, Tomatoes, garlic, chili, broccolini
& stratciatella cheese*

LA CARBONARA 275:-

Guanciale, pecorino ost, svartpeppar & ägg

guanciale,, pecorino cheese, black pepper & egg

TAGLIATELLE AL RAGÚ 279:-

Mustig Högrevsragú med Barolo vin, örter

& parmigiano -reggiano

*Slow cooked beef ragú with Barolo wine, herbs
& parmiggiano-reggiano*

FETTUCCINE TARTUFATE 315:-

**Oxfile, tryffel, portabello svamp, baby spenat, mascarpone,
parmigiano - reggiano**

*Chopped beef, truffle cream, portabello mushroom, spinach,
mascarpone & parmiggiano-reggiano*

RAVIOLI CON BURRO E SALVIA 275:-

**Fylld ravioli med buffel ricotta, smält smör, salvia
& parmesan**

*Handstuffed ravioli with buffalo ricotta, melted butter, sage
& paremsan*

LINGUINE AI FRUTTI DI MARE 320:-

**Havets läckerheter med, scampi, blåmusslor, bläckfisk,
hjärtmusslor, grillad vilträka, vitlök, chili, vitt vin & persilja**

*Seafood pasta with shrimps, mussels, squid, vongole clams, grilled
wild shrimp, garlic, chili, white wine & parsley*

PANZOTTI ASTICE 292:-

Citron & ricotta fyllt panzotti med hummersås & gamberoni

*Handstuffed pasta with lemon, ricotta, lobster sauce & grilled
shrimps*

RISOTTO ZAFFERANO E SCAMPI 295:-

**Saffransrisotto med datterini tomat, schalottenlök, citron,
morötter, örter & 'ndjua glaserad grillade scampi**

*saffron risotto with datterini tomatoes, shallots, lemon, carrots and
herbs, served with 'nduja glazed grilled scampi.*

RISOTTO DEL GIORNO

Dagens Risotto. Fråga service personal!

Risotto of the day. Ask your waiter!

Dagens Pris / Daily price

OBS! ALLERGIER / SPECIALKOST FRÅGA PERSONAL.

FRÅGOR OM URSPRUNG PÅ VÅRA KÖTT / FISK DETALJER SAMT VÅRA RÅVAROR.
FRÅGA PERSONALEN.

• SECONDI – MAINS •

KÖTT – MEAT

FILETTO DI MANZO 355:-

Oxfile pepparstek med grönpepparsås & haricots verts

Beef tenderloin, green peppercorn sauce & haricot beans

COTOLETTA ALLA MILANESE 338:-

**Milanesisk schnitzel på kalvrick med kalvsky, friterad salvia,
kaprismajonnäs & grillad citron**

*Rack of Veal Milanese style with veal sauce, fried sage,
Caper mayonnaise & grilled lemon*

BRASATO D'AGNELLO 299:-

Långkokt lammlägg med lammsås & gremolata

Slowcooked lambshank Served with lamb sauce and gremolata.

TAGLIATA DI MANZO 425:-

**Grillad hängmörad entrecote med parmigiano reggiano, ruccola,
lagrad aceto balsamico, olivolja**

Dry aged ribeye, rocket, aged parmesan, aceto balsamico, olive oil.

POLLO ALLA GRIGLIA 325:-

Grillad Majskyckling på ben med cesarsallad

toppat med parmesan & 'nduja aioli

Grilled cornfed chicken with ceasar sallad, parmesan & 'nduja aioli

FISK – FISH

LUCIOPERCA ALLA GRIGLIGA 365:-

**Smörstek gösfile med oliver, kapris, persilja, citron, tomat
& aioli**

*Pan-seard pike-perch with olives, caper, parsley, lemon, tomatoes
& aioli*

SALMERINO 355:-

Grillad Rödingfile, grillad röd räka, Prosecco, hummersås.

grillad raddicho & crema di verdure

*Grilled Arctic char with grilled wild shrimp, prosecco, lobstersauce,
grilled raddicho salad & crema di verdure*

CONTORNI • SIDES • TILLBEHÖR

POTATISGRATÄNG 75:-

POTATO GRATIN

POMMES FRITES 75:-

FRENCH FRIES

ÖRTSLUNGAD POATATIS 75:-

HERB TOSSED POTATOES

BROCCOLINI 105:-

INSALTA MISTA 95:-

/ MIXSALLAD

PARMIGIANA 105:-

**GRATIENRAD AUBERGINE,
MOZZARELLA, PAREMSAN, TOMATSÅS
GRATINATED EGGPLANT,
MOZZARELLA, PARMESAN &
TOMATO SAUCE**

SAFFRANSRISOTTO 95:-

SAFFRON RISOTTO

MENU PAGANINI



TRERÄTTERS MENY

FÖRRÄTT – STARTER

BRUSCHETTINE

Stracciatella, variation på tomater & basilika
Stracciatella cheese, variation of tomatoes & basil

VARMRÄTT – MAIN DISH

VÄLJ MELLAN / CHOOSE..

TAGLIATELLE AL RAGÚ

**Mustig Högrevsragú med Barolo vin, örter
& parmesan**
*Slow cooked beef ragú with Barolo wine, herbs
& parmiggiano-reggiano*

RAVIOLI CON BURRO E SALVIA

**Fylld ravioli med buffelricotta, smält smör, salvia &
parmesan**
*Handstuffed ravioli with buffel ricotta, melted butter, sage &
paremsan*

RISOTTO ZAFFERANO E SCAMPI

**Saffransrisotto med datterini tomater, schalottenlök,
citron, morötter, örter & 'ndjua glaserad grillade scampi**
*saffron risotto with datterini tomatoes, shallots, lemon,
carrots and herbs, served with 'nduja glazed grilled scampi.*

EFTERRÄTT – DESERT

Tiramisu della casa

MENY 650:-

LÄGG TILL VINPAKET 495:-



MENU DEGUSTAZIONE



FYRARÄTTERS MENY

FÖRRÄTT – STARTER

ANTIPASTI DI TERRA

**Vårt urval av italienska charkuterier, serveras med
parmesan, oliver, cornichonger, tapenade, stracciatella
kräm**
*our selections of italian charcuterie, parmesan cheese,
cornichons, stracciatella crème*

MELLANRÄTT – SECOND PLATE

PANZOTTI ASTICE

Citron & ricotta fylld panzotti med hummersås & gamberoni
*Handstuffed pasta with lemon, ricotta, lobster sauce &
grilled shrimps*

VARMRÄTT – MAIN DISH

FILETTO DI MANZO

**Oxfilet pepparstek med grönpepparsås
& haricots verts**
Beef tenderloin, green peppercorn sauce & haricot beans

VÄLJ MELLAN / CHOOSE ...

SALMERINO

**Grillad Rödingfilet, grillad röd räka, Prosecco, hummersås.
grillad raddicho & crema di verduri**
*Grilled Arctic char with grilled wild shrimp, prosecco,
lobstersauce, grilled raddicho salad & crema di verduri*

EFTERRÄTT – DESERT

PANNACOTTA

CON VANILLAE CAMEMORO

**Pannacotta på Madagaskar vanilj, hjortronkompott & smulpajs
krisp.**
*Pannacotta with Madagascar vanilla, cloudberry compote &
crumble pie crisp.*

MENY 995:-

LÄGG TILL VINPAKET 695:-