

# ANTONIO'S Un assaggio di primavera 2025

## BENVENUTO!

### Welcome to our home.

We love when our restaurant is full of people eating, socializing, laughing and enjoying themselves. Here, we gather just as we are and where we are in life. Someone stops by for a good drink, others settle in for a five-course wedding dinner. In the corner sits the family with children who didn't feel like cooking at home, and out on the glass veranda, someone sips on a refreshing Negroni. We are a place for everyone and for every occasion, beautifully framed by the Blekinge archipelago.

### Buon appetito!



## A little Italian word school before the meal

### **Aperitivo**

Pre-dinner drink with snacks. When the evening truly begins.

### **Antipasti**

Small dishes before the meal. Often cured meats, cheese, and olives.

### **Primo**

The first course, usually pasta or risotto.

### **Secondo**

The main course. Often meat or fish.

### **Contorno**

Side dish, often vegetables or potatoes, served with the main course.

### **Dolce**

Dessert. Because no meal is complete without something sweet.

### **Digestivo**

A little strong finisher, like limoncello or grappa.

## STARTERS

### APERITIVO

Something small before the meal or with your pre-dinner drink.

**Antonios olives** <sup>1,2)</sup> ..... 45:-  
Herb and Garlic-Marinated Olives.

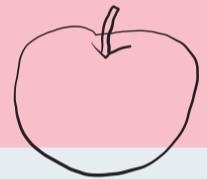
**Salt-Roasted Marcona Almonds** <sup>1,2,3)</sup> ..... 50:-

**Garlic Bread** <sup>1,4)</sup> ..... 80:-  
with Roasted Garlic Mayonnaise.

**Formaggio** <sup>1,5)</sup> ..... 95:-  
Two kinds of cheese served with fig marmalade and seed crackers.

**Pane Fresco** <sup>1,4)</sup> ..... 65:-  
Freshly baked, warm bread from a 450°C oven. Perfect for dipping in olive oil.

**Due Coni** <sup>4,5)</sup> ..... 125:-  
Two snack cones, one with crème fraîche, pickled onion, and vendace roe, and the other with Taleggio cream and pickled truffle.



## MENÙ PER

### BAMBINI

Children's menu served for kids up to 10 years old.

#### Pizza

**Margherita** <sup>1,4,5)</sup> ..... 80:-  
Tomato sauce, fior di latte (mozzarella), basil.

#### Pizza

**Prosciutto Cotto** <sup>4,5)</sup> ..... 90:-  
Tomato sauce, fior di latte (mozzarella), and cooked ham.

**Pasta Pomodoro** <sup>1,4,5)</sup> ... 80:-  
with San Marzano tomatoes, garlic, basil, and parmesan.

#### Pasta Filetto

**Di Manzo** <sup>4,5)</sup> ..... 105:-  
Beef tenderloin pasta with truffle and black pepper sauce.

#### Antonio's Gelato

**Bambino** <sup>5)</sup> ..... 60:-  
Vanilla ice cream with raspberry sauce.

Crafts for the kids while you wait for the food? Ask the staff!

#### WIFI

Antonios\_Hospitality  
Password: Grappa2020

## ANTONIO'S

## Pasta school

#### Spaghetti

Long, thin, and classic. Works with everything.

#### Linguine

Like spaghetti, but a bit flatter. Perfect with seafood.

#### Penne

Tube-shaped pasta with angled ends. Amazing with creamy sauces.

#### Rigatoni

Larger tubes with ridges. Catches sauce like a dream.

#### Farfalle

Butterfly-shaped and just as tasty in a salad as in a creamy sauce.

#### Orecchiette

Little "ears" from Apulia. Perfect for rustic dishes.

#### Pappardelle

Wide ribbons that love rich meat sauces.

#### Trofie

Short and twisted. Born to swim in a bowl of pesto.

#### Fusilli

Twisted and playful. Grabs every drop of sauce.

#### Campanelle

A perfect sauce-soaker with a skirt.

#### Gnocchi

Not pasta, but still pasta. Little pillows of potato magic.

## DESSERTS AND SWEETS

### DOLCE

**Affogato al Caffè** <sup>1,5)</sup> .... 60:-  
A simple espresso poured over a scoop of locally produced vanilla ice cream.

**Vaniglia di Oliva** <sup>1,5)</sup> ..... 60:-  
A scoop of vanilla ice cream drizzled with Montfrin olive oil and a touch of sea salt.

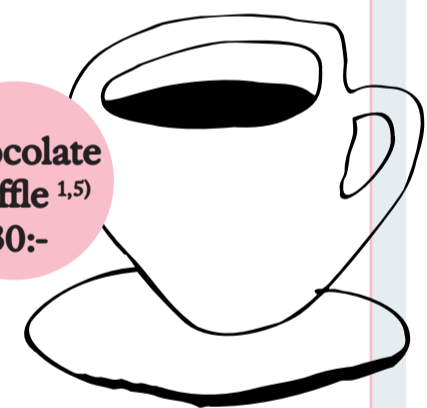
**Gelato e Sorbetti** <sup>1,5)</sup> ..... 115:-  
Locally produced ice cream and sorbet with raspberry sauce. (Can be ordered vegan with only sorbet.)

**Antonio's Tiramisù** <sup>1,3,4,5)</sup> ..... 140:-  
The classic dessert with Savoiardi biscuits dipped in espresso, mascarpone cream, Disaronno, and grated dark chocolate.

**Pasticcino di Meringa** <sup>1,4,5)</sup> ..... 140:-  
Tart raspberry sorbet with burnt Italian meringue on a rich dark chocolate cake. Served with raspberry sauce and raspberry crisp.

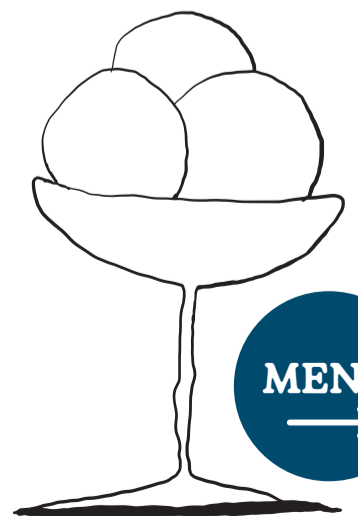
**Crème Brûlée con Amaretto** <sup>1,3,5)</sup> ..... 145:-  
Double-burnt crème brûlée with Amaretto (almond liqueur). Served with almond biscuits and fresh berries.

**Chocolate truffle** <sup>1,5)</sup> 30:-



**Pizza Limone** <sup>1,3,4,5)</sup> ..... 145:-  
Crème fraîche, lemon curd, basil, and chopped Marcona almonds.

**Pizza Amore** <sup>1,3,4,5)</sup> ..... 180:-  
Nutella pizza with fresh berries and mascarpone cream. Great for sharing among four.



MENÙ



# Menù Primaveraile

## STARTERS

### ANTIPASTI

#### Bruschetta

**Tartufo** <sup>1, 4, 5)</sup> .....135:-

Toasted sourdough bread, olive tapenade, semi-dried tomato, truffle burrata, and shaved parmesan.

#### Zuppa di Aragosta

**Tuscanese** <sup>4, 5)</sup> ..... 140:-

Tuscan lobster soup with Marsala wine, fennel, dill, and a creamy shrimp mixture.

**Arancini** <sup>4, 5)</sup> .....140:-.

Risotto balls with Taleggio, pickled silver onion, porcini cream, and Italian caviar.

**Scampi all'aglio** <sup>4)</sup> ..... 155:-

Fried king prawns with garlic and chili. Served with fried levain bread and roasted garlic mayonnaise.

#### Tartara di

**Manzo** <sup>3, 5)</sup> ..... 165:-

Finely chopped raw beef tenderloin with shallots, lemon, and anchovy extract. Served with porcini cream, fried Marcona almonds, and fermented pepper.

(As a main course with French fries. 265:-)

**Carpaccio di Tonno** ... 155:-

Lightly seared tuna with onion and balsamic vinaigrette, vendace roe, fried capers, and olive oil.

#### Sturgeon caviar

**from Italy**..... 320:-

10 gram. Enough for 4 delicious spoons. Enjoy it all yourself or share the experience with your friends.

#### Carne e Formaggi <sup>5)</sup>

A charcuterie and cheese board with various Italian cured meats and cheeses in a delightful mix. Served with marinated olives, roasted garlic mayonnaise, olive tapenade, and fig marmalade.

For 1 person ..... 135:-

For 2 persons .....225:-

For 3 persons ..... 315:-

For 4 persons .....375:-

## SALLAD

### INSALATA

**Insalata di Tonno** .....195:-

Seared tuna, roasted sesame seeds, lime mayonnaise, sprout salad, tomatoes, and fried capers.

## IL NOSTRO

### RISOTTO

#### Risotto Regio

**Rosso** <sup>3, 5)</sup> .....185:-

Beetroot risotto with red wine, goat cheese, roasted almonds, arugula, beetroot powder, butter, and parmesan.

## MAIN COURSES

### SECONDI

#### Cozze alla

**"Moules marinière"** <sup>5)</sup>..240:-

Blue mussels with garlic, fennel, white wine, cream, and parsley. Served with French fries and roasted garlic mayonnaise.

#### Saltimbocca

**alla Romana** <sup>4, 5)</sup> ..... 375:-

Fried veal loin with reduced veal jus, sage, and thinly sliced Parma ham. Served with roasted asparagus potatoes.

**Merluzzo al forno** <sup>4, 5)</sup> .. 385:-

Oven-baked cod fillet with whitefish roe, butter-fried asparagus, fennel crudité, and creamy lobster sauce. Served with lemon and chive arancini.

**Filetto di Manzo** <sup>5)</sup>..... 395:-

Low-temperature cooked beef tenderloin with buttered veal stock, fried asparagus and carrot, crispy Jerusalem artichoke, and roasted garlic mayonnaise. Served with gremolata-seasoned roasted potatoes.

## NAPOLETANA

### PIZZA

(All pizzas are topped with sea salt, freshly ground black pepper, olive oil, and basil)

**Gluten-free pizza bas + 40:-**

Pre-purchased base baked in the same oven as our regular pizzas and therefore will contain traces of gluten.

#### PIZZE ROSSE

Red pizzas with San Marzano tomato sauce and fior di latte (mozzarella).

**Pizza Margherita** <sup>1, 4, 5)</sup>...120:-

Tomato sauce, fior di latte, and basil.

**Pizza Marinara** <sup>2, 4)</sup> .....110:-

Tomato sauce, garlic, olive oil, and oregano.

**Pizza Bufala** <sup>1, 4, 5)</sup> ..... 150:-

Tomato sauce, buffalo mozzarella, basil, and olive oil.

#### Pizza Burrata

**N'Duja** <sup>4, 5)</sup> .....175:-

Tomatsås, fior di latte, burrata, Spianata Calabria (chilisalami) och N'Duja.

**Pizza Diavola** <sup>4, 5)</sup> .....175:-

Tomato sauce, fior di latte, burrata, Spianata Calabria (spicy salami), and N'Duja.

#### Pizza Prosciutto

**Cotto** <sup>4, 5)</sup> .....155:-

Tomato sauce, fior di latte, cooked ham, and basil.

**Pizza Capricciosa** <sup>4, 5)</sup>... 160:-

Tomato sauce, fior di latte, mushrooms, artichokes, cooked ham, and olives.

#### Pizza Mix de la Casa

**(husets pizza)** <sup>4, 5)</sup> .....175:-

Tomato sauce, fior di latte, spicy salami, cooked ham, mushrooms, and semi-dried tomatoes.

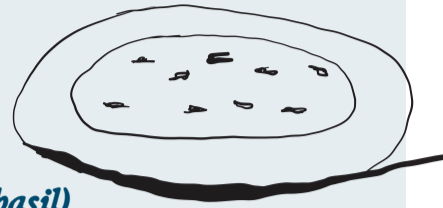
**Pizza Parma** <sup>4, 5)</sup> .....175:-

Tomato sauce, fior di latte, basil and garlic pesto, smoked scamorza cheese, Parma ham, parmesan, and fresh basil.

#### Pizza Filetto

**Dragoncello** <sup>4, 5)</sup> ..... 190:-

Tomato sauce, fior di latte, beef tenderloin, tarragon, arugula, mayonnaise, parsley, and roasted black pepper.



#### PIZZE BIANCHE

White pizzas with fior di latte (mozzarella) but without tomato sauce.

**Pizza Skagen** <sup>4, 5)</sup> .....190:-

Fior di latte, crème fraîche, hand-peeled shrimp, red onion, dill, mayonnaise, Västerbotten cheese, and parmesan.

#### Pizza Patata

**Americana** <sup>1, 4, 5)</sup> ..... 175:-

Fior di latte, crème fraîche, roasted sweet potato, stracciatella, rosemary, and caramelized onion.

**Pizza Funghi** <sup>1, 4, 5)</sup> ..... 175:-

Fior di latte, crème fraîche, mushrooms, Västerbotten cheese, porcini cream, and arugula.

## PRIMI PIATTI

### PASTA

All pasta except Ravioli can be made gluten-free.

Flip the menu for a little lesson in pasta shapes

**Pomodoro** <sup>1, 4, 5)</sup>..... 140:-

Fresh orecchiette with San Marzano tomatoes, garlic, basil, and parmesan.

(Add a whole burrata. 190:-)

#### Pastasciutta

**Polpette** <sup>4, 5)</sup> .....185:-

Italian veal meatballs, fresh spaghetti, slow-cooked tomato sauce with garlic, basil, parmesan, and stracciatella.

#### Ravioli con

**Gamberi** <sup>4, 5)</sup> ..... 220:-

Filled pasta with prawns and broth. Served with butter sauce, shrimp, parmesan, and dill pangrattato.

**Pasta Filetto di Manzo**

**e Tartufo** <sup>4, 5)</sup> ..... 245:-

Fresh Campanelle pasta, beef tenderloin, butter-fried green beans, parsley, truffle, and black pepper sauce.

## SIDES

### CONTORNI

French fries .....40:-

Mixed salad. ....40:-

## ITALIAN

**Russian Sturgeon caviar on a mother-of-pearl spoon.**  
**A tin of Sturgeon caviar from Italy, 10 gram** ..... 320:-

Sturgeon caviar, also known as "black gold," comes from the crystal-clear lakes of Lombardy. (Enough for 4 delicious spoons. Enjoy it all yourself or share the experience with your table companions.)

## AND THE PERFECT MATCH ACCORDING TO TRADITION

**Belvedere Vodka, 4 cl** ..... 100:-

One of the world's most respected premium vodkas, made from 100% Polish rye and water from Belvedere's own wells.



We inform about the allergens Nuts/Almonds, Gluten, and Milk according to the following number marking. For other allergies, please contact the staff.

We use top-quality ingredients from different parts of the world. If you're curious about the origin of any specific ingredient, just ask us.

1) = VEGETARIAN  
2) = VEGAN  
3) = CONTAINS NUTS AND/OR ALMONDS,  
4) = CONTAINS GLUTEN  
5) = CONTAINS MILK

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