

MENÙ PER BAMBINI

Children's menu served up to and including 10 years old.

Pizza Margherita ^{1, 4, 5)}80:-

Tomato sauce, fior di latte (mozzarella), basil.

Pizza Wurstel ^{4, 5)}95:-

Tomato sauce, fior di latte, sliced chicken sausage, basil, and olive oil.

Pizza Prosciutto

Cotto ^{4, 5)} 90:-

Tomato sauce, fior di latte (mozzarella), and cooked ham.

Pasta Pomodoro ^{1, 4, 5)}80:-

With San Marzano tomatoes, garlic, basil, and parmesan.

Pasta Filetto

Di Manzo ^{4, 5)}105:-

Beef fillet pasta with truffle and black pepper sauce.

Antonio's Gelato

Bambino ⁵⁾ 60:-

Vanilla ice cream with raspberry sauce.

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



Chocolate
truffle ^{1, 5)}
30:-

DESSERTS AND SWEETS

DOLCE

Affogato al Caffè ^{1, 5)}60:-

Single espresso poured over a scoop of vanilla ice cream.

Vaniglia di Oliva ^{1, 5)}60:-

A scoop of vanilla ice cream drizzled with Montfrin olive oil and a touch of sea salt.

Tiramisù ^{1, 3, 4, 5)}140:-

Savoiardi biscuits dipped in espresso with mascarpone cream, Disaronno, and grated dark chocolate.

Pasticcino di Meringa ^{1, 4, 5)}140:-

Meringue tartlet on lemon cake with tart curd, melon sorbet, and raspberry sauce.

Whipped Chocolate

Ganache ^{1, 5)}140:-

Whipped white chocolate ganache served with poached rhubarb and raspberry meringue.

Pizza Amore ^{1, 3, 4, 5)}180:-

Nutella pizza with fresh berries and mascarpone cream. Perfect to share between four.

The story begins with Antonio

Our restaurant is named after a dear friend and Italian ambassador who warmly embraces everyone who crosses his path – Antonio Morabito. Throughout his life, he has travelled the world and connected with people from all walks of life and cultures. With an open heart and an abundance of love, he has built lifelong friendships and meaningful relationships.

Stories and memories have been shared around large dinner tables, always filled with food made from love. To us, Antonio represents the importance of never judging, staying curious and open to growth, believing in the good in others – and making every guest at the table feel like the most important person in the world.

WIFI: Antonios_Hospitality, Password: Grappa2020

ANTONIO'S

ANTONIO'S Sapore d'Estate 2025

Summer, summer, summer..

Welcome to Antonio's – our Italian gem in the heart of Karlskrona. From here, the archipelago shines just as beautifully as a creamy burrata on a pool of browned butter. Our love for Italian cuisine glows in every dish – blended with flavours from our beloved Blekinge. We love what we do, and we love seeing people enjoy themselves in our spaces. There are always a thousand reasons to celebrate – and to add a touch of gold to everyday life through memorable food and drink experiences.

Buon appetito!



A refreshing start

Prosecco

Classic bubbles, a great start to the dinner.

Bellini

A refreshing aperitif with Prosecco and raspberry purée.

Negroni

Ultra classic with gin, red vermouth, and Campari.

Aperol Spritz

Love in a glass!

Alkoholfri Spritz

With Sanbitter and non-alcoholic bubbles.

Non-alcoholic Sparkling Wine



STARTERS

APERITIVO

A small
bite with
your
aperitif

Antonios Olives ^{1, 2)} 45:-

Herb and Garlic-Marinated Olives.

Herb and Garlic-Marinated Olives ^{1, 2, 3)} . 50:-

Garlic bread ^{1, 4)} 85:-

with roasted garlic mayonnaise.

Share the flavours and the experience

In Italy we eat long and well. Primi, secondi, dolce and a good digestivo to finish. We order several dishes, taste from each other's plates and let the meal become something we experience together.

Our tip!

Choose a little of everything. Ask for a few small plates and take your whole party on a flavour journey through our menu. A bite here, a taste there – and suddenly you've travelled through half of Italy without leaving the table.



Menù estivo



STARTERS

ANTIPASTI

Formaggio ⁵⁾ 95:-
Two kinds of cheese served with fig marmalade and seed crispbread.

Bruschetta con Bufala ^{1, 4, 5)} 140:-
Toasted sourdough bread, cherry tomatoes, buffalo mozzarella, basil pesto (nut-free), and balsamic.

Scampi all’aglio ⁴⁾ .. 165:-
Fried king prawns with garlic and chili. Served with toasted levain bread and roasted garlic mayonnaise.

Carpaccio di Tonno 165:-
Lightly seared tuna with chili, lime, mint, sesame, anchovy extract, olive oil, and fried black rice.

Tartara di Manzo ^{3, 4, 5)} 165:-
Finely diced raw beef tenderloin seasoned with anchovy extract, lemon, and chili. Served with wild garlic mayo, kale chips, roasted almonds, and parmesan.
(Larger steak tartare as main course with crispy fries. 255:-)

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 ⁵⁾
Charcuterie and cheese board with a mix of Italian meats and cheeses. Served with marinated olives, wild garlic mayo, and fig marmalade.
For 1 person 135:-, 2 people 225:-, 3 people 315:-, 4 people 375:-

SALAD

INSALATA

Insalata di Caesar ^{4, 5)} 195:-
Swedish chicken breast, romaine lettuce, tomato, red onion, pangrattato, Caesar dressing. Topped with grated parmesan and prosciutto chips.
(Can be served with hand-peeled shrimp instead of chicken. 225:-)

IL NOSTRO

RISOTTO

Risotto con aglio orsino ^{1, 3, 5)} 220:-
Risotto with wild garlic, butter, roasted almonds, and grated parmesan.
(Add fried scampi. 255:-)

SIDES

CONTORNI

Grilled bread 40:-
French fries..... 40:-
Mixed salad 40:-

PRIMI PIATTI

PASTA

All pasta except Agnolotti can be made gluten-free.

Pomodoro ^{1, 4, 5)} 140:-
With San Marzano tomatoes, garlic, basil, and parmesan.
(Add buffalo mozzarella. 190:-)

Puttanesca ^{1, 2)} 175:-
Garlic, Taggiasca olives, capers, cherry tomatoes, and basil.

Agnolotti n’duja ^{4, 5)} .. 240:-
Stuffed pasta with burrata and nduja. Served with butter sauce, crispy salami piccante, and parmesan.

Pasta Filetto di Manzo e Tartufo ^{4, 5)} 255:-
Thinly sliced beef tenderloin with truffle and black pepper sauce, arugula, and parmesan.

Linguine ai frutti di mare ⁴⁾ 285:-
Crayfish, scampi, blue mussels, garlic, chili, white wine, and San Marzano tomatoes.

MAIN COURSES

SECONDI

Cozze alla Marinara 255:-
Blue mussels, garlic, chili, oregano, basil, white wine, San Marzano tomatoes, fries, and roasted garlic mayo.

Merluzzo al forno ^{4, 5)} 420:-
Oven-baked cod fillet with pesto crust, blanched asparagus, carrot, lemon-chive arancini, and a cold roe sauce.

Cotoletta di Maiale ^{4, 5)} 285:-
Lemon-seared pork chop from Swedish rapeseed pork. Served with asparagus, roasted potatoes, and veal jus with thyme.

Filetto di Manzo ⁵⁾ .. 425:-
Low-temperature cooked beef tenderloin with asparagus and roasted broccolini. Served with a buttery veal jus, wild garlic mayo, kale chips, and parmesan fries.

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

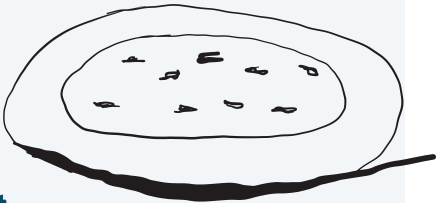
We use top-quality ingredients from different parts of the world. If you’re curious about the origin of any specific ingredient, just ask us.

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

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 ^{1, 4, 5)} .120:-
Tomato sauce, fior di latte, and basil.

Pizza Marinara ^{2, 4)} .. 110:-
Tomato sauce, garlic, olive oil, and oregano.

Pizza Bufala ^{1, 4, 5)} ... 150:-
Tomato sauce, buffalo mozzarella, basil, and olive oil.

Pizza Burrata n’duja ^{4, 5)} 175:-
Tomato sauce, fior di latte, burrata, Spianata Calabra (chili salami), and N’Duja.

Pizza Diavola ^{4, 5)} 175:-
Tomato sauce, fior di latte, Spianata Calabra (chili salami), chili flakes, and basil.

Pizza Prosciutto Cotto ^{4, 5)} 155:-
Tomato sauce, fior di latte, prosciutto cotto (cooked ham), and basil.

Pizza Capricciosa ^{4, 5)} .160:-
Tomato sauce, fior di latte, mushrooms, artichoke, prosciutto cotto (cooked ham), and olives.

Pizza Mix de la Casa (husets pizza) ^{4, 5)} ... 175:-
Tomato sauce, fior di latte, Spianata Calabra (chili salami), prosciutto cotto, mushrooms, and semi-dried tomatoes.

Pizza Parma ^{4, 5)} 175:-
Tomato sauce, fior di latte, basil & garlic pesto, scamorza (smoked cheese), Parma ham, parmesan, and fresh basil.

Pizza Scampi ^{4, 5)} ... 195:-
Tomato sauce, fior di latte, sautéed king prawns, arugula, garlic and basil oil, and grilled zucchini.



PIZZE BIANCHE

White pizzas without tomato sauce.

Pizza Skagen ^{4, 5)} 195:-
Fior di latte, crème fraîche, hand-peeled shrimp, red onion, dill, mayonnaise, Västerbotten cheese, and parmesan.

Pizza Asparagi ^{4, 5)} .. 175:-
Fior di latte, asparagus cream, prosciutto cotto, grilled asparagus, smoked pancetta, basil, and olive oil.

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.