

Bambini

Children's menu served up to and including age 10.

Pizza Margherita ^{1,4,5)} 80:-
Tomato sauce, fior di latte (mozzarella), basil.

Pizza Ragu alla Bolognese ^{4,5)} ... 90:-
Tomato sauce, fior di latte, Bolognese, parmesan cream and arugula.

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 tenderloin 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.

WIFI: Antonios_Hospitality
Password: Grappa2020

DESSERTS

Dolce

Affogato al Caffè ^{1,5)} 60:-
Single espresso poured over a scoop of vanilla ice cream.

Vaniglia di Oliva ^{1,5)} 70:-
A scoop of vanilla ice cream drizzled with fermented olive oil, sea salt and olive oil powder.

Gelato e Sorbetti ^{1,5)} 115:-
Locally produced ice cream and sorbet with raspberry sauce.

Tiramisù ^{1,3,4,5)} 140:-
Savoiardi biscuits dipped in espresso with mascarpone cream, Disaronno and grated dark chocolate.

Pasticcino di Meringa ^{1,5)} 140:-
Meringue pastry on chocolate cake, locally produced raspberry sorbet and raspberry sauce.

Pistacchio ^{1,3,5)} 140:-
Whipped pistachio cream, locally produced blueberry ice cream, blueberry compote and chopped pistachios.

Cioccolato Fondente ^{1,3,4,5)} 140:-
Warm chocolate fondant with locally produced vanilla ice cream, fudge and cantuccini.

Pizza Amore ^{1,3,4,5)} 160:-
Nutella pizza with fresh berries and mascarpone cream. Great for sharing between four.

ANTONIO'S

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

Karlskrona's best Sunday piazza

Every Sunday we transform our restaurant into a vibrant piazza filled with food, cocktails, good times, and great vibes.

In our brunch concept, we take you on a culinary journey through Italy and Blekinge – an extended seating where the kitchen takes the lead. No menu, no spoilers, just a surprising ride of well-composed flavor sensations served right at your table.

The drinks list is as lively as a piazza in Rome – Mimosa, Bloody Mary, Aperol Spritz, prosecco, champagne by the glass, Italian beer, and sì, Negroni. Naturally, there are alcohol-free options with the same amore. You decide!



WELCOME TO
ANTONIO'S
Brunch Club™



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Menù autunnale

Welcome to Antonio's,
our Italian gem in
the heart of Karlskrona.

This autumn's menu
is wrapped in the beautiful
illustrations of artist
Nilla Blomlöv,
whose work has also
brought color and
character to our
new Brunch Club and
Negroni Weekend.

In the kitchen,
we invite you to
experience rich flavors,
textures, and nuances
– always with love
for both the cuisine
of Blekinge and Italy.

Buon appetito!

Aperitivo

Antonios oliver ^{1,2)} 45:-
Herb and garlic-marinated olives.

Salt-roasted
Marcona almonds ^{1,2,3)} 50:-

Garlic bread ^{1,4)} 85:-
with roasted garlic mayonnaise.

Aperitif

Prosecco
Bellini
Negroni
Aperol Spritz
Non-alcoholic Spritz
Non-alcoholic Sparkling Wine

STARTERS

Antipasti

Formaggio ⁵⁾ **85:-**
Parmesan and Taleggio, served with fig marmalade and seed crispbread.

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

Arancini con Tartufo ^{1,3,4,5)} **165:-**
Truffle arancini with mushrooms, cheese cream, almonds, olive oil and grated Pecorino Romano.

Tartar di manzo ^{3,5)} **165:-**
Finely chopped raw beef tenderloin with lemon, colatura (anchovy extract), parsley and capers. Served with arugula oil, Taleggio cream and roasted almonds.

Larger steak tartare main course served with crispy fries: 255:-

Capesante alla griglia ⁵⁾ **180:-**
Seared scallops, Sandefjord sauce, vendace roe, chives and fried parsnip.

Crema con uova di coregone ⁵⁾ **175:-**
Soured cream, parmesan, vendace roe, chopped shallots, dill and crispy potato chips.

Pappardelle di zucchini con asiago ^{1, 4, 5)} **90:-**
Stuffed pasta parcel with zucchini and scamorza. Served with tomato sauce and Pecorino Romano.

Carne e Formaggi ⁵⁾
Charcuterie and cheese board with a delightful mix of Italian cured meats and cheeses. Served with marinated olives, artichoke, roasted garlic mayonnaise, homemade seed crispbread and fig marmalade.
For 1 person 135:-, For 2 persons 225:-, For 3 persons 315:-, For 4 persons 375:-

Sturgeon caviar from Italy ... 320:-
10 gram. Enough for 4 delicious spoons. Enjoy it all yourself or share the experience with your friends. Sturgeon caviar, also known as “black gold,” comes from the crystal-clear lakes of Lombardy.

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.

PRIMI PIATTI

Pasta

All pasta except Mezzaluna can be made gluten-free.

Pomodoro ^{1,4,5)} **140:-**
with San Marzano tomatoes, garlic, basil and parmesan. (Add Burrata, 190:-)

Pasta alla Vodka ^{4,5)} **190:-**
Garlic, N’duja, San Marzano tomatoes, vodka and Guanciale. Topped with Parmigiano Reggiano and burrata.

Mezzaluna con Taleggio ^{1,3,4,5)} ... **240:-**
Stuffed pasta with Taleggio and chanterelle, browned butter, hazelnuts, sage and lemon zest.

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

IL NOSTRO

Risotto

Risotto Porcini con Tartufo ^{1,5)} .. **220:-**
Risotto with white wine, butter, truffle cream and mushrooms. Served with grated parmesan and roasted fennel.

MAIN COURSES

Secondi

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

Trota fritta al burro ^{4,5)} **340:-**
Butter-fried trout fillet with sautéed vegetables, arrancini seasoned with lemon and chives and Sandefjord sauce with vendace roe.

Guancia di manzo ⁵⁾ **295:-**
Slow-cooked beef cheek with red wine and herbs. Served with creamy potato purée flavored with Västerbotten cheese, root vegetable chips and reduced veal jus.

Filetto di Manzo ⁵⁾ **425:-**
Low-temperature cooked beef tenderloin with a compote of pumpkin and root vegetables. Served with a butter-enriched veal jus, roasted garlic mayonnaise, and French fries topped with pecorino and truffle.

NAPOLETANA

Pizza

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

Gluten-free pizza base + 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 tomato sauce made from San Marzano tomatoes

Pizza Margherita ^{1,4,5)} **110:-**
Tomato sauce, fior di latte and basil.

Pizza Marinara ^{2,4)} **100:-**
Tomato sauce, garlic, olive oil and oregano.

Pizza Bufala ^{1,4,5)} **145:-**
Tomato sauce, buffalo mozzarella, basil and olive oil.

Pizza Diavola ^{4,5)} **155:-**
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)} **165:-**
Tomato sauce, fior di latte, mushrooms, artichoke, prosciutto cotto and olives.

Pizza Mix de la Casa (husets pizza) ^{4,5)} **165:-**
Tomato sauce, fior di latte, Spianata Calabra (chili salami), prosciutto cotto (cooked ham), mushrooms and semi-dried tomatoes.

Pizza Parma ^{4,5)} **165:-**
Tomato sauce, fior di latte, basil & garlic pesto, scamorza (smoked cheese), Parma ham, parmesan and fresh basil.

Pizza Ragu alla Bolognese ^{4,5)} **160:-**
Tomato sauce, fior di latte, Bolognese, parmesan cream, arugula.

Pizza Autunno ^{1,4,5)} **170:-**
Tomato sauce, fior di latte, chanterelles, aged Swedish cheese, fresh basil and olive oil. Topped with fresh burrata.

Pizze Bianche

– White pizzas without tomato sauce

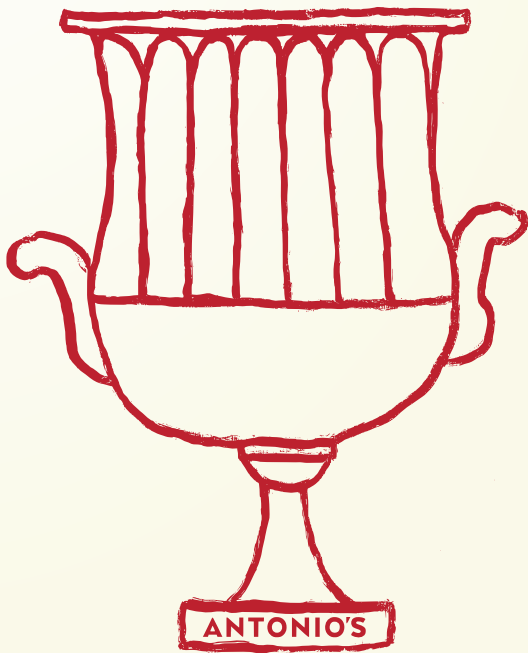
Pizza Skagen ^{4,5)} **195:-**
Fior di latte, crème fraîche, hand-peeled shrimp, red onion, dill, mayonnaise, Västerbotten cheese and parmesan.

Cavolo ^{4,5)} **160:-**
Fior di latte, crème fraîche, kale pesto, parmesan and crispy pancetta.

SIDES

Contorni

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



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