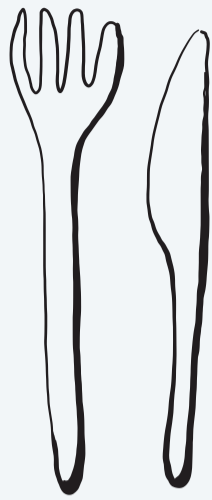


BENVENUTO!

Welcome to the Antonios family.

We are a big bunch of passionate food- and drink nerds that resoundingly agree that life gets better through amazing food and drink experiences. The love of our city Karlskrona and the love of Italian cuisine has shaped our jewel Antonios. At Antonios we offer both iconic Italian dishes from the fantastic and rich Italian food culture, and also our own interpretations of traditional dishes from both Italy and Sweden. Together, this becomes a magic match between the Nordic and the Italian kitchen.

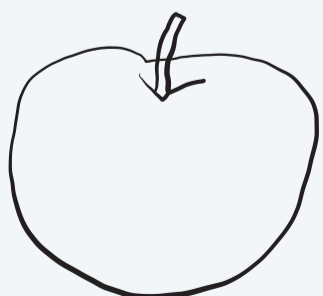


AMICI DI APERITIVO

- Antonios herb- and garlic marinated olives ^{1,2)} 40:-
- Salt roasted almonds ^{1,2,3)} 50:-
- Toasted garlic sourdough bread with toasted garlic mayonnaise ^{1,4)} 80:-

ANTIPASTI

- Meat and Cheese** ⁵⁾ *(May sometimes contain nuts depending on varied content)*
Charcuterie and cheese board with various Italian charcuterie and cheeses in a lovely mix. Served with roasted garlic mayonnaise, marinated olives, artichoke cream and fig marmalade.
Serving 1 person 135:-, Serving 2 persons 225:-, Serving 3 persons 315:-, Serving 4 persons 375:-
- Burrata con pomodorini e rucola** ^{1,4,5)} ... 110:-
Burrata with marinated tomatoes, rocket, basil and olive oil.
Add truffle to your burrata. 155:-
- Carpaccio di manzo** ^{3,5)} 135:-
Thinly sliced beef with rocket, goat cheese, pistachio pesto, sherry vinegar and grated parmesan.
- Scampi alla Marinara** ⁴⁾ 145:-
Scampi with garlic- and tomato sauce flavored with oregano. Served with bruschetta and roasted garlic mayonnaise.
- Bruschetta Siciliana** ^{1,4,5)} 145:-
Toasted sourdough bread with eggplant, tomatoes, ricotta di pecora, basil and olive oil.
- Tartara di Manzo** ⁵⁾ 155:-
Raw beef tenderloin flavored with lemon, shallots and fried capers. Served with sage flavored mayonnaise, fried black cabbage and parmesan.



SECONDI - MAIN COURSES

- Cozze alla Marinara** ⁴⁾ 195:-
Mussels, garlic, chili, white wine, San Marzano tomatoes, toasted sourdough bread and toasted garlic mayonnaise.
- Halibut alla Piastra** ^{4,5)} 265:-
Fried halibut with white wine sauce, arancini with ricotta, parmesan and lemon, blanched black cabbage and salsa verde.
- Tagliata di Manzo** ⁵⁾ 315:-
Grilled sliced beef steak, red wine sauce, sage mayonnaise, fried vegetables and roasted potatoes.
- Filetto di Manzo** ⁵⁾ 365:-
Beef tenderloin "sous-vide" with roasted butternut squash, black cabbage and buttered veal jus. Served with fries with parmesan and roasted garlic mayonnaise.

LA NOSTRA PASTA

- Pomodoro** ^{1,4,5)} 130:-
with San Marzano tomatoes, garlic, basil and parmesan.
Add buffalo mozzarella. 170:-
- Gnocchi ai Formaggi e noce** ^{1,3,4,5)} ... 155:-
Potato gnocchi with cream and three cheeses, Gorgonzola, Taleggio and Parmesana. Topped with pine nuts and lemon zest.
- Agnolotti al Brasato** ^{4,5)} 195:-
Stuffed pasta with braised beef. Served with butter sauce, sage and parmesan.
- Caramelle ai Porcini** ^{1,4,5)} 195:-
Mushroom-filled pasta dumplings with butter sauce, roasted onions, sage and parmesan.
- Pasta Filetto di Manzo e Tartufo** ^{4,5)} ... 240:-
Beef tenderloin, onion, truffle, parsley, black pepper and cream.
- Linguine Frutti di Mare** ^{4,5)} 255:-
Fruits of the sea, scampi, mussels, squid, fried garlic, chili, white wine and San Marzano tomatoes.

AMICI DI CONTORNI - ACCESSORIES

- Bread 35:-
- French fries 35:-
- Mixed salad 35:-

PIZZA NAPOLETANA

PIZZE ROSSE

- Red pizzas with tomato sauce made from San Marzano tomatoes

- Pizza Margherita** ^{1,4,5)} 100:-
Tomato sauce, fior di latte (mozzarella) and basil.
- Pizza Marinara** ^{2,4)} 100:-
Tomato sauce, garlic, olive oil and oregano.
- Pizza Bufala** ^{1,4,5)} 140:-
Tomato sauce, buffalo mozzarella, basil and olive oil.
- Pizza Burrata Prosciutto** ^{4,5)} 185:-
Tomato sauce, fior di latte (mozzarella), burrata and prosciutto crudo.-
- Pizza Diavola** ^{4,5)} 160:-
Tomato sauce, fior di latte (mozzarella), Spianata Calabra (chili salami), chili flakes and basil.

- Pizza Prosciutto Cotto** ^{4,5)} 145:-
Tomato sauce, fior di latte (mozzarella), prosciutto cotto (cooked ham) and basil.

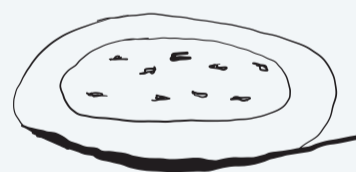
- Pizza Capricciosa** ^{4,5)} 155:-
Tomato sauce, fior di latte (mozzarella), mushrooms, artichoke, prosciutto cotto (cooked ham) and olives.

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

- Pizza Bresaola Rocket** ^{4,5)} 175:-
Tomato sauce, fior di latte (mozzarella), bresaola (air-dried beef), rocket and parmesan.

- Pizza Parma** ^{4,5)} 145:-
Tomato sauce, fior di latte (mozzarella), basil cream, Parma ham, Parmesan and basil.

- Pizza Vegano** ^{2,4)} 150:-
Tomato sauce, mushrooms, artichokes, semi-dried tomatoes, olives, spinach, garlic and basil.



PIZZE BIANCHE

- White pizzas without tomato sauce

- Pizza Romagnola** ^{4,5)} 155:-
Fior di latte (mozzarella), crème fraiche, parma ham, rocket, parmesan och fresh tomatoes.

- Pizza Quattro Formaggi** ^{1,4,5)} 155:-
Four cheeses, Fior di latte (mozzarella), taleggio cheese, gorgonzola and parmesan.

- Pizza Mortadella Pistachio** ^{3,4,5)} 170:-
Fior di latte (mozzarella), mortadella, burrata, crème fraiche, pistachios and basil.

- Pizza Skagen** ^{4,5)} 185:-
Fior di latte (mozzarella), crème fraiche, hand-peeled prawns, red onion, dill, mayonnaise and parmesan.

- Pizza Gallinacci** ^{1,4,5)} 185:-
Fior di latte (mozzarella), crème fraiche, chanterelles, browned red onion and Västerbotten cheese.



MENÙ PER BAMBINI

For children, maximum 10 years.

- Pizza Margherita** ^{1,4,5)} 70:-
Tomato sauce, fior di latte (mozzarella), basil.
- Pizza Prosciutto Cotto** ^{4,5)} 80:-
Tomato sauce, fior di latte (mozzarella) and cooked ham.
- Pasta Pomodoro** ^{1,4,5)} 70:-
with San Marzano tomatoes, garlic, basil and parmesan.
- Pasta Filetto Di Manzo** ^{4,5)} 95:-
Pasta with beef tenderloin, onion, parsley, black pepper and cream.
- Antonios Gelato Bambino** ⁵⁾ 50:-
Vanilla ice cream with chocolate sauce.

INSALATA - FRESH SALAD

- Insalata halloumi** ^{1,3,5)} 185:-
Salad with fried halloumi, yellow pickled tomatoes, chili mayonnaise, rocket, parmesan and pine nuts. Served with toasted sourdough bread.

IL NOSTRO RISOTTO

- Risotto ai gallinacci** ⁵⁾ 215:-
Chanterelle risotto with browned butter, parma crisp and grated Parmesan.
(Can be ordered vegetarian without parma crisp. 215:-)

DOLCE - DESSERTS AND SWEETS

- Affogato al Caffè** ^{1,5)} 55:-
Simple espresso poured over a scoop of vanilla ice cream.
- Gelato e Sorbetti** ^{1,5)} 105:-
Locally produced ice cream and sorbet with raspberry sauce.
Can be ordered vegan with only sorbet.
- Pasticcino di Meringa** ^{1,5)} 125:-
Italian meringue pastry on a chocolate base with raspberry sorbet, lemon curd and raspberry sauce.
- Tiramisù di Nutella** ^{1,3,4,5)} 115:-
Savoyard biscuits dipped in coffee, mascarpone cream with Nutella, white chocolate flakes and fresh berries.
- Crème Brûlée** ^{1,5)} 125:-
Served with vanilla ice cream and salted caramel sauce.
- Pizza Amore** ^{1,3,4,5)} 170:-
Nutella pizza with fresh berries and mascarpone cream. Good for dividing by four.