

BENVENUTO!

Welcome to our home. We love when our restaurant is crowded with people eating, socializing, laughing and enjoying themselves. Here, we come together exactly as we are, wherever we might be in life. Some stop by for a delightful drink, others for a five-course wedding feast. From bustling family dinners to intimate conversations on the glass veranda while sipping on a cool Negroni. We're a place for everyone, for every occasion, beautifully nestled in the heart of the Blekinge archipelago.
Buon appetito!

A REFRESHING START!

Lean back and start your dinner with a refreshing aperitif.



Prosecco

Classic bubbles, a great start to the dinner.

Bellini

A refreshing aperitif with Prosecco and raspberry purée.

Hendrick's Gin & Tonic

Gin & Tonic with cucumber and black pepper.

Limoncello Spritz

Fresh Spritz with Italy's iconic lemon liqueur.

Aperol Spritz

Love in a glass!

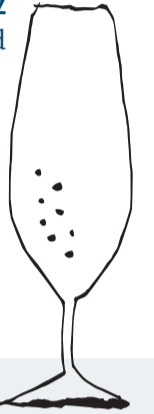
Negroni

Ultra classic with gin, red vermouth, and Campari.

Non-alcoholic Spritz

With Sanbitter and non-alcoholic bubbles.

Non-alcoholic sparkling wine



A QUICK FOOD AND DRINK JOURNEY THROUGH ITALY



AMICI DI APERITIVO

Something small for the drink?

Herb- and garlic marinated olives ^{1,2} ... 40:-

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

Garlic bread with roasted garlic mayonnaise ^{1,4} 80:-

MENÙ PER BAMBINI

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

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

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 filet pasta with truffle and black pepper sauce.

Antonio's Gelato Bambino ⁵ 60:-
 Vanilla ice cream with chocolate sauce.

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

We are a group of passionate food and beverage creators who believe that life becomes much more enjoyable through genuinely delightful food and drink experiences. Our love for Karlskrona and the Italian cuisine has shaped our little gem. Here, we offer a journey through Italian culinary culture with our own small interpretations and twists. A magical meeting between Nordic and Italian cuisine.

ANTIPASTI

Fried polenta snacks ^{1,4,5} 85:-
with aioli and parmesan.

Calamari Fritti ⁴ 95:-
with chili dip.

Arancini al limone e tartufo ^{1,4,5} ... 125:-
Fried risotto balls with ricotta, lemon, truffle and parmesan mayonnaise.

Vitello Tonnato ^{4,5} 145:-
Cold cut veal loin with tuna cream, berry capers, parmesan and fried onion.

Scampi all'aglio ⁴ 155:-
Fried jumbo prawns, glazed with garlic, sweet chili and parsley. Served with fried bread and roasted garlic mayonnaise.

Tartara di Manzo ^{3,5} 155:-
Beef tartare with sesame, soy, lemon and garlic. Served with cress mayonnaise, chopped Marcona almonds and parmesan.

As a main course with French fries 225:-

Carne e Formaggi ⁵ (may sometimes contain nuts depending on varied content)
Charcuterie and cheese platter with various Italian cold cuts and cheeses in a delightful mix. Served with marinated olives, pesto rosso and fig marmalade.

For 1 person 135:-, For 2 people 225:-, For 3 people 315:-, For 4 people 375:-

INSALATA

Insalata di Bresaola ^{4,5} 175:-
Salad with Bresaola, semi-dried tomatoes, Gorgonzola cream, olives, artichoke, parmesan and toasted sourdough bread.

IL NOSTRO RISOTTO

Risotto con Salsiccia ^{3,5} 205:-
Creamy risotto with white wine, broth and parmesan. Served with fried salsiccia, roasted almonds, rocket and extra virgin olive oil.
(Vegetarian without salsiccia 175:-)

CONTORNI - ACCESSORIES

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

LA NOSTRA 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. 180:-)

Rigatoni di Ragú ^{4,5} 165:-
with salsiccia mince, fennel, garlic, carrot, celery, red wine, tomato and parmesan.

Linguine alle Vongole ⁴ 185:-
Venus clams, garlic, chili, white wine, butter, fresh tomato and parsley.

Rigatoni con Scampi ^{4,5} 195:-
Jumbo prawns, white wine sauce, spinach, parmesan and dill oil.

Agnolotti con Agnello ^{3,4,5} 195:-
Filled pasta with lamb, thyme and ricotta. Served with buttered veal gravy, pistachios, lemon, and parmesan.

Pasta Filetto di Manzo e Tartufo ^{4,5} .. 240:-
Filet pasta with truffle and black pepper sauce.
(Add freshly grated black truffle on top + 80:-)

PASTA, PASTA, PASTA

From a majestic piece with press molds of the finest brass, we produce loads of fresh pasta for our dishes. We are extremely proud and happy to have such a fine companion in our kitchen. She is called *Trafile Turconi* (doesn't mean much to someone who hasn't geeked out in the pasta swamp, but she is unique, red, and wonderful).

SECONDI - MAIN COURSES

Cozze alla Marinara ⁴ 205:-
Blue mussels, garlic, chili, white wine, San Marzano tomatoes, sourdough bread and roasted garlic mayonnaise.

Merluzzo al Forno ^{4,5} 295:-
Baked cod loin with lemon arancini, salmon roe, dill, white wine sauce, and cress mayonnaise.

Cotoletta alla Milanese ^{4,5} 335:-
Veal schnitzel with veal gravy, anchovy- and caper butter, lemon and fried potato gnocchi with herbs.

Filetto di Manzo ⁵ 375:-
Low tempered beef filet with fried vegetables, fried potato cake with parmesan and creamy green peppercorn sauce.

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

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

PIZZA NAPOLETANA

PIZZE ROSSE

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

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 Burrata N'Duja ^{4,5} 175:-
Tomato sauce, fior di latte, burrata, Spianata Calabria (chili salami) and N'Duja.

Pizza Diavola ^{4,5} 175:-
Tomato sauce, fior di latte, Spianata Calabria (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 Calabria (chili salami), prosciutto cotto (cooked ham), mushrooms and semi-dried tomatoes.

Pizza Ragú ^{4,5} 175:-
Tomato sauce, fior di latte, sauce with salsiccia mince, rocket and parmesan.

Pizza Scampi ^{4,5} 190:-
Tomato sauce, fior di latte, fried jumbo prawns, rocket, garlic and basil oil.

Pizza Burrata Prosciutto ^{4,5} 185:-
Tomato sauce, fior di latte (mozzarella), burrata, and prosciutto crudo.

PIZZE BIANCHE

- White pizzas without tomato sauce

Pizza Patate e rosmarino ^{1,4,5} 160:-
Fior di latte, crème fraiche, potatoes, rosemary, Västerbotten and fresh tomatoes.

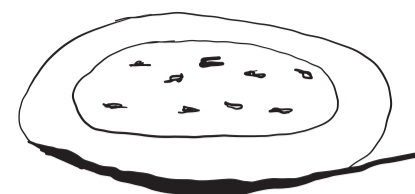
Pizza Quattro Formaggi ^{1,4,5} 165:-
Four cheeses, fior di latte, taleggio, gorgonzola and parmesan.

Pizza Carbonara ^{4,5} 175:-
Fior di latte, guanciale, egg, black pepper and Pecorino.

Pizza Skagen ^{4,5} 190:-
Fior di latte, crème fraiche, hand-peeled shrimp, red onion, dill, mayonnaise, Västerbotten and parmesan.

Gluten-free pizza base + 40:-

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



NEAPOLITAN PIZZA - A WORLD HERITAGE IN THE MIDDLE OF A WORLD HERITAGE SITE

Becoming a pizzaiolo and mastering the technique behind authentic Neapolitan pizza requires many years of training. We have a group of extremely dedicated pizzaiolos who know everything about how the dough should be kneaded, which flour is the absolute best, and how to achieve the right crunch, the golden brown color, and the perfect taste.

In 2017, Neapolitan pizza was added to UNESCO's list of world heritage, just like our beautiful Karlskrona has been since 1998.



CHOCOLATE TRUFFLE ^{1,5}
30:-

DOLCE - DESSERTS AND SWEETS

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

Vaniglia di Oliva ⁵ 60:-
A scoop of vanilla ice cream drizzled with Montfrin olive oil and a little sea salt.

Gelato e Sorbetti ^{1,5} 115:-
Locally produced ice cream and sorbet with raspberry sauce.
(Can be ordered vegan with only sorbet.)

Tiramisù ^{1,3,4,5} 115:-
Savoiardi cookies dipped in espresso with mascarpone cream, Disaronno and cocoa.

Pasticcino di Meringa ^{1,5} 135:-
Meringue pastry on white chocolate cake with lemon curd, raspberry sorbet and raspberry sauce.

Camembert Fritto ^{1,4,5} 145:-
Fried buffalo camembert with cloudberry syrup and vanilla ice cream.

Pizza Amore ^{1,3,4,5} 180:-
Nutella pizza with fresh berries and mascarpone cream. Good for sharing between four.

ANTONIO'S