

A scoop of drenched ice cream? Yes, please!

The Affogato dessert is a delicious treat that combines two of Italy's most beloved delicacies - espresso and gelato.

Tradition says that affogato was invented by a barista who wanted to give his customers something extra. By pouring hot espresso over a scoop of creamy vanilla gelato, he created the perfect balance between hot and cold, sweet and bitter. The result is a delightful dessert that is both refreshing and satisfying. **Try it yourself!**



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.

Ravioli con Burrata ^{1,3,4,5)}90:-

Ravioli filled with burrata and tomato. Served in tomato sauce and topped with basil and roasted almonds.

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

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

Antonio's Gelato Bambino ⁵⁾60:-

Vanilla ice cream with raspberry sauce and meringue.

Pyssel för barnen medan ni väntar på maten? Fråga personalen!

WIFI

Antonios_Hospitality
Lösen: Grappa2020

DOLCE - DESSERTS AND SWEETS

CHOCOLATE
TRUFFLE ^{1,5)}
30:-

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 little sea salt.

Arancia rossa di Prosecco ^{1,2)}125:-

A scoop of blood orange sorbet with prosecco.

Can be made with non-alcoholic prosecco.

Gelato e Sorbetti ^{1,5)}115:-

Locally produced ice cream and sorbet with homemade meringue flakes and raspberry sauce.

Can be ordered vegan with only sorbet.

Antonio's Tiramisù ^{1,3,4,5)}125:-

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

Pasticcino di Meringa ^{1,4,5)}135:-

Meringue pastry on a white chocolate cake with tart apple curd, blood orange sorbet, and raspberry sauce.

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

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

TIRAMISU

- The Dessert of Love, a Confectioner's Dream, or a Royal Favorit.

The stories of how Tiramisu came to be are many. Some say the dessert was created by a skilled confectioner in Treviso in the 1960s who wanted to give his customers something that tasted exquisite and provided an energy boost. Another tale says the dessert was a wife's loving gift to her husband, hoping to lift his spirits. Some claim it was the favorite dessert at the Italian courts, where the nobility and royalty enjoyed its ability to satisfy the taste buds and provide a refreshing energy kick.

As for the name **Tiramisu**, there is no doubt about its meaning! "Pick me up." Do you need a pick-me-up?

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 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.

Gin & Tonic

An ice-cold delight made with Tanqueray Gin, tonic, and a slice of lemon.

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



KICKSTART YOUR TASTE BUDS

~~ITALIAN~~ **Russian Sturgeon caviar on a mother-of-pearl spoon.**

A tin of Sturgeon caviar from Italy, 10 gram.320:-

(Enough for 4 delicious spoons. Enjoy it all yourself or share the experience with your table companions)



THE STORY BEHIND ITALIAN STURGEON CAVIAR

Italian delicacies? You probably think of Parma ham, balsamic vinegar, and Parmesan cheese. But to that list, you can also add - caviar. While the wild Russian sturgeon is nearly overfished, Italy now boasts large, successful sturgeon farms, whose caviar is exported, among other places, to Sweden. Sturgeon caviar, also known as "black gold," comes from the crystal-clear lakes of Lombardy and is a product that not only meets but often exceeds the highest international standards.

The perfect match according to tradition

Belvedere Vodka, 4 cl100:-

One of the world's most respected premium vodkas, made from 100% Polish rye and water from Belvedere's own wells. Its smoothness enhances the subtle and rich flavors of the caviar without overpowering them. The vodka is distilled four times to achieve a smooth and silky finish, making it the ideal partner for the Italian caviar.

Experience a taste journey through tradition, perfection and elegance.

APERITIVO - SNACKS

Something small with the pre-drink.

Antonios herb- and garlic marinated olives ^{1,2)}40:-

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

Sourdough bread toasted in garlic with
toasted garlic mayonnaise ^{1,4)}80:-

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

ANTIPASTI - STARTERS

Formaggio e rabarbaro 95:-
2 types of cheese served with homemade rhubarb marmalade and crispbread.

Burrata e melone ⁵⁾ 145:-
Creamy burrata with melon salsa, roasted pumpkin seeds and bergamot glaze.

Polenta “Löjrom” ⁵⁾ 165:-
Fried polenta flavored with Västerbotten cheese. Served with whipped smetana, red onion, dill and bleak roe.

Sturgeon caviar from Italy.... 320:-
10 gram. Enough for 4 delicious spoons. Enjoy it all yourself or share the experience with your friens.

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

Tartara di Manzo ^{4,5)} 155:-
Finely chopped beef fillet seasoned with shallots, chili, and lemon. Served with wild garlic mayonnaise, Parmesan, and crispy matchstick potatoes.
(Available as a main course with French fries. 235:-)

Carne e Formaggi ⁵⁾
Charcuterie and cheese board with various Italian cured meats and cheeses in a delightful mix. Served with marinated olives, roasted garlic mayonnaise, and rhubarb marmalade.
For 1 person 135:-, For 2 people 225:-, For 3 people 315:-, For 4 people 375:-

INSALATA - SALAD

Insalata di Caesar ^{4,5)} 185:-
Grilled chicken breast, romaine lettuce, tomato, red onion, herb pangrattato, Caesar dressing. Topped with grated Parmesan and prosciutto chips.
(Available with hand-peeled shrimp instead of chicken. 215:-)

RISOTTO

The story behind these small grains of rice dates back to 16th century Milan, where an apprentice accidentally spilled saffron into his rice, creating a golden delicacy that quickly became a favorite. Since then, risotto has evolved and been refined, with people around the world creating their own unique ingredients and flavor combinations.

Our Risotto all'aglio orsino honors this tradition with wild garlic, an herb that grows in our Swedish forests. Its subtle and fresh taste evokes the first harvest of spring, highlighting the dish in a unique way.

IL NOSTRO RISOTTO

Risotto all’ aglio orsino ^{3,5)} 185:-
Wild garlic risotto topped with grated Parmesan, roasted almonds, and prosciutto chips. 185:-
(Can be made vegetarian without prosciutto. 170:-)

PRIMI PIATTI - PASTA

All pasta except Ravioli can be made gluten-free.

Pomodoro ^{1,4,5)} 140:-
With San Marzano tomatoes, garlic, basil, and Parmesan.
(Add a whole burrata. 190:-)

Rigatoni con Scampi ^{4,5)} 195:-
King prawns, white wine sauce, spinach, Parmesan, and herb oil.

Ravioli con Burrata ^{1,3,4,5)} 215:-
Ravioli filled with burrata and tomato confit in a butter sauce. Topped with grated burrata, herb oil, roasted almonds, and Parmesan.

Linguine ai frutti di mare ⁴⁾ ... 265:-
Langoustines, scampi, mussels, garlic, chili, white wine, and San Marzano tomatoes.

Linguine con Melanzane arrosto ^{1,2,4)} 130:-
Roasted eggplant, garlic, chili, white wine, San Marzano tomatoes, basil.

Pasta Filetto di Manzo e Tartufo ^{4,5)} 245:-
Beef fillet pasta with truffle and black pepper sauce.

Black gold on the top?
- Truffle from Piemonte

This exclusive delicacy, known for its deep, earthy flavor and intense aroma, has been cherished since ancient Rome.

Our **Pasta Filetto di Manzo e Tartufo** honors this tradition by combining tender beef fillet with creamy black pepper sauce and freshly shaved black truffle. Each bite is a journey through Italy's rich culinary heritage.
+ 80:-

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

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

SECONDI - MAIN COURSES

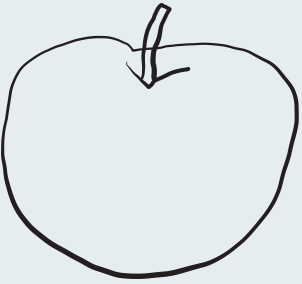
Lucioperca alla piastra ^{4,5)} 295:-
Butter-fried pike-perch fillet with carrots and asparagus. Served with cold roe sauce, wild garlic arancini, and “dill chips.”

Tagliata al tartufo 350:-
Fried sliced sirloin steak on a bed of arugula with fried asparagus and fresh truffle. Served with truffle béarnaise and French fries

Filetto di Manzo ⁵⁾ 365:-
Slow-cooked beef fillet with carrot, asparagus, and spring onion. Served with rosemary-flavored red wine jus, wild garlic mayonnaise, and roasted potatoes.

CONTORNI - SIDES

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



PIZZA NAPOLETANA - WORLD HERITAGE PIZZA IN WORLD-CLASS

Neapolitan pizza originating from Naples, is not just an iconic dish – it is also a UNESCO world Heritage, just like the city of Karlskrona.

This classic pizza is characterized by its thin, soft crust and airy, crispy edges. Baked in a wood-fired oven at very high temperatures, it is a must for all pizza lovers!

PIZZA NAPOLETANA

PIZZE ROSSE
– Red pizzas with tomato sauce made from 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.

PIZZE BIANCHE
– White pizzas without tomato sauce

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

Pizza Löjrom ^{4,5)} 220:-
Fior di latte, crème fraîche, Västerbotten cheese, red onion, dill, mayonnaise, and bleak roe.

Gluten-free pizza base + 40:-
Pre-purchased base baked in the same oven as our regular pizzas and therefore will contain traces of gluten.

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

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

Pizza Scampi ^{4,5)} 190:-
Tomato sauce, fior di latte (mozzarella), fried king prawns, arugula, garlic, and basil oil.

Pizza Vegano ^{1,2,4)} 165:-
Tomato sauce, mushrooms, artichoke, semi-dried tomatoes, spinach, olives, basil, and garlic pesto, and fresh basil.

Pizza Bufala Classico ^{4,5)} 165:-
Tomato sauce, buffalo mozzarella, Spianata Calabria (chili salami), and fresh basil.

Pizza Carpaccio ^{4,5)} 190:-
Tomato sauce, beef tenderloin, buffalo mozzarella, arugula, balsamic glaze, and fresh basil.

