

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!



DESSERTS AND SWEETS

DOLCE

Affogato al Caffè ^{1,5)} 60:-

A simple 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 pinch of sea salt.

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

Locally produced ice cream and sorbet with raspberry sauce.

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

A scoop of limoncello sorbet with prosecco.

Can be served with non-alcoholic prosecco.

Antonio's 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 pastry on a rich chocolate cake with tangy curd, limoncello sorbet and raspberry sauce.

Tartelette Ganache ^{1,3,4,5)} 135:-

Filled tartlet with caramel sauce and chocolate ganache.

Topped with sea salt, raspberry crisp and locally produced vanilla ice cream.

Crème brûlée con Cardamomo ^{1,5)} ... 135:-

Double-caramelized crème brûlée with cardamom. Served with apple compote flavored with vanilla and Calvados.

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

Nutella pizza with fresh berries and mascarpone cream.

Perfect for sharing among four.

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

ANTONIOS

sapore d'autunno

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

a
refreshing
start!

SNACKS

APERITIVO

something small
for the pre-dinner drink

**HERB AND GARLIC MARINATED
OLIVES** ^{1,2)} 40:-

**SALT-ROASTED
MARCONA ALMONDS** ^{1,2,3)} .. 50:-

**GARLIC BREAD
WITH AIOLI** ^{1,4)} 80:-

ANTONIOS'S

BUON APPETITO

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.

MENÙ PER

BAMBINI

Children's menu served up to age 10.

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.

Ragu Linguine ^{4,5)} 80:-

Hearty beef ragù with linguine.

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!**

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.

As for the name Tiramisu, there is no doubt about its meaning!

"Pick me up." Do you need a pick-me-up?

wifi

Antonios_Hospitality Lösen: Grappa2020

★ MENU AUTUNNALE ★

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.

Kickstart
your taste
buds!

STARTERS

ANTIPASTI

Formaggio con marmellata di mele ⁵⁾ .. 95:-

Two types of cheese served with apple jam and seed crackers.

Bruschetta ai Finferli ^{1,4,5)} 155:-

Toasted sourdough bread, stracciatella, crispy chanterelles, browned butter, Parmesan crisp and pink pepper.

Scampi all'aglio ⁴⁾.... 165:-

Fried king prawns glazed with chimichurri. Served with fried bread and smoked chipotle mayonnaise.

Tartara di Manzo ^{3,4,5)} 165:-

Finely chopped raw beef filet with shallots and lemon. Served with smoked chipotle mayonnaise, Parmesan, kale chips and Marcona almonds.

(Larger tartare as a 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 platter with a variety of Italian cold cuts and cheeses in a delightful mix.

Served with marinated olives, Gorgonzola cream, roasted black pepper mayonnaise, and apple jam.

For 1 person 135:-, For 2 people 225:-,

For 3 people 315:-, For 4 people 375:-

A taste
experience filled
with carefully
selected delicacies
directly from Italy's
finest producers.

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 a whole burrata. 190:-

Rigatoni con scampi ^{4,5)} 195:-

King prawns, white wine sauce, spinach, herb oil and Parmesan.

Cacio e Pepe ^{4,5)} 175:-

Linguine, roasted black pepper, butter, pecorino and Parmesan.

Ragù di manzo con pappardelle ^{4,5)} .. 195:-

Slow-cooked beef brisket in red wine, juniper, and onion. Served with pappardelle pasta and Parmesan.

Agnolotti al Brasato ^{4,5)} 220:-

Filled pasta with braised beef. Served with butter sauce, sage and Parmesan.

Pasta Filetto di Manzo e Tartufo ^{4,5)} .. 245:-

Beef filet pasta with truffle and black pepper sauce.

CHEESE LUXURY AT 40 KILOS

All of our pasta dishes get the perfect finish with parmesan aged for 24 months. And not just any parmesan - we have a gigantic 40-kilo wheel that we grate by hand. It gives the dishes that extra touch that makes every bite worth savoring!

NAPOLETANA

PIZZA

PIZZE ROSSE
- Red pizzas with San Marzano tomato sauce 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 Calabra (spicy salami) and N'Duja.

Pizza Diavola ^{4,5)} 175:-
Tomato sauce, Fior di Latte, Spianata Calabra (spicy 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, artichokes, 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, Västerbottensost and Parmesan.

Pizza Barbabietola ^{1,3,4,5)} ... 175:-
Beetroot cream, Fior di Latte, goat cheese, arugula, walnuts, and basil. Topped with honey, black pepper and sea salt.

IL NOSTRO

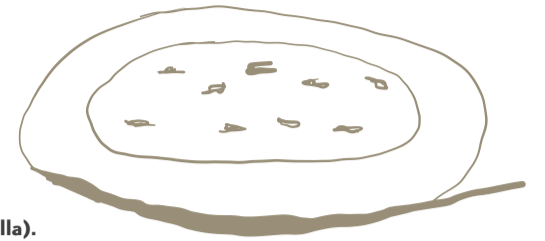
RISOTTO

Risotto al Parmigiano Reggiano ^{1,3,5)} 185:-
Parmesan risotto with roasted almonds, arugula and aged balsamic.

ACETO BALSAMICO TRENINO

- A balanced taste journey from the slopes of Trentino!

Aged in wooden barrels to create the perfect combination of sweet and tangy. A must-have for anyone looking to elevate every bite with a hint of Italian tradition.



Pizza Mix de la Casa (house pizza) ^{4,5)} 175:-

Tomato sauce, Fior di Latte, Spianata Calabra (spicy salami), Prosciutto Cotto (cooked ham), 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)} 190:-
Tomato sauce, Fior di Latte, fried king prawns, arugula, garlic and basil oil.

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

Pizza Friarielli con salsiccia ^{4,5)} 170:-
Tomato sauce, Fior di Latte, friarielli, roasted sausage, Parmesan and basil.

Pizza Finferli ^{1,4,5)}.... 185:-
Fior di Latte, Västerbottensost, crispy chanterelles, stracciatella, black pepper and basil.



MAIN COURSES

SECONDI

Cozze alla "Moules marinière" ⁵⁾ 240:-

Mussels, garlic, white wine, cream, fennel and parsley. Served with fries and aioli.

Halibut di Piastra ^{4,5)}..... 395:-

Butter-fried halibut with browned butter, parsnip chips, chanterelle and root vegetable compote, salmon roe, and Sandefjord sauce. Served with lemon and chive arancini.

Filetto di Manzo ⁵⁾ 395:-

Slow-cooked beef filet with fried root vegetables and Savoy cabbage. Served with a buttered veal jus, roasted black pepper mayonnaise, kale chips and Parmesan fries.

TILLBEHÖR

CONFORNI

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.

1) = VEGETARIAN

2) = VEGAN

3) = CONTAINS NUTS and/or ALMONDS,

4) = CONTAINS GLUTEN

5) = CONTAINS MILK