

ANTONIO'S MARKET DISCOVERIES

Prices effective Thursday, May 18TH through Wednesday, May 24TH, 2017.



RACK of LAMB



\$29
EA

NEW ZEALAND RACK OF LAMB

CHICKEN



\$7
EA

BREAST STUFFED PROSCIUTTO, SWISS CHEESE and FRESH BASIL

PORK



\$7
EA

SCALOPPINE GARLIC, ROSEMARY, LEMON, BUTTER WHITE WINE SAUCE

FISH



\$9
8OZ

SWORDFISH CATCH OF THE WEEK

SIDE



\$2
EA

RED CABBAGE BRAISED w/ APPLE and GOLDEN RAISINS

FRUIT



3/4
\$4

PEAR BOSCH SEASONAL PRODUCE

SALMON



\$11
EA

SCOTTISH SALMON SMOKED SCOTTISH SALMON

DUCK



\$8
EA

PETITE DUCK BREAST D'ARTAGNAN® PREMIUM

OLIVE OIL



\$20
EA

FIRST COLD PRESSED 274TH FRATELLI APRILE, SICILY

BALSAMIC



\$15
EA

AGED 10 YEARS DENSE, SWEET BALSAMIC

CAPERS



\$3.75
EA

CAPERS IN VINAGER - NONPAREIL

SYRUP



\$6
EA

BLUEBERRY SYRUP STONEWALL KITCHEN PREMIUM

MARKET SALE

ITALIAN CANDY



LEONE LEMON
\$2.75 SALE
REG. PRICE \$3.79

ITALIAN SPAGHETTI



DECECCO CERTIFIED PASTA
\$1.95 SALE
REG. PRICE \$2.49

BLACK CHERRY JUICE



LAKESWOOD FRESH PRESSED
\$5.75 SALE
REG. PRICE \$6.69

TRUFFLE PATE



THREE LITTLE PIGS TRUFFEE PATE
\$5.99 SALE
REG. PRICE \$6.99

ENTRÉES BOILING BAG

SPINACH CHEESE RAVIOLI
Spicy Marinara sauce
\$10.99

SHORT RIBS
Polenta
\$14.99

GRILLED SALMON
Sauté Vegetables
\$10.99

FISH SPECIAL
Lemon-herbs
\$12.99

OUR HAPPY HOUR

WEEKDAY 4:30PM @ BAR ANTONIO'S RISTORANTE



MARKET TASTING

PLANETA EXTRA VIRGIN OLIVE OIL
First Cold pressed Sicily, Italy



WINE TASTING

PEIRANO ESTATE 2015 CAB-SAUVIGNON
Fruity, intense flavors Sebastopol, CA



Price and availability maybe subject to changes, without notice.



TOMERO MALBEC RESERVA

The Reserva Malbec is a deep inky red and displays nutty aromas with hints of cassis jam, vanilla and sweet cinnamon undertones. Upon sipping, your palate experiences ripe fruit flavors of black currant and plum. Luxurious full-bodied tannins and vibrant acidity culminate in a pleasant and lingering spicy finish.

\$19.99



VISADI - CLERICO DOLCETTO

100% dolcetto with a limited production of 25.000 bottles. The first vines planted in 1950, last in 2004 with a harvest time that goes from September 15th onwards, manual harvest. Its vinification consist of maceration on the skins then in rotor fermentor for 5-7 days 10 months in steel tanks

\$17.99



Z ALEXANDER CABERNET SAUVIGNON

2014 Cabernet Sauvignon is dark garnet in the glass, with commanding aromas of blueberry, cassis and cedar that preview a bold, mouth-filling palate stacked with concentrated layers of ripe blueberry, black cherry and baking spice. Robust and full-bodied with excellent weight in the mid-palate, this complex wine leaves a lasting impression with a smooth, round and full finish.

\$16.99

PINNACLE
 — FLAVORED VODKAS —



\$9.99
 \$13.99 REG. PRICE

Pineapple-Nilla

- 2 parts Pinnacle Vanilla
- 1 part Triple Sec
- 1 part Pineapple Juice
- 1 part Sour Mix

Shake with ice and strain into a chilled martini glass. Garnish with a lime wedge.



Coco-Nilla

- 2 parts Pinnacle Vanilla
- 1 part Coconut Rum
- Splash Sour Mix
- Splash Pineapple Juice

Shake with ice and strain into a chilled martini glass. Garnish with a pineapple slice.



Vanilla Cream

- 2 parts Pinnacle Vanilla
- 1 part Coconut Rum
- 1 part Cream

Shake with ice and strain into a chilled martini glass. Garnish with a pineapple slice and a cherry.



Creamy Orange

- 1 part Pinnacle Vanilla
- 2 parts Club Soda
- Splash Orange Juice

Mix in a glass with ice and garnish with an orange slice.