

ANTONIO'S

WEEKLY MARKET SALE

Prices Effective 9/13-9/19/2018
 Antonionsonline.com | (407)645-1039



Aged Black Angus Ribeye & Fresh Swordfish



Manhattan Special Espresso Coffee Soda Only \$1.75 Each Regularly \$2.25



Point Reyes Blu Cheese Only \$9.29 8oz Regularly \$10.25



Aged Black Angus Ribeye	Stuffed Pork Tenderloin	Stuffed Chicken Breast	Fresh Swordfish
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Aged and Delicious Certified Black Angus Beef Regularly \$16.00 Per/lb



Stuffed w/ Grilled Scallions, Cheddar Cheese, Charred Jalapeno Reg. \$8.99



Stuffed with Sundried Tomatoes, Provolone, Asparagus & Pancetta Reg. \$8.99



Fresh Swordfish Fillets/Steaks Regularly \$7.65 Per/8oz

Lavazza Café Espresso	Bob's Redmill Oatmeal	Colesanus Vegetables	Stonewall Kitchen
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Lavazza Café Espresso Medium Roast Regularly \$10.79



Single Serve Ready to Eat Gluten Free Oatmeal. Apple Cinnamon Reg, \$2.99



Grilled Vegetables. Mushrooms, Olives, Peppers, Eggplant, Atrichokes Regularly \$7.29



Stonewall Kitchen Sloppy Joe Sauce Reg \$7.99

Dare Breton Crackers	Giusto Hot Cherry Peppers	DeCecco Pasta	Stonewall Kitchen Classic Vodka Sauce
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Breton Original Crackers Regularly \$3.99



Giusto Brand Hot Cherry Peppers 32oz Reg \$5.49



DeCecco Pasta Reg \$3.99



Classic Vodka Sauce by Stonewall Regularly \$7.99

Only a Few Bottles Remaining
 Antonio's Hand Selected
 Single Barrel Small Batch
 Knob Creek Bourbon



Don't Miss Antonio's

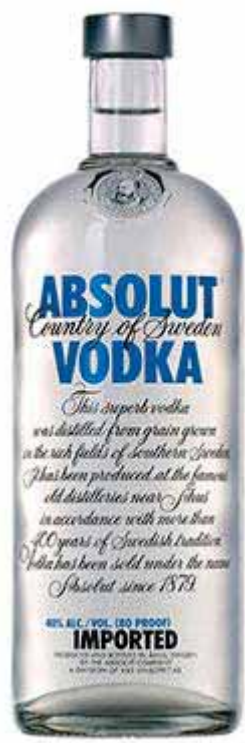


**Carpano Antica
 Formula Aged
 Sweet Vermouth**
 Only \$12.99
 Reg \$15.99

Absolut Vodka
 Only \$24.99
 Reg. \$27.99

**Irreverent
 Red Blend
 Honoro Vera**
 Only \$9.99
 Reg. \$10.99

**Aime Roquesante
 Cotes de Provence**
 Only \$11.99
 Reg. \$13.99



APPETIZER

Fried Calamari

Lightly breaded fried calamari, seasoned and accompanied by our own special dressing of sun-dried tomato, garlic and mayonnaise

Smoked Salmon

Cold smoked Salmon, dill-caper aioli, crostini

Roasted Eggplant & Tomato Caprese

Buffalo milk mozzarella, Roasted Plum Tomato, Grilled Eggplant, Basil Pesto

ENTREE

Lobster Ravioli

Lobster Ravioli tossed in a light Sherry Cream sauce

Veal Marsala

Tender veal medallions, pounded, sautéed with mushrooms and Marsala wine

New York Strip Steak

New York strip steak brushed with olive oil and fresh herbs and grilled over the wood fire. 14oz

Fresh Fish of the Day

A Premium White Fish

DESSERT

Valentino

Belgian chocolate cup filled with brandy, whipped cream and chocolate and served over homemade raspberry sauce

Tiramisu

Ladyfingers dipped in espresso and liqueurs, layered with mascarpone cheese and zabaglione sauce

Pick One From Each Course
 \$35 per person plus tax and gratuity
 August 25th through September 30th