

# ANTONIO'S

## WEEKLY MARKET SALE

Prices Effective 10/11-10/17/2018  
 Antonionsonline.com | (407)645-1039



# Aged Black Angus Ribeye & Delicious Silk Snapper



Grafton Village 2 Year Aged Vermont Cheddar Only \$6.55 Each



### Aged Black Angus Ribeye



Aged Six Weeks Certified Black Angus Ribeye Steak Regularly \$15.99 Per/lb

### Stuffed Pork Tenderloin



Porchetta Wrapped Stuffed w/ Berry Glaze Pears, Figs, Onion, Goat Cheese Reg. \$8.99

### Stuffed Chicken Breast



Applewood Bacon Wrapped Stuffed w/ Roasted Red Peppers, Asparagus, Cheddar Reg \$8.99

### Fresh Silk Snapper



Fresh Wild Caught Silk Snapper Great Price Regularly \$7.59

### Stonewall Jams



Cherry Berry & Strawberry Jams by Stonewall Kitchen Regularly \$6.99

### Pancake & Waffle Mix



Stonewall Kitchen Farmhouse Pancake & Waffle Mix Reg. \$8.49

### Alessi Risotto



Cheese & Broccoli or Porcini Mushroom Regularly \$3.99

### Poma Rosa Tomatoes



Cherry or Chopped Tomatoes in Tomato Juice Reg \$1.99

### Primizia Potato Gnocchi



Delicious Gnocchi Try The recipe on Page 2 Reg \$3.69

### Trentasette Pesto



Truffle, Italian Basil, or Red Pesto with Truffles Reg \$6.99

### Antonio's BBQ Sauce



Antonio's Market BBQ Sauce Housemade Traditional, Honey or Spicy Reg \$4.99

### Tates Cookies



Tates Bakeshop Chocolate Chip Cookies Regularly \$5.59

Levoni Italian Salame Rustico & Piccante Now \$9.99



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**DINING 'N STYLE**  
AWARDS



Crystal Head  
Vodka \$29.99  
With 2 Crystal  
Head Shot  
Glasses

Burnside Road  
North Coast  
Sunset Red  
Only \$12.99  
Reg. \$15.99

Band of Roses  
Washington  
State Rose  
Only \$8.99  
Reg. \$11.99

Colonel E.H.  
Taylor – Small  
Batch Straight  
Kentucky Whiskey  
Only \$69.99  
Reg. \$74.99



## New Recipe Gnocchi w/ Truffle Pesto & Spring Vegetables

### Ingredients

- 2 Packages Alessi Risotto
- 1 Jar Truffle Pesto
- 1 Bundle of Asparagus
- 1 CUP English Peas
- 1/4 CUP Antonio's Olive Oil
- 1/2 Cup Past Water

1. Preheat oven to 425 degrees. Wash, trim and cut asparagus into 1 inch pieces. Toss with 2 tbsp oil and bake in oven for 15 minutes
2. Place a large pot of salted water on stove and bring to boil
3. Bring a separate pot of salted water to boil. Add peas and cook for 2 minutes. Drain and set aside
4. Place the peas and asparagus in a large deep skillet pan over medium heat with remaining oil (2 tbsp) and add Truffle pesto
5. Carefully add the Gnocchi to the large pot of boiling water and cook until floating on top. Remove with slotted spoon and immediately add to skillet. Once all Gnocchi are removed from water add 1/2 cup pasta water to skillet. Toss all ingredients
6. Serve with grated Parmesan Cheese from Antonio's market