

ANTONIO'S

WEEKLY MARKET SALE

Prices Effective 1/10-1/16/2019
 Antonionsonline.com | (407)645-1039



**Aged 6 Weeks
 Black Angus NY Strip Steak
 & Fresh Swordfish**



**Fresh & Delicious
 Swordfish**

Black Angus NY Strip



**9.29
 Per/lb**

Orange Chipotle Glazed



**\$7.99
 each**

Blackened Chicken Breast



**\$7.99
 each**

Fresh Swordfish



**\$7.49
 Per/8oz**

Aged Six Weeks Certified Black Angus Ny Strip Steak Regularly \$10.79 Per/lb

Pork Tenderloin Glazed and Stuffed with Goat Cheese, Red Onion, Pancetta & Pecans

Stuffed With Grilled Pineapple, Ham, Caramelized Onion, Mozzarella

Fresh Swordfish! Good on the Grill or Oven Broiled. Regularly \$8.49

Giusto EVOO



**\$4.79
 250ml**

Imported Lupini Beans



**\$6.19
 32 oz**

Lobster Grilled Cheese



**\$13.99
 each**

All Natural Strawberry Jam



**\$5.89
 each**

Imported Italian Olive Oil From Giusto Sapore Reg \$5.49

Lupini Beans from Giusto Sapore Reg, \$4.49 32 oz

Lobster Grilled Cheese Appetizer by Hancock Regularly \$15.99

Stonewall Kitchen Strawberry Jam Gluten Free Reg \$6.99

Crema Balsamic Glaze



**\$10.69
 500 ml**

Antonio's Vegetable Mix



**\$2.99
 each**

Coli White Stove pot



**\$29.99
 each**

Lazzaroni Amaretti



**\$3.89
 7 oz**

Imported from Italy Giuseppe Giusti Balsamic Glaze Gluten Free Reg \$11.99

Fresh Vegetables packaged by the Market Reg. \$3.99

Rounded Oven pot Great Versatility Reg \$33.99

Delicious Cookie Snaps Reg \$4.49

**Filotea Spaghetti
 Negro Chitara Pasta
 Artisan Pasta
 Only \$6.89**



**Antonio's Home Made
 Pomodoro
 Only \$6.49**



Happy Hour
 Upstairs Bar 430-7pm
 \$2 off cocktails &
 wine by the glass
 \$1 off Beer and



Antonio's Recipes

Spaghetti With Tomatoes Capers & Olives

Try With Filotea Pasta

Paul Hobbs RRV
 Pinot Noir
 \$52.99

Banfi San Angelo
 Pinot Grigio
 Only \$14.99

Cocchi
 Americano
 Vermouth
 Only \$18.69

Averna Amaro
 Only \$34.99



PREP TIME 5 Minutes **COOK TIME** 18 Minutes **YIELD** Serves 4-6

DESCRIPTION

Most ingredients are available in Antonio's Market!

INGREDIENTS

- 1 lb Spaghetti
- 1/2 cup Extra Virgin Olive Oil
- 2 ea Garlic Cloves, Minced
- 4 cups Canned Italian Plum Tomatoes, With their Juices, Put through a food mill to remove the seeds
- 4 ea Anchovy Fillets
- 8 ea Black Olives, Pitted, Sliced Thin
- 2 tbsp Capers, Rinsed
- 1 tbsp Parsley, Chopped
- Salt and Fresh Ground Black Pepper, to Taste

METHOD OF PREPARATION

1. Heat the olive oil in a large skillet over medium heat.
2. Add the anchovies, garlic, parsley, capers and olives.
3. Stir and cook for 2 to 3 minutes.
4. Add the tomatoes and season with salt and pepper.
5. Cook, while stirring, for 6 to 7 minutes more.
6. Meanwhile, bring a large pot of salted water to a boil.
7. Add the spaghetti and cook until tender but still firm to the bite.
8. Drain the pasta and add it to the sauce.
9. Mix everything quickly over low heat.
10. Adjust seasoning to taste.
11. Serve warm.