

ANTONIO'S

WEEKLY MARKET SALE

Prices Effective 4/11-4/17/19
Antonionsonline.com | (407)645-1039



Aged 6 Weeks Black Angus Ribeye Steaks & Fresh Ahi Tuna



Ahi Grade Tuna

Barilla No Boil Lasagna Sheets – Oven Ready
Delicious & Easy Lasagna
Only \$2.99

Black Angus Ribeye Steaks



13.99
Per/lb

Aged Six Weeks Certified Black Angus Ribeye Steaks Reg \$15.99 Per/lb

Stuffed Pork Tenderloin



\$7.99
each

Tenderloin Stuffed with Caramelized Apples, Figs, Gorgonzola Cheese & Pecans

Stuffed Chicken Breast



\$7.99
each

Stuffed with Ham, Spinach, Mozzarella & Caramelized Onion

Fresh Ahi Tuna



\$9.79
Per/8oz

It's The Season for Ahi Tuna. Fantastic in a Poke Bowl Or Grilled Regularly \$10.99 8oz

Villa Toscanella EVOO



\$14.89
500 ml

Imported Italian EVOO
Reg \$16.99 (500 ml)

Giuseppe Giusti Crema



\$9.99
500 ml

Giuseppe Giusti Crema (delicious balsamic base) Reg. \$11.99

Tutto Calabria Chile Peppers



\$9.19
each

Delicious Italian Crushed Chile Peppers
Reg. \$10.49

Fioridifrutta Wild Blueberry



\$5.89
each

Organic Fruit Spread, Non-GMO Gluten Free
Reg \$7.69

Antonio's Fresh 80/20
Ground Beef on Sale \$4.49
per/lb

Alessi Bread Sticks



\$2.19
each

Thin, Sesame, Rosemary & Garlic Flavors
Reg. \$2.79

Italian Wedding Cookies



\$4.99
each

Bombolo Italian Wedding Cookies
Reg. \$5.99

Hot Stuffed Cherry Peppers



\$2.09
each

Giusto Sapore Hot Stuffed Cherry Peppers
Reg. 5.95

Divina Mini Toasts



\$2.19
each

Imported From France Perfect For Entertaining
Reg. \$2.99

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



Antonio's Recipes

Lasagna with Sausage & Mushrooms



Galerie Latro
 Knights Valley
 Cabernet
 Only \$32.99
 Reg. \$48.99

Prisoner Wine
 Company Red
 Blend
 Only \$39.99
 Reg. \$44.00

High West
 American Prairie
 Bourbon
 Only \$29.99
 Reg. \$39.99

Irish Gunpowder
 Gin
 Only \$34.99
 Reg. \$38.99

INGREDIENTS

- For the Sauce-
 Antonio's Pomodoro Sauce 2 jars
 For the Cheese Filling-
 1 ea 15oz Container Ricotta Cheese
 1 cup Freshly Grated Romano Cheese
 4 ea Garlic Cloves, Diced
 1/8 tsp Salt
 1/8 tsp Freshly Ground Black Pepper
 1/4 cup Italian Parsley
 Needed to Assemble-
 1 lb Lasagna, Cooked according to package instructions
 3 cups Mozzarella Cheese, Grated
 1/2 cup Romano Cheese, Grated
 1/4 cup Italian Parsley, Coarsely Chopped

PREPARATION

- Heat oil and add the sausage in a large skillet.
- Cook until brown.
- Add the rest of the ingredients.
- Bring to a boil, then reduce the heat to low and simmer for 30 minutes.
- Remove half of the sauce, let cool, then puree in a blender or food processor.
- Add back into the skillet and cook on medium for 30 minutes more.
- To make the cheese filling- mix all of the ingredients listed under "for the cheese filling" above.
- To assemble the lasagna- preheat the oven to 350 degrees F.
- Lightly grease a 9x15inch backing dish.



Go to for remainder
<http://antoniosonline.com/lasagna-with-sausage-and-mushrooms/>