

# ANTONIO'S

## WEEKLY MARKET SALE

Prices Effective 5/23-5/29/19  
 Antonionsonline.com | (407)645-1039



# Aged 6 Weeks Black Angus NY Strip Steaks & Fresh Mahi Mahi



**It's Mahi Season**

Primizia Gnocchi  
 Only \$2.89  
 Regularly \$3.69  
 Try With Gnocchi Recipe  
 On Next Page



Fresh Mozzarella Balls  
 Only \$4.89 Per/8oz  
 Regularly \$5.49



Angus NY Strips	Stuffed Pork Tenderloin	Stuffed Chicken Breast	Fresh Mahi Mahi
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**14.18**  
Per/lb



**\$7.99**  
each



**\$7.99**  
each



**\$6.49**  
Per/8oz

Aged Six Weeks Certified Black Angus NY Strip Steaks Reg \$16.38 Per/lb

Stuffed with Mortadella, Provolone, Grilled Asparagus & Sun Dried Tomato

Breast Stuffed w/ Caramelized Onion, Mozzarella, Sun Dried Tomato & Asparagus

Delicious Mahi try it on the Grill. This is a Great price Regularly 7.49 8oz

### Gentile Pappardelle

### Breton Original Crackers

### Basil Pesto Aioli

### Antonio's Brand EVOO



**\$5.99**  
each



**\$3.09**  
each



**\$5.29**  
each



**\$14.99**  
each

Imported Italian Pasta Reg \$6.79

Delicious Crackers Great For Snacks & Entertaining Reg. \$3.99

Stonewall Kitchen Basil Pesto Aioli Excellent On Sandwiches Reg. \$6.99

Imported Italian Olive Oil Packaged by Antonio's Reg \$16.99

### Butternut Squash Sauce

### Baratti Milano

### Lavazza Decaf Espresso

### Tutto Calabria Chile Peppers



**\$6.69**  
each



**\$15.99**  
each



**\$9.89**  
each



**\$9.09**  
each

Stonewall kitchen Fine foods. For Delicious Pasta Reg. \$7.99 each

Fine Imported Italian Chocolate Reg. \$19.99

Imported Fine Italian Coffee Reg. \$10.79

Imported Crushed Chili Peppers By Tutto Calabria Reg. \$10.49



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



**Antonio's Recipes**  
**Savory Chicken With Gnocchi**



**Forty Creek**  
**Confederation**  
**Oak Whiskey**  
 Only \$69.99  
 Reg. \$89.99

**Deanston Highland**  
**12 Year Scotch**  
 Only \$54.99  
 Reg. \$59.99

**Vecchio Marone**  
 Only \$13.69  
 Reg. \$14.99

**Monsalaia**  
**Tuscan Blend**  
 Only \$13.29  
 Reg. \$14.99

Prep 10 min  
 Cook 50 min  
 Yield Serves 6

**INGREDIENTS**

All ingredients are available in Antonio's Market!

- 6 ea Chicken Breasts, Boneless, Skinless, Halved
- 1 ea Onion, Cut into 1/2inch wedges
- 2 ea Garlic Cloves, Diced
- 1 package Gnocchi (Fresh or Frozen)
- 2 cans (28oz) Diced Tomatoes, Drained Well
- 2 tbsp Tomato Paste
- 3 tbsp Extra Virgin Olive Oil
- 1/4 cup Dry White Wine
- 1/2 tsp Chile Flakes
- 2 sprigs Rosemary
- 1 pinch Oregano, Dried
- 1 tsp Sugar
- 2 tbsp Parsley, Chopped
- Salt

**PREPARATION**

1. In a large skillet, combine the olive oil, garlic and chile flakes.
2. Cook over medium high heat for 4 minutes.
3. Add the tomatoes, tomato paste, oregano, sugar, salt, rosemary, wine and onion.
4. Bring to a boil, add chicken and cook for 45 minutes.
5. Meanwhile, cook the gnocchi according to package directions.
6. Drain and add to the tomato sauce.
7. Stir in well.
8. Arrange the chicken over the gnocchi.
9. Top with parsley and serve warm.

