

ANTONIO'S

WEEKLY MARKET SALE

Prices Effective 5/9-5/15/19
 Antonionsonline.com | (407)645-1039



Aged 6 Weeks Black Angus Ribeye Steaks & Fresh Mahi Mahi



Fresh Mahi

Antonio's Grab & Go
 Eggplant
 Only \$11.00 Reg. \$13.00



Hancock Lobster Risotto
 This is Fantastic
 \$18.49 each Reg. \$22.49



Black Angus Ribeye Steaks



14.29
 Per/lb

Aged Six Weeks Certified Black Angus Ribeye Steaks Reg \$16.29 Per/lb

Terre Di Puglia

Stuffed Pork Tenderloin



\$7.99
 each

Tenderloin Stuffed with Fig, Goat Cheese Spread, Walnuts, Caramelized Onion

Pizzelle

Blackened Chicken Breast



\$7.99
 each

Stuffed with Ham, Grilled Pineapple, Caramelized Onion & Mozzarella- Delicious

Barbera EVOO

Mahi Mahi



\$7.49
 Per/8oz

It's Mahi Season. Come Get Some Fresh From Antonio's Regularly 8.49 8oz

Organic Orange Juice



\$3.29
 each

Italian Salted Snack Flavors Classic, Garlic Pepper and Fennel Reg \$3.99



\$5.29
 each

Delicious Pizzelle Biscotti Brothers Reg. \$5.99



\$13.49
 liter

Imported Italian Extra Virgin Olive Oil 1 Liter Reg. \$15.49



\$6.99
 each

Lake wood Organic Juices Reg \$7.99

Gorgonzola Dolce Cheese



\$12.79
 Per/lb

Imported Delicious Italian Blue Cheese Reg. \$14.49 per/lb

Red Raspberry Jam



\$8.49
 each

Stonewall Kitchen Gluten Free & Non GMO Reg. \$9.99

Cornichons



\$5.49
 Per/lb

French Sour Pickles Reg. \$4.69 per/lb

Italian Artichokes In Oil



\$4.89
 each

Giusto Sapore Artichokes Quartered in Oil Reg. \$5.99

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



Antonio's Recipes
 Penne All' Arrabbiata

Hibiki Harmony
 Fine Japanese
 Whiskey
 Only \$65.99
 Reg. \$79.99

Galerie Latro
 Knights Valley
 Cabernet
 Only \$39.99
 Reg. \$48.99

Belle Gloss
 Dairyman, Clark
 & Telephone,
 Las Alturas &
 Balade
 Only \$39.99
 Reg. \$45.99

St Germain
 Liqueure
 Only \$33.99
 Reg. \$36.99



Prep 5 min
 Cook 20 min
 Yield Serves 4

INGREDIENTS

All ingredients are available in Antonio's Market!

- 1 lb Dried Penne Pasta
- 1 Jar Antonio's Arrabbiata

PREPARATION

1. In a sauce pan, heat Antonio's Arrabbiata Sauce
2. Cook pasta Per Instructions
3. Drain Pasta and Combine with Arrabbiata sauce In Saucepan
4. Parmesan to taste