

ANTONIO'S

Market Grocery Store Sale

Prices Effective 6/1-6/7/2023

Antoniosonline.com (407)645-1039

We Serve Premium Bourbons
At The Bar Upstairs. Join Us
For Happy Hour M-F 430-7p
\$2 Off Cocktails and Wines By
The Glass \$1 Off Beer



Antonio's Calamari Is The
Best! Available Upstairs And
Downstairs Come Try Some



100% Black Angus
NY Strip Steak Aged 28 Days
Only \$23.87 Reg \$27.07 Per/lb



Superior Aged Beef

Chicken Breast Stuffed With
Prosciutto, Parmesan, Mozzarella
& Ricotta Only \$8.99 Each



See Store For Cooking Instructions

Pork Tenderloin Stuffed With
Ham, Fresh Basil & Mozzarella
Only \$8.99 Each



See Store For Cooking Instructions

Fresh Corvina
Only \$18.27 Reg. \$20.75 Per/lb
Sustainably Sourced



ANTONIO'S Parmesan Reggiano
Only \$18.27 Reg. \$19.99 Per/lb



Alessi Pine Nuts
Only \$6.47 Reg. \$7.25 Each



Giusto Whole Artichokes Hearts
In Oil Italian Imported
Only \$6.47 Reg. \$7.29 Each



STONEWALL KITCHEN
Everything Aioli
Only \$7.17 Reg \$7.99 Each



FILOTEA ARTISAN PASTA
Tonnarelli Or Alla Chitarra Spaghetti
Only \$7.87 Reg. \$8.99 Each
Tastes Like Fresh Pasta



ASLESSI Sesame Bread Sticks
Only \$2.17 Reg. \$2.79 Each



STONEWALL KITCHEN
Roasted Garlic Onion Jam
Only \$7.17 Reg. \$7.95 Each



D'ARTAGNAN
Smoked Andouille Sausage
Only \$8.07 Reg \$8.95 Each



Baby Blue
Red Blend
Sonoma
Only \$34.97
Reg. \$36.99
44% Cabernet
32% Merlot
10% Syrah
9% Petit Verdot
4% Malbec
1% Cabernet Franc



Silver Palm
Cabernet
Only \$18.97
Reg. \$20.99



Isenhower
Viognier
Columbia
Valley
Only \$18.97
Reg. \$20.99



Crossbarn
Chardonnay
Sonoma
Only \$31.97
Reg. \$33.99



Boyd & Blair
Potato Vodka
Only \$26.97
Reg. \$28.00



Toki
Suntory
Whiskey
Only \$29.97
Reg. \$31.99



Boyd & Blair
Craft Cocktails
Keystone Tea
Bly Rum
Daquari
Only \$27.97
Reg. \$29.99



Legent
Bourbon
Only \$33.97
Reg. \$35.99



Antonio's Recipes

BASIL PESTO PASTA WITH ROASTED PINE NUTS



Ingredients

- 1 lb FILOTEA Artisan Pasta or your choice
- 4 cups Antonio's parmesan cheese, shredded
- 1 Jar Stonewall kitchen pesto sauce
- 1/2 cup olive oil
- 3 ounces pine nuts
- salt

Directions

1. Boil Pasta according to instructions. Al Dente works the best.
2. Toast the pine nuts on a cookie sheet in oven @350 until golden brown. Set aside
3. Add 2 cups Parmesan cheese, Stonewall Pesto Sauce and 1/2-package Toasted pine nuts in food processor.
4. Slowly pour the olive oil while blending all ingredients together. Set aside.
5. Drain pasta.
6. Stir in the cheese/basil mixture.
7. Blend in the remaining 2 cups Parmesan and the toasted pine nuts.
8. Serve Warm or Cold