

# ANTONIO'S

## Market Grocery Store Sale

Prices Effective 9/14-9/20/2023

Antoniosonline.com (407)645-1039

Come Check Out Our New Bar Menu Items. M-F 430-7p



Magical Dining Continues Upstairs. 3 Course Meal Only \$40.00 Call (407)645-5523

For Reservations



**100% Black Angus**  
Ribeye Steak Aged 28 Days Only  
\$16.57 Reg \$19.99 Per/lb



Superior Aged Beef

Chicken Breast Stuffed With Broccoli & Cheddar Cheese  
Only \$8.99 Each



See Store For Cooking Instructions

Pork Tenderloin Stuffed With Ham and Swiss Cheese  
Only \$8.99 Each



See Store For Cooking Instructions

Fresh MAHI MAHI  
Delicious  
Only \$20.87 Reg. \$23.99 Per/lb



Sustainably Sourced

STONEWALL KITCHEN  
Sun-Dried Tomatoes, Or Artichoke Pesto  
Only \$6.97 Reg. \$7.95 Each



LEVONI SAN DANIELE  
PROSCIUTTO  
Only \$29.97 Reg. \$31.99 Per/lb



DORIA BUCANEVE COOKIES  
Only \$4.27 Reg. \$4.99 Each



DECECCO PASTA  
Linguine #8, Angel Hair #9, Spaghetti #12, Bucatini #15, Fusilli #34, Or Shells  
Only \$2.27 Reg \$3.29 Each



BEE HIVE CHEESE  
BIG JON SECRET CAJUN FLAVOR  
Only \$5.97 Reg. \$6.99 Each



D'ARTAGNAN CHICKEN  
Leg & Thigh Package All Natural  
Only \$7.87 Reg. \$8.69 Per/lb



IL MOLINO EVOO VARIETALS  
With Lemon, Orange, Basil, Rosemary Or Garlic & Chili  
Only \$10.97 Reg. \$11.99 Each



ALESSI PINE NUTS  
Only \$6.27 Reg \$7.25 Each



Bushmills Original Irish Whiskey  
**Only \$16.99**  
Reg. \$21.99



Kahlua  
**Only \$21.45**  
Reg. \$32.99



Cointreau Liqueur  
**Only \$34.28**  
Reg. \$46.79



Knob Creek Bourbon  
Antonio's Single Barrel  
Select 4<sup>th</sup> Edition  
**Only \$57.97** Reg. \$59.99



Knob Creek Rye Antonio's  
Single Barrel Select  
**Only \$55.97** Reg. \$61.99



Ron Abuelo  
7 Year Rum  
**Only \$26.40**  
Reg. \$34.59



Seagrams Seven  
Crown Whiskey  
**Only \$12.38**  
Reg. \$17.39



Compass Box  
Peat Monster  
**Only \$53.88**  
Reg. \$62.99



# Antonio's Recipes

## BASIL PESTO PASTA WITH ROASTED PINE NUTS



### Ingredients

- 1 lb pasta of choice
- 4 cups 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 in oven at 350 on a sheet pan with a splash of olive oil until golden brown. Set aside.
3. Add 2 cups Parmesan cheese, Stonewall Pesto Sauce and 1/2-package pine nuts in food processor.
4. Slowly pour the olive oil while blending all ingredients together. Set aside.
5. Toast the remaining pine nuts in a splash of olive oil until golden brown. Set aside.
6. Drain pasta.
7. Stir in the cheese/basil mixture.
8. Blend in the remaining 2 cups Parmesan and the toasted pine nuts.
9. Serve Warm or Cold