

ANTONIO'S

Market Grocery Store Sale

Prices Effective 7/11-7/17/2024

Antoniosonline.com (407)645-1039

100% Black Angus Aged 28 Days NY STRIP
Only \$22.38 Reg \$25.36 Per/lb



Superior Aged Beef

FRESH BRANZINO
Only \$18.75 Reg. \$21.25 Per/lb



Sustainably Sourced

PRE SLICED LEVONI DELI MEATS
Salame, Ham, Mortadella, Bresaola, Soprasetta \$1.00 Off Each Package



PRE SLICED DELI CHEESE
Provolone, Swiss, Cheddar \$1.00 Off Each Package



STONEWALL KITCHEN BREAKFAST BASKET
Jams Sauces & Mini Toasts
Only \$59.97



ANTONIO'S FRESH FROZEN PIZZAS
\$1.00 OFF ANY PIE



ANTONIO'S GRAB & GO PREPARED FOODS
\$1.00 Off All Grab & Go Packages



EGGLAND'S BEST GRADE A EGG'S
Only \$5.85 Reg. \$6.50 Per Dozen



D'ARTAGAN UNCURED APPLEWOOD SMOKED BACON
All Natural No Additives
Only \$11.77 Reg. \$13.95 Each



D'ARTAGAN SARNISH STYLE CHORIZO All Natural
Only \$9.77 Reg. \$10.95 Each



DE CECCO PASTA
Egg Pappardelle & Fettuccine
\$1.00 Off Each Package



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ANTONIO'S HOMEMADE SAUCE'S
\$1.00 Off Each



ANTONIO'S RAVIOLIS
Cheese, Beef Short Rib, Lobster, Pumpkin/Squash, Rock Crab
\$1.00 Of Any Package



LOACKER QUADRATINI COOKIES
Tiramisu, Lemon, Dark Chocolate, Vanilla & Hazelnut
\$1.00 Off Each



Neprica Primitivo
Only \$14.97
Reg. \$15.99



Tenuta Di Arceno Chianti
Classico
Only \$30.97
Reg. \$32.99



Giapoza Cabernet
Only \$18.97
Reg. \$20.99



Coto De Imaz Rioja
Reserva
Only \$22.97
Reg. \$24.99



Chalk Hill Estate
Chardonnay
Only \$32.97
Reg. \$34.00



Cristom Chardonnay
Only \$44.97
Reg. \$46.99



Figuiere Rose
Only \$16.97
Reg. \$18.39



Polvaro Pinot Grigio
Only \$18.97
Reg. \$20.49



Antonio's Recipes

Antonio's Pasta Primavera



Ingredients

- 1 jar Antonio's Marinara Sauce (Arrabiatta Sauce for spicy!)
- 1 pkg Antonio's Mixed Vegetables
- 1/2 cup Parmigiano Reggiano, Grated
- 1 oz Extra Virgin Olive Oil
- 1/4 cup Garlic, Chopped
- 1/4 cup Basil, Chiffonade

Directions

1. Heat the olive oil in a large sauté pan over medium-high heat.
2. Add the mixed vegetables and sauté for 1 minute.
3. Add the garlic and sauté for 1 minute.
4. Deglaze the pan with the Antonio's sauce and simmer for 8 to 10 minutes.
5. Add the basil and Parmigiano.
6. Toss with your favorite pasta and enjoy!