

ANTONIO'S

Weekly Sale

Market Grocery Store Sale

Prices Effective 12/05-12/11/2024

Antonionsonline.com (407)645-1039

100% BLACK ANGUS

NY STRIP STEAK AGED 28 DAYS

Only \$22.97 Reg \$24.99 Per/lb



D'ARTAGNAN ROHAN DUCK

No Antibiotics or Added Hormones

Only \$14.17 Reg \$15.99 Each



CALLIPO SOLID LIGHT TUNA

YELLOWFIN TUNA

In Olive Oil. Italian Imported

3 x 2.8oz. Cans

Only \$8.87 Reg. \$10.49 Each



ANTONIO'S APPLEWOOD

SMOKED BACON

Only \$8.97 Reg. 9.99 Each



ANTONIO'S PRIVATE DINING EXPERIENCE ELEGANCE



**ANTONIO'S GIFT CARDS
GREAT CHRISTMAS GIFTS
AVAILABLE ONLINE**



TILLAMOOK EXTRA SHARP
CHEDDAR CHEESE

Only \$6.97 Reg. 7.29 Per/8oz.

(Package Sizes Vary)



LORENZO EVOO NO.3

Italian Imported EVOO

Only \$24.77 Reg. \$27.99



GIUSTO SAPORE PASTA'S

Fusilli, Cresto di Gallo, Rigatoni

Only \$4.97 Reg. \$5.53 Each



CASA MARRAZZO POMODORINI

GIALLI ERCOLANO-FROM ITALY

Delicious Small Yellow Tomatoes

Only \$12.97 Reg. \$14.45 Each



Great For Sauces, Salads & Pasta

GIUSTO SAPORE BASIL PESTO

Italian Imported Genovese Sauce

Only \$5.97 Reg. \$6.69 Each



GIUSTO SAPORE ALFREDO SAUCE

Italian Imported Pasta Sauce

Only \$6.97 Reg. \$7.69 Each



HAPPY MAMA SPREADS

Cherry & Chocolate Or

Strawberry & Chocolate

Only \$6.97 Reg. \$8.50 Each



AMARETTI VIRGINIA COOKIES

Amaretti Croccanti 150 Grams

Only \$9.17 Reg. \$10.29



Rombauer Zinfandel
Only \$42.97/
Reg. \$45.00



Ken Wright Pinot Noir
Only \$27.97/
Reg. \$29.99



Tenuta Di Arceno
Chianti Classico
Only \$29.97/
Reg. \$32.99



Jax Y3 Cabernet
North Coast
Only \$24.97/
Reg. \$26.99



Crossbarn Chardonnay
Only \$25.97/
Reg. \$27.99



Mohua Sauvignon Blanc
Only \$16.97/
Reg. \$17.99



Figuiere Rose
Only \$16.97/
Reg. \$18.29



La Cala Vermintino
Only \$15.97/
Reg. \$16.99



Antonio's Recipes

DUCK BREAST WITH ROASTED PEARS



Ingredients

- 2 ea 1 lb D'Artagnan Rohan Duck Breasts
- 6 ea Garlic Cloves
- 1/4 tsp Cinnamon
- 2 ea Pears, Halved, Cored and Cut lengthwise into eighths
- 1/4 cup Dry Marsala Wine
- 2 tbsp Honey
- Fine Sea Salt

Directions

1. Pat duck dry and trim off any excess fat.
2. Pierce skin of duck all over with a fork, then score the skin to allow it to become crisp.
3. Sprinkle cinnamon over skin-side of breasts.
4. Press 3 cloves into the scores of the skin.
5. Let stand, covered and at room temperature for 15 minutes.
6. Remove garlic cloves and discard.
7. Preheat the oven to 425 degrees F.
8. Season duck with 1/2 tsp of salt.
9. Heat a large skillet over high heat.
10. Once it is very hot, place the duck skin-side down into the skillet and reduce heat to low.
11. Cook duck, removing fat from the skillet, for 20 minutes.
12. Turn duck over and cook for about 5 more minutes or until an instant-read thermometer inserted in the center reads 125 degrees F.
13. Transfer duck to a plate, skin-side up.
14. Add pears to the skillet and stir to coat with remaining duck fat.
15. Place the skillet in the oven and roast for 10 minutes.
16. Add wine to the pan and return to oven for 5 minutes.
17. Using a slotted spoon, transfer pears to a plate.
18. Add honey and juices from plate with duck to skillet.
19. Warm over low heat, stirring just to combine, then remove from heat.
20. Slice duck and serve with pears and pan juices.

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LOOK AT WHAT PEOPLE ARE SAYING ABOUT THE RESTAURANT UPSTAIRS



K
Karen
Orlando
14 reviews

★★★★★ Dined on November 19, 2024
Overall 5 • Food 5 • Service 5 • Ambience 5

Everything from the reservation process to the host to the server to the food and to the pricing was absolutely fabulous. The quality today is just as good today as it was 10 years ago. That says a lot for management standards and the chefs themselves. Can't say enough about how good this restaurant is.

[Read less](#)

Antonio's - Maitland - Upstairs Responded on November 21, 2024
Hello Karen, ...
[Read more](#)

Is this helpful? Report



ANTONIO'S CHICKEN AND BEEF TUESDAY'S

Every Tuesday In The Market

Boneless Chicken Breast Only \$6.77 Regularly \$7.69 Per/lb
(Try Our Chef Trimmed Boneless Breast It Is 100% Ready Package to Pan)

Antonio's Fresh Ground Beef (80/20) Only \$ 7.47 Reg \$8.99 Per/lb
Compare Antonio's Ground Beef To Your Local Grocer's Ground Beef (It's Better)



ANTONIO'S

WE COOK WHAT WE SELL AND SELL WHAT WE COOK