

ANTONIO'S

Weekly Sale

Market Grocery Store Sale

Prices Effective 1/23-1/29/2025

Antoniosonline.com (407)645-1039

100% BLACK ANGUS

NY STRIP STEAK AGED 28 DAYS

Only \$26.97 Reg \$27.99 Per/lb



TARTUFLANGHE

White Truffle Mayonnaise

Only \$17.07 Reg \$19.39 Each



GIUSTO SAPORE

Cantuccini Or Biscotti With Almond

Only \$5.87 Reg \$6.69 Each



Italian Imported

CORDEO

ITALIAN WEDDING SOUP

Only \$6.67 Reg \$7.49 Each



VALENTINE'S DAY IS RIGHT AROUND THE CORNER. BE SURE TO MAKE YOU RESERVATION FOR OUR SPECIAL MENU UPSTAIRS (407)645-5523



Antonio's Market & Café Has Great Shopping, To Go Meals And Great Wines. It's Fun, Friendly & Delicious



BODRATO PRALINE RIPIENE

Only \$28.77 Reg. 32.59 Each



SOMMERDALE CHEESE

Wensleydale & Cranberries

Only \$7.97 Reg. 8.99 Per 4 oz.



GIUSTO SAPORE QUINOA

Vegetable Or Porcini Mushroom

Only \$6.47 Reg. \$7.39 Each



CASA MARRAZZA

POMODORINI GIALLI ERCOLAND

Only \$12.77 Reg. \$14.49 Each



Whole Cherry Tomatoes Italian Imported

CLAWSON BLUEBERRY FAYRE

STILTON CHEESE

Only \$5.87 Reg. \$6.67 Per 4 Oz.



STONEWALL KITCHEN

Vidalia Onion Fig Sauce

Only \$6.77 Reg. \$7.69 Each



TARTUFLANGHE TRIFULOT

White Or Dark Chocolate Pralines

Only \$21.47 Reg. \$24.29 Each



LEVONI MORTADELLA

Italy's Leading Brand

Only \$14.27 Reg. \$16.19 Per/lb



Rombauer Zinfandel
Only \$39.00
Reg. \$45.00



Massimo Rivetti Nebbiolo
Only \$19.57
Reg. \$22.19



Iron & Sand Cabernet
Only \$24.07
Reg. \$27.29



Querceto Chianti Classico
Riserva DOCG
Only \$25.5/
Reg. \$28.99



De Westhof Chardonnay
Limestone Hill
Only \$17.0/
Reg. \$19.99



Louis Moreau Chablis
Only \$34.97
Reg. \$39.99



Fil Di Rose Pinot Grigio
Only \$20.27
Reg. \$22.99



Michele Chiarlo Gavi
Only \$22.27
Reg. \$25.29



Antonio's Recipes

ANTONIO'S BALSAMIC BBQ CHICKEN PERFECT GAME DAY RECIPE



Ingredients

- 1 cup Balsamic vinegar
- 1 cup Honey
- 1 cup Brown sugar
- 1/2 cup Soy sauce
- 5 sprigs Rosemary
- 7 cloves Garlic, crushed
- 8-10 Chicken Breasts, drumstick or thighs
- 1/4 cup Sesame seeds, for garnishing
- 1/2 cup Flat leaf parsley, for garnishing

Directions

1. Combine the balsamic, honey, brown sugar, soy sauce, garlic and rosemary sprigs into a large mixing bowl. Whip until fully dissolved.
2. Place the marinade into a large re-sealable container, add the chicken, mix and refrigerate for 2 hours.
3. Preheat the oven to 450 degrees or ready the grill.
4. Take the chicken out and place on a parchment lined sheet tray.
5. Bake chicken for 18 minutes or grill until juices run clear.
6. Take the marinade and place into a medium sauce pot. Bring to a boil to eliminate bacteria, reduce to a simmer and cook until thick.
7. Place some of the sauce into a mixing bowl. When the chicken is cooked, place the chicken into the mixing bowl and toss to coat evenly.
8. Plate up and sprinkle with parsley and sesame seeds.

ANTONIO'S


Weekly Sale

Market Grocery Store Sale


Prices Effective 1/23-1/29/2025

Antoniosonline.com (407)645-1039

SEE WHAT OUR CUSTOMERS ARE SAYING ABOUT ANTONIO'S

← Reviews  X

All Replied Unreplied

 **Jenny Porter**
Local Guide • 49 reviews • 5 photos


★★★★★ 4 days ago **NEW**

Dine in • Dinner • \$20-30

Have always loved Antonio's, and had the pleasure of Jay being our server tonight. He was welcoming and attentive throughout the whole meal

Food: 5/5 Service: 5/5 Atmosphere: 5/5



Recommended dishes
Spaghetti w Meatballs

 **ANTONIO'S Maitland**
Owner

3 days ago

Jenny:
Thank you for being a loyal patron and visiting again. Thank you for the five-star review and we are glad that Jay did a good job of taking care of you Look forward to your return.

Greg
Gentile

 Edit  Delete

ANTONIO'S CHICKEN AND BEEF TUESDAY'S

Every Tuesday In The Market

Boneless Chicken Breast Only \$6.67 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 \$ 6.97 Reg \$7.99 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