



In The Bar

Happy Hour Antonio's Restaurant Upstairs
Monday-Friday 4:30p-7:00p
\$2 Off All Cocktails & Wines By The Glass And \$1 Off All Beer

Enjoy The Weather On The Balcony



Bar Menu Items: Burrata And Goat Cheese Artichoke

Cocktails: International Excursion, Empress Charm, Sicilian Spritz, Antonio's Old Fashion

ANTONIO'S

Weekly Sale

Market Grocery Store Sale

Prices Effective 4/17-4/23/2025

Antoniosonline.com (407)645-1039

Time To Celebrate! Graduates, Mom's & Dad's, Birthday's, Anniversaries, Business, Or Simply With Friends. Antonio's Has You Covered With Private Dining Rooms, Or In The Restaurant. (407)645-5523 Reservations

BLACK ANGUS NY STRIP

Aged 21 Days

Only \$23.97 Reg \$25.39 Per/lb



GULF OF MAINE SALMON

Fresh Never Frozen

Only \$16.47 Reg \$17.49 Per/lb



ANTONIO'S AMATRICIANA SAUCE HOUSE MADE

Only \$8.77 Reg \$9.99 Each



LEVONI COPPA STAGIONATA

Italy's Favorite Brand

Only \$7.07 Reg \$7.49 Per 4oz.



MARABISSI AMARETTI

Alla Grappa Biscotti

Only \$11.17 Reg. \$12.79 Each



GENTILE PASTA

PAPPARDELLE

Only \$6.87 Reg. \$7.99 Each



DIVINA CAPERBERRIES

Only \$11.37 Reg. \$12.99 Each 32oz.



FIORETTA BURRATA 4oz.

Only \$9.87 Reg. \$10.99 Each



CORDERO CANNELLINI BEANS

Only \$3.97 Reg. \$4.99 Each



SELEZIONE TARTUFI

Truffle Flavored Honey

Only \$13.77 Reg. \$14.99 Each



TARTUFLANGHE

Trifulot Pistaccio 7oz.

Only \$27.07 Reg. \$28.39



GIUSTO KALAMATA OLIVES 19.4oz

Pitted Only \$8.07 Reg. \$9.18 Each



Saldo Zinfandel
Only \$27.37
Reg. \$30.99



Root 1 Pinot Noir
Only \$13.27
Reg. \$14.99



One Stone Cabernet
Paso Robles
Only \$19.47
Reg. \$21.99



Titus Andronicus
Red Blend
Only \$37.07
Reg. \$41.99



Mer Soleil Chardonnay
Only \$17.67
Reg. \$19.99



Babich Sauvignon Blanc
Only \$14.17
Reg. \$15.99



Michele Chiarlo
Moscato D'Asti
Only \$14.97
Reg. \$16.99



Stemarri Grillo Sicilia
Only \$13.17
Reg. \$14.89



Antonio's Recipes

Antonio's Chicken Piccata



Ingredients

- 2 ea Chicken Breast, Butterflied then split in two
- 4 ea Lemon Slices, Sliced in wheels about 1/8in thick
- 1 jar Capers, Drained
- 2 oz Olive Oil
- 1/2 cup White Wine, Cook with Wine that you will drink
- 1 cup Chicken Stock, Use no/low sodium stock, We recommend homemade stock
- 1/2 cup Irish Butter, Diced
- 2 tbsp Shallots, Minced
- Salt and Pepper, To Taste

Or Simply Substitute Antonio's Jarred Piccata Sauce And Skip All Ingredients Except The Chicken

Directions

1. Heat the olive oil in large sauté pan over medium-high heat.
2. Season both sides of each piece of chicken breast with salt and pepper and sear on the first side until golden brown.
3. Flip the chicken and sauté for one minute. Remove from the pan and set the chicken aside.
4. Or Deglaze The Pan, Add Antonio's Piccata Sauce And Go To Step 7 And Then Plate The Food
5. Add the shallots to the pan and sauté for one minute.
6. Add the capers and lemon wheels. Sauté for an additional minute.
7. Deglaze the pan with the wine.
8. Bring the heat to high, add the chicken back to the pan and the chicken stock. Bring to a boil.
9. Once the sauce is boiling, add the butter and let boil until the butter has emulsified with the wine and stock.
10. Plate the chicken over your favorite pasta and pour the sauce over top.

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ANTONIO'S CHICKEN AND BEEF TUESDAY'S

Every Tuesday In The Market

Boneless Chicken Breast Only \$6.57 Regularly \$7.59 Per/lb

(Try Our Chef Trimmed Boneless Breast It Is 100% Ready Package to Pan)

Antonio's Fresh Ground Beef (80/20) Only \$ 5.27 Reg \$5.99 Per/lb

Compare Antonio's Ground Beef To Your Local Grocer's Ground Beef (It's Better)

SEE WHAT OUR CUSTOMERS ARE SAYING
ABOUT ANTONIO'S



Jennifer Moore

Local Guide • 64 reviews • 0 photos

★★★★★ 1 week ago **NEW**

Dine in • Lunch • \$20-30

Hard working and attentive.
Great pizza. 😊

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



ANTONIO'S Maitland

Owner

3 days ago

Jennifer

We are glad you enjoyed your pizza and we're happy with the service thank you for the five star review. Look forward to seeing you again.

Greg Gentile

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ANTONIO'S

WE COOK WHAT WE SELL AND SELL WHAT WE COOK