

ANTONIO'S

WEEKLY MARKET SALE

Prices Effective 9/5-9/11
 Antonionsonline.com (407)645-1039



Aged Six Weeks

Black Angus Ribeye Steaks & Fresh Pacific Swordfish

On Sale Now



Fresh Pacific Swordfish

Antonio's Hot Molinari Sausage
 Only \$10.49 Per/lb Reg. \$11.89
 Found in Freezer



See Antonio's Recipe
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DeCecco Rigatoni Pasta
 Only \$2.19 Reg. \$2.49



Black Angus Ribeye



12.49
Per/lb

Aged 6 Weeks Black Angus Ribeye
 Reg \$14.99 Per/lb

Antonio's Dipping Oil



\$4.99
each

Antonio's House Blend

Antonio's Blend Dipping Oil
 Regularly \$6.99

Stuffed Pork Tenderloin



\$8.99
each

Rosemary Pork Tenderloin

Stuffed with Asparagus, Roasted Peppers,
 Caramelized Onion, Fresh Mozzarella

Fresh Baguette



\$3.50
each

Fresh Baked Baguette
 Reg \$3.99 each

Stonewall Kitchen



\$5.75
each

Black Bean Salsa

Stonewall Kitchen Products
 Reg \$6.29

Giusto Sapore



\$3.99
32 oz.

Lupini Beans

Imported Italian Lupini Beans
 Reg \$4.49

Blackened Chicken Breast



\$8.99
each

Stuffed with Spinach, Feta Cheese,
 Pepperocini & Red Onion

Poma Rosa



\$1.69
each

Tomatoes In Juice

Imported Poma Rosa Tomatoes
 Regularly \$1.99

Delicious Grilled or Baked



\$7.49
Per/8oz

Fresh Never Frozen
 Regularly \$8.49 8oz

Chinotto San Pellegrino



\$1.25
each

Sparkling Fruit Beverage

Deliciously Refreshing
 Reg \$6.09 Each

Divina Stuffed Olives



\$6.25
each

All Flavors

Divina Imported olives
 Regularly \$6.99

The Peanut Shop



\$5.29
each

Wasabi Power Snack Mix

Delicious & Healthy Snacks
 Reg \$5.99

Melini Chianti
Riserva
Only \$12.99
Reg. \$14.99

Principessa Gavia
Gavi
Only \$14.49
Reg. \$16.99

Pampero
Aniversario
Rum
Only \$27.99
Reg. \$34.99

Meletti
Limoncello
Only \$17.99
Reg. \$20.99



Antonio's Recipes Antonio's Sausage & Peppers



INGREDIENTS

- 1 jar Antonio's Marinara Sauce (Antonio's Arrabiatta Sauce for spicy)
- 1lb Antonio's Sweet or Hot Sausage, pulled out of the casing
- 2ea Red Bell Pepper, diced
- 1ea Onion, diced
- 1oz Extra Virgin Olive Oil

METHOD OF PREPARATION

1. In a sauce pan heat the olive oil to med/high heat.
2. Add the loose sausage and sauté while breaking up with a spoon until sausage is cooked. About 3 minutes.
3. Add the red peppers and onions and sauté all together for 5 minutes.
4. Pour in the jar of Antonio's sauce and simmer for 5-7 minutes.
5. Toss with your favorite pasta and impress the family!