

ANTONIO'S

Grocery Store Sale

Prices Effective 9/10-9/16/20

Antoniosonline.com (407)645-1039

September Is National Bourbon Heritage Month Come Get Some



Antonio's Barrel Select Hillrock Bourbon

Tasting September 11th, 530-8pm Antonio's Market & Cafe

Visit Orlando magical dining

Prix-Fixe Menu
Appetizer, Entrée
& Dessert Only \$35

Antoniosonline.com

100 % Black Angus
Ribeye Steaks Aged 6 Weeks
Only \$15.39 Per/lb Reg. \$17.45



Boneless Chicken Breast
\$8.99 Each



Marinated in Garlic & Herbs Stuffed
With Lemon Ricotta Cheese &
Artichokes

Pork Tenderloin
Only \$8.99 Each



Stuffed With Figs, Caramelized
Onion, Goat Cheese & Arugula

Fresh Ruby Red Trout
Never Frozen
Only \$8.97 Per/lb Reg \$10.20



Antonio's Black Angus
Ready To Cook Hamburgers
\$1.99 Each



Fresh Brioche Hamburger Buns
Only \$1.99 For Two



Colesanus Grilled
Artichoke Hearts
Only \$5.37 Each Reg. \$7.29



Hass Avocados
Only \$.75 Each
Delicious



Scotti Arborio Rice
Only \$5.77 Reg. \$7.99



Fresh European Cucumbers
Only \$1.99 Each



Whole Pineapples
Fresh & Delicious
Only \$2.99 Each



Vicenzovo
Italian Lady Fingers
Only \$2.47 Reg. \$3.15



Kettmeir Pinot Grigio
Only \$19.97 Reg. \$22.99



The Barrel Blend
Napa Red Wine
Only \$29.97 Reg. \$32.99



Harken Chardonnay
Only \$11.97 Reg. \$14.99



BR Cohen Merlot
Only \$17.97 Reg. \$19.99



High West American
Prairie Bourbon
Only \$37.57 Reg. \$39.99



Dow's Fine White Porto
Only \$17.97 Reg. \$21.99



Grand Marnier
Only \$40.97 Reg. \$42.99



Collier & McKeel
Tennessee Whiskey
Only \$45.57 Reg. \$47.50



Antonio's Recipe's

Risotto With Artichokes



INGREDIENTS

- 6 ea Artichoke Hearts Colesanus
- 6 cups Chicken Stock
- 4 1/2 tbsp Butter
- 2 tbsp Extra Virgin Olive Oil
- 1 ea Onion, Finely Chopped
- 2 cups Scotti Arborio Rice
- 3 tbsp Parmesan Cheese, Grated
- 1 cup Sparkling Wine
- Salt and Freshly Ground Black Pepper to Taste
- 1 tbsp Flat-Leaf Parsley, Minced

DIRECTIONS

1. Cut the artichokes into very thin slices.
2. Set aside half of the slices.
3. Melt 1/2 tbsp of butter with 1 tbsp olive oil in a medium sauté pan over medium heat.
4. Add the artichokes and sauté for 3 minutes, then set aside.
5. Bring the stock to a boil in a medium saucepan, then reduce the heat and keep at a bare simmer.
6. Melt 1 tbsp of the butter with the olive oil in a large, heavy saucepan over medium heat.
7. Add the onion and cook, stirring constantly, for 3 minutes.
8. Add the rice and cook, stirring constantly, for 3 minutes.
9. Make sure every grain is coated with butter and oil.
10. Add 1/2 cup of the sparkling wine.
11. Add 1 cup of the stock and stir until the liquid is absorbed.
12. Add the uncooked, sliced artichokes.
13. Continue adding stock, about 1/2 cup at a time, stirring frequently and making sure all the liquid is absorbed before adding more stock.
14. Cook until the rice is just tender and creamy, about 15 to 20 minutes.
15. You may have some leftover stock.
16. Remove the pan from the heat and stir in the remaining 3 tbsp butter, the Parmesan cheese, the remaining sparkling wine and salt and pepper to taste.
17. Let the risotto rest for a minute or two before serving.
18. Serve topped with the sautéed artichokes and a sprinkle of parsley.