

ANTONIO'S

Grocery Store Sale

Prices Effective 10/15-10/21

Antoniosonline.com (407)645-1039

100 % Black Angus
Ribeye Steaks Aged 6 Weeks
Only \$15.57 Per/lb Reg. \$17.62



Boneless Chicken Breast
\$8.99 Each



Chicken Breast Stuffed With
Artichoke Hearts, Spinach &
Mozzarella Cheese

Pork Tenderloin
Only \$8.99 Each



Pork Tenderloin Stuffed With
Pancetta, Blackberries and Ricotta
Cheese

Fresh Atlantic Flounder
Never Frozen
Only \$17.97 Per/lb Reg \$19.99



Magical Dining
Runs Through October 31st

3 COURSES
\$35

West Orlando
magical dining
August 28th through October 31st
#MagicalDining



Fresh Baby Arugula
Only \$3.00 to \$4.00
Per Bunch



Village Farms Greenhouse Grown
Maverick Mix Tomatoes
Only \$3.57 Reg. \$4.00 Each



Levoni Rustico & Piccante Salame
Perfect For Charcuterie Boards
Only \$9.99 Reg. \$10.99 Each



★ New Item ★
Tennessee Whiskey
Belvitano Cheese
Only \$6.99 Each



It is a great time of year to
dine on the balcony. Join us
for lunch and dinner.



Bombolo Wedding Cookies
Imported From Italy
Only \$4.97 Reg. \$5.99 Each



Stonewall Kitchen
Simple White Crackers
Only \$5.47 Reg. \$6.95



Lavazza House Blend Coffee
Only \$8.77 Reg. \$10.79



Tutto Calabria Imported Italian
Crushed Hot Chili Peppers
Only \$9.47 Reg. \$10.49



Antonio's Recipes

Italian Style Meat Loaf



INGREDIENTS

- 1 lb Antonio's ground beef
- 1 cup Antonio's Seasoned Bread Crumbs
- 2 ea Garlic Cloves, Diced
- 1 can Diced Tomatoes (14 1/2oz), Drained Well
- 1/2 cup Onion, Diced
- 2 ea Eggs
- 1/2 cup Antonio's Barbecue Sauce, Divided
- 1/2 cup Parmesan Cheese, Freshly Grated
- 1 cup Parsley, Chopped
- Salt and Freshly Ground Black Pepper, To Taste

DIRECTIONS

1. Preheat the oven to 350 degrees F.
2. Spray a rimmed baking sheet with nonfat cooking spray.
3. Set aside.
4. In a large bowl, combine the ground round, bread crumbs, onion, garlic, parsley, tomatoes, cheese, eggs, 1/4 cup barbecue sauce, salt and pepper.
5. Mix well.
6. Shape the meat mixture into a 9x5inch loaf on the prepared baking sheet.
7. Spread the remaining 1/4 cup barbecue sauce over the meatloaf.
8. Bake for 1 hour, or until a meat thermometer reaches 160 degrees F.
9. Remove from the oven and let stand for 10 to 15 minutes before slicing to serve.

Chateau St Michelle
Cold Creek Cabernet
Only \$26.97 Reg. \$29.99



Chateau St Michelle
Cold Creek Chardonnay
Only \$19.97 Reg. \$22.99



Candoni Buongiorno
Cabernet/Syrah Blend
Organic Grapes
Only \$11.97 Reg. \$13.99



Vietti Moscato D'Asti
Only \$15.97 Reg. \$17.99



Wheatley Vodka
Only \$17.97 Reg. \$19.99



Woodford Reserve
Only \$37.97 Reg. \$39.99



Paddy's Old Irish Whiskey
Only \$19.97 Reg. \$21.99



Meletti Limoncello
Only \$19.97 Reg. \$21.49

