

# ANTONIO'S

## Grocery Store Sale

Prices Effective 11/19-11/25

Antoniosonline.com (407)645-1039

### Hillrock Bourbon Dinner December, 3<sup>rd</sup> 5:30:pm



Gift Baskets Available



100 % Black Angus  
NY Strip Steaks Aged 6 Weeks  
Only \$11.83 Per/lb Reg. \$13.47



Boneless Chicken Breast  
\$8.99 Each



Chicken Breast Marinated In Garlic &  
Stuffed With Ricotta, Mozzarella,  
Parmesan & Arugula

Pork Tenderloin  
Only \$8.99 Each



Tenderloin Rubbed With Middle  
Eastern Spices & Stuffed With  
Spinach, Bell Pepper & Pancetta

Fresh Corvina  
Never Frozen  
Only \$13.47 Per/lb Reg \$15.22



Fresh Broccolini  
Only \$3.49 Per/Bunch



Yukon Gold Potatoes  
Only \$1.69 Per/lb



Antonio's Fresh Ground Beef  
100% Black Angus 81/19  
Only \$3.99 Per/lb



Imported Italian Levoni  
Cotto Ham Sliced or Packaged  
Only \$5.97 Reg, \$6.99 Per/8oz.



Stonewall Kitchen  
Sun-dried Tomato pesto  
Only \$5.97 Reg. \$7.95 Each



Gentile Gragnano Pasta  
Penne Rigate  
Only \$4.47 Reg. \$6.79



Stonewall Kitchen Buttermilk  
& Cracked Peppercorn Dressing  
Only \$6.57 Reg. \$8.95



Giusto Artichoke Spread  
Imported From Italy  
Only \$5.77 Reg. \$6.99



Alexis Soyer  
Black Gold Red Blend  
Only \$14.97 Reg. \$16.99



Dough Sauvignon Blanc  
Only \$12.97 Reg. \$16.99



Unshackled Red Blend  
The Prisoner  
Only \$25.97 Reg. \$27.99



Unshackled Rose  
The Prisoner  
Only \$23.97 Reg. \$25.99



Makers Mark 46  
Only \$37.97 Reg. \$39.99



Carpano Punt E Mes  
Aperitivo  
Only \$24.97 Reg. \$26.99



Ransom The Emerald  
1865 Whiskey  
Only \$75.97 Reg. \$79.99



Legent Bourbon  
Only \$36.97 Reg. \$38.99



# Antonio's Recipes

## Penne All' Arrabbiata



### INGREDIENTS

Make Fresh or Use Antonio's Arrabbiata Sauce

- 1 lb Dried Gentile Penne Rigate Pasta
- 2 ea Garlic Cloves
- 1 ea Onion, Minced
- 3 tbsp Extra Virgin Olive Oil
- 1 ea Can Chopped Tomatoes, 20oz
- 2 tsp Red Pepper Flakes
- 1/4 tsp Dried Oregano
- Sea Salt, To Taste

### DIRECTIONS

1. Heat the olive oil in a large pan and sauté the onion and garlic until it softens.
2. Add the pepper flakes, oregano and tomatoes.
3. Simmer, uncovered, for 8 minutes.
4. Season with salt to taste.
5. Crush the tomatoes into the sauce, reduce the heat and simmer for 10 minutes more.
6. Adjust the seasoning if needed.
7. Meanwhile, bring a large pot of salted water to a boil and cook the penne.
8. Drain the pasta and add it to the sauce.
9. Toss well together.
10. Serve warm.