

ANTONIO'S

Grocery Store Sale

Prices Effective 1/7-1/13

Antoniosonline.com (407)645-1039

Hillrock Bourbon Single Barrel Select
Edition 1 \$95.00 (Limited Supply)
Edition 2 \$95



Great Time to Dine Outside On
Our Upstairs Balcony



Downstairs Outdoor Dining With
Social Distancing



100 % Black Angus
NY Strip Steak Aged 6 Weeks
Only \$13.07 Per/lb Reg. \$14.79



Boneless Chicken Breast
\$8.99 Each



Pesto Marinated Breast Stuffed With
Mozzarella

Pork Tenderloin
Only \$8.99 Each



Stuffed With Pancetta & Ricotta

Swordfish
Fresh Never Frozen
Only \$17.17 Per/lb Reg \$19.59



Cambozola Cheese
Only \$7.47 Reg. \$8.50 Per 8oz.



D'Artagnan Chorizo & Andouille
Sausage, no Nitrates or Hormones
Only \$5.97 Reg. \$6.99



D'Artagnan Organic Free Range
Chicken Leg Quarters (Whole Leg)
Only \$5.47 Reg \$5.99 Per/lb



Antonio's Fresh Ground Beef
Only \$3.99 Per/lb



Stonewall Kitchen
Cacciatore Simmering Sauce
Only \$6.97 Reg. \$8.95



Antonio's Italian & Greek
Olive Oil Blend All Natural
Only \$6.47 Reg. 8.49



Valsugana Express Polenta
Imported From Italy
Only \$3.77 Reg. \$4.25 Each



All Gentile Pasta
Penne, Spaghetti, Fettucine,
Linguine, Bucatini
Only \$5.47 Reg. 6.79



Bayten Sauvignon Blanc
Only \$13.97 Reg. \$15.99



Monsalaja Toscana Red
Only \$12.97 Reg. \$14.99



Solena Pinot Noir
Grand Cuvee
Only \$26.97 Reg. \$29.99



Aime Roquesante
Rose Cotes
Only \$11.97 Reg. \$13.99



Pinhook Rye'd On Rye
Only \$39.97 Reg. \$42.99
Only At Antonio's



Villa Massa
Limoncello
Only \$27.97 Reg. \$29.99



Tanqueray Gin
Only \$21.97 Reg. \$23.99



Belle de Brillet Liqueur
Pear & Cognac
Only \$47.97 Reg. \$49.99
Only At Antonio's



Antonio's Recipes

Antonio's 30 Minute Bolognese



INGREDIENTS

- 1 jar Antonio's Pomodoro Sauce
- 1 lb Antonio's 81/19 Ground Beef
- 2 oz Whole Milk
- 2 oz Red Wine
- 1 oz Extra Virgin Olive Oil
- 1 tsp Ground Nutmeg

DIRECTIONS

1. In a sauce pan bring the olive oil to med/high heat Sautee the ground beef, while braking it up with a spoon, until the meat is browned
2. Strain the fat from the beef in a colander/strainer and set aside
3. Deglaze the pan with the red wine, reduce for one minute
4. Then add the ground beef, milk, nutmeg and the jar of pomodoro sauce, and simmer on low/med heat for about 20 minutes
5. Season with salt & pepper
6. Then enjoy with any pasta of your choice!!!!