

ANTONIO'S

Grocery Store Sale

Prices Effective April 22-28

Antoniosonline.com (407)645-1039

Join Us For Lunch Upstairs
Wednesday Through Friday
1130-2pm



Join Us HAPPY HOUR UPSTAIRS

M-F 430-7pm

All Wine & Drinks \$2.00 Off

\$1.00 Off Beer

Be Sure To See Our Bar Menu



100% Black Angus
NY Strip Steaks Aged Six Weeks
Only \$15.75 Reg \$17.85 Per/lb



Boneless Chicken Breast
\$8.99 Each



Chicken Breast Stuffed With Organic
Scallions & Cheddar

Pork Tenderloin
Only \$8.99 Each



BBQ Glazed Pork Tenderloin

Delicious Swordfish
Fresh Never Frozen
Only \$17.95 Reg. \$20.35 Per/lb



Levoni Mortadella
Imported From Italy
Only \$13.97 Reg. \$15.49 Per/lb



Locally Grown Organic
Japanese Eggplant
Only \$1.50 Each



Antonio's House Ground Beef
100% Aged Black Angus Beef
Only \$4.99 Per/lb



Schellen Belle Cheese
Swiss & Cheddar Blend
From Switzerland
Goat Cheese \$6.50 Per 8oz.



Antonio's House Made
Fresh Ground Sausage
No Added Nitrates/Preservatives
Only \$3.99 Per/lb



Biscotti Brothers Italian Pizzelles
Chocolate, Lemon, Vanilla,
Anise & Almond
Only \$4.97 Each Reg \$5.99



Antonio's House Made BBQ Sauces
Original BBQ Only \$2.97
Honey BBQ & Spicy BBQ \$3.97



Stonewall Kitchen
Assorted Mustards
Only \$5.47 Reg. \$6.50



Hill Family
The Barrel Blend
Only \$29.97 Reg. \$32.99



Val D'Oca Prosecco Rose
Only \$13.97 Reg. \$15.99



Elizabeth Rose
Chockablock
Only \$24.97 Reg. \$26.99



Hartford Court
Chardonnay RRV
Only \$27.97 Reg. \$29.99



Maker's Mark 46
Only \$34.97 Reg. \$36.99



Cypress Noble Small
Batch Bourbon Whiskey
Only \$46.97 Reg. \$49.99



Casa Dragonos
Tequila Blanco
Only \$77.97 Reg. \$79.99



Grander 8 Year Old Rum
Only \$27.97 Reg. \$29.99



Antonio's Recipes

Italian Style Meatloaf



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 Original BBQ 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.