

# ANTONIO'S

## Grocery Store Sale

Prices Effective 7/15-7/21/2021

Antoniosonline.com (407)645-1039

Join Our Mailing List  
We Use Constant Contact



Simply Text  
**ANTONIO'S**  
(all caps)  
to  
**22828**

10% Off All Cases of Wine  
Mixed Cases Included  
Sale Items Excluded



Sunday  
Brunch  
Special In  
The Market  
Downstairs  
Frittata &  
Mimosa's



100% Black Angus  
Ribeye Steaks Aged Six Weeks  
Only \$23.47 Reg \$26.59 Per/lb



Boneless Chicken Breast  
\$8.99 Each



Stuffed With Genoa Salami &  
Provolone

Pork Tenderloin  
Only \$8.99 Each



Stuffed With Pancetta, Blackberries  
& Ricotta Cheese

Fresh Triple Tail Fish  
Sweet Flaky Meat  
Only \$22.47 Reg. \$25.49 Per/lb



Citterio Genoa Salame  
Only \$6.97 Reg. \$8.99 Per/lb



Clawson Wensleydale Cheese  
With Cranberries  
Only \$16.97 Reg. \$19.00 Per/lb



Fungi Jon Mixed Mushrooms  
Locally Grown  
Only \$8.97 Reg \$9.99 Per 1/2/lb



Antonio's Housemade Fresh  
Ground Italian Sausage  
No Added Preservatives Or Nitrates  
Only \$4.99 Per/lb



Mancini Artisan Pasta  
Penn or Rigatoni  
Only \$5.97 Reg. \$6.89 Each



Stonewall Kitchen Classic  
Vodka Sauce  
Only \$6.97 Reg. \$7.95 Each



Antonio's Honey BBQ Sauce  
Housemade  
Only \$3.97 Reg. \$4.99 Each



Stonewall Kitchen Salad Dressings  
Italian, Greek, Lemon Dijon  
Only \$6.97 Reg \$7.95 Each  
Buttermilk Cracked Peppercorn  
Only \$7.97 Reg. \$8.95





Figuiere Mediterranee  
Rose  
Only \$16.97 Reg. \$17.99



Colle Massari  
Rosso Riserva  
Only \$21.97 Reg. \$22.99



Mer Soleil Chardonnay  
Santa Lucia Highlands Reserve  
Only \$17.97 Reg. \$19.99



Luke Merlot  
Columbia Valley Wahluke Slope  
\$23.97 Reg. \$24.99



# Antonio's Recipes

## Penne Alla Vodka



Ingredients:

- Use Antonio's Homemade Recipe or Substitute With Stonewall Kitchen Classic Vodka Sauce
- 1jar Antonio's Pomodoro Sauce
- 2C Heavy Whipping Cream
- 1C Prosciutto San Danielle (End Piece sold in the deli,diced)
- ½C Parmigiano Reggiano (Grated)
- 2oz Vodka (Tito's is best)
- 1oz Extra Virgin Olive Oil
- ¼C Basil (Chiffonade)

Directions:

1. Heat (med/high) a large sauté pan with the olive oil.
2. Sauté the prosciutto for about 2 minutes.
3. Deglaze the pan with the vodka.
4. Then add the cream and jar of pomodoro sauce, simmer and reduce for 10 minutes.
5. Add the Basil, Parmegiano . Pour over your favorite pasta and enjoy!!!!!

Antonio's 2nd Edition  
Hillrock Single Barrel Bourbon  
Only \$91.97 Reg. \$95.00



Boyd & Blair Craft  
Cocktails 1 liter  
Only \$26.97 Reg. \$28.00  
Vodka w/Blood Orange,  
Cranberry & Lime +  
All Other Flavors



Bushmills Irish Whiskey  
Only \$19.97 Reg. \$ 21.99



Lazzaroni Amaretto  
Only \$22.97 Reg. \$23.99



## IRISH BUCK

Ingredients:

- 1 1/2 ounces Irish whiskey
  - 1/4 ounce lime juice, freshly squeezed
  - 2 ounces ginger ale, to top
- Garnish: lime wheel

Steps:

- Add the whiskey and lime juice into a Collins glass filled with ice.
- Top with the ginger ale and stir gently and briefly to combine.
- Garnish with a lime wheel.