

ANTONIO'S

Grocery Store Sale

Prices Effective 9/16-9/22/2021

Antoniosonline.com (407)645-1039

**Magical Dining At Antonio's
Eat For A Cause - \$1 Dollar
From Each Meal Served
Benefits Pathlight Home &
IDignity**

100% Black Angus
NY Strip Steak Aged Six Weeks
Only \$16.27 Reg \$19.18 Per/lb



Boneless Chicken Breast
\$8.99 Each



Antonio's Chicken Breast Stuffed With
Mozzarella, Sundried Tomato &
Spinach

Pork Tenderloin
Only \$8.99 Each



Antonio's Hand Cut Pork Tenderloin
Stuffed With Scallions, Spinach &
Cheddar Cheese

Fresh & Delicious Corvina
Only \$15.07 Reg. \$17.00 Per/lb



Antonio's All Natural Homemade
Ground Sausage
Only \$3.79 Reg. \$4.99 Per/lb



Schellen Belle Cheese
Only \$14.97 Reg. \$16.99 Per/lb



Antonio's Chicken & Artichoke
Boil In A Bag Entree
Only \$14.00 Reg \$15.00 Each



**Boil For 10 Minutes
Simple Delicious Dinner**

Antonio's Black Angus
Ground Beef
Only \$4.97 Reg. 5.99 Per/lb



Antonio's Boil In A Bag
Chicken Pizzaiola Entree
Only \$13.00 Reg. \$14.00 Each



**Boil For 10 Minutes
Simple Delicious Dinner**

Antonio's Gelato
Chocolate or Vanilla
Only \$4.99 Reg. 5.99 Each



Tuttocalabria Calabrian
Chili Oil Hot EVOO
Only \$13.99 Reg. \$15.99 Per/lb



Stonewall Kitchen Mustards
Maine Maple Champagne or
Maine Craft Ale
Only \$5.50 Reg. 6.50 Each



**Happy Hour In The Bar
Upstairs M-F 4:30-7pm
Two Dollars Off Cocktails &
Wines By The Glass & \$1 Off
All Beer**

Mer Soleil Chardonnay
Sant Lucia Highlands
Only \$18.97 Reg. \$19.99



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



Alexis Soyer Cabernet
Only \$27.97 Reg. \$28.99



Cade Sauvignon Blanc
Napa Valley
\$31.97 Reg. \$32.99



Pinhook Rye-Kentucky
Straight Rye Whiskey
Only \$40.97 Reg. \$42.99



Four Roses Single Barrel
Bourbon
Only \$47.97 Reg. \$48.99



Melletti Limoncello
Only \$20.47 Reg. \$ 21.49



Concannon Irish Whiskey
Only \$26.97 Reg. \$27.99



Antonio's Recipes

ANTONIO'S 30 MINUTE BOLOGNESE



Ingredients:

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

Directions:

- 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
- Strain the fat from the beef in a colander/strainer and set aside
- Deglaze the pan with the red wine, reduce for one minute
- Then add the ground beef, milk, nutmeg and the jar of pomodoro sauce, and simmer on low/med heat for about 20 minutes
- Season with salt & pepper
- Then enjoy with any pasta of your choice!!!!