

ANTONIO'S

Grocery Store Sale

Prices Effective 10/14-10/20/2021
Antoniosonline.com (407)645-1039

Sunday Brunch Special In The Café Downstairs Frittata & Mimosa



100% Black Angus
NY Strip Steak Aged Six Weeks
Only \$18.47 Reg \$20.99 Per/lb



Boneless Chicken Breast
\$8.99 Each



Antonio's Hand Cut Chicken Breast
Pesto Marinated & Stuffed With
Mozzarella Cheese

Pork Tenderloin
Only \$8.99 Each



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

Fresh & Delicious Haddock
Only \$11.07 Reg. \$12.59 Per/lb



Antonio's Smoked Salmon
Sliced And Packaged
Only \$32.97 Reg. \$36.00 Per/lb



Antonio's Black Angus
Ground Beef
Only \$4.97 Reg. \$5.49 Per/lb



Antonio's Brand
Asiago Fresco Cheese
Only \$12.47 Reg \$13.59 Per/lb



Lakewood Organic Juices
Pink Grapefruit Or
Pineapple Coconut
Only \$ 7.27 Reg. \$8.55 Each



Gentile Artisan Pasta
Spaghetti or Linguine
Pesto Only \$6.47 Reg \$7.25 Each



Fungi Jon Mixed Mushrooms
Lions Mane, Trumpet, Oyster
Only \$18.00 Reg. 20.00 Per/lb



Stonewall Kitchen
Classic Italian Or Classic Greek
Salad Dressing
Only \$6.97 Reg. \$7.95 Each



Divina Blue Cheese or
Feta Stuffed Olives
Only \$7.97 Reg, \$8.99 Each



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

Antonio's Recipes

SMOKED SALMON PANCETTA AND EGGS WITH SPAGHETTI



Ingredients:

- 1 lb Gentile Spaghetti
- 1/3 cup Antonio's Extra Virgin Olive Oil
- 3 oz Antonio's Smoked Salmon, Diced
- 4 oz Antonio's Pancetta, Sliced Thick, Diced
- 2 ea Egg Yolks
- 3 ea Whole Eggs
- 1/2 cup Antonio's Parmigiano-Reggiano, Grated, Divided
- Salt and Freshly Ground Black Pepper, To Taste

Directions:

1. In a large serving dish (that can later accommodate the pasta) beat the eggs and the yolks with half of the Parmigiano cheese.
2. Season with salt and generously with pepper.
3. Set aside.
4. Bring a large pot of salted water to a boil.
5. Add the spaghetti and cook according to package instructions.
6. Meanwhile, heat the olive oil in a large skillet over medium heat.
7. Add the pancetta and cook for 1 to 2 minutes.
8. Add the salmon and cook for 1 minute more.
9. Drain the spaghetti, add to the skillet and mix until the pasta and sauce are well combined.
10. Stir the pasta and its sauce into the eggs.
11. Add the remaining Parmigiano and mix well.
12. Adjust seasoning to taste.
13. Serve immediately.

Iron + Sand Cabernet
Sauvignon
Only \$25.97 Reg. \$26.99



The Snitch Chardonnay
Napa Valley
Only \$32.97 Reg. \$34.99



Sean Minor
Sauvignon Blanc
Only \$14.57 Reg. \$15.49



Bonanza Cabernet
Sauvignon
\$19.97 Reg. \$22.99



Russell's 6 Year Reserve
Rye Whiskey
Only \$47.97 Reg. \$49.99



Strega Liquore
Only \$38.97 Reg. \$39.99



Boyd & Blair Potato Vodka
Only \$26.97 Reg. \$28.00



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

