

# ANTONIO'S

## Grocery Store Sale

Prices Effective 1/13-1/19/2022

Antoniosonline.com (407)645-1039

100% Black Angus  
Ribeye Steak Aged Six Weeks  
Only \$19.77 Reg \$22.49 Per/lb



Great Price For Aged beef

Boneless Chicken Breast  
\$8.99 Each



Antonio's Hand Cut Chicken Breast  
Stuffed With Artichoke Hearts,  
Spinach And Mozzarella

Pork Tenderloin  
Only \$8.99 Each



Antonio's Trimmed Pork Tenderloin  
Stuffed With Pepperonata And  
Mozzarella

Fresh And Delicious  
Triple Tail Fish  
Only \$23.87 Reg. \$27.19 Per/lb



Levoni San Gennaro Salame  
Only \$19.87 Reg. \$21.79 Per/lb



Mitica Drunken Goat Cheese  
Semi-Soft Bathed In Red Wine  
Only \$15.97 Reg \$17.99 Per/lb



San Francisco  
Molinari Sweet Italian Sausage  
Only \$7.57 Reg \$8.49 Per/lb



Antonio's Peppershooters  
Only \$12.57 Reg \$13.59 Per/lb



**Sunday Brunch In The  
Market Downstairs  
A Delicious Frittata And  
Mimosa**

Divina Greek Stuffed Olives  
Garlic, Blue Cheese, Or Feta  
Only \$7.97 Reg \$8.99 Each



Alessi Pesto  
Only \$3.57 Reg \$3.99 Each



Giusti Premio Balsamic  
Vinegar of Modena  
Only \$8.97 Reg. \$9.99 Each



Gentile Imported Italian Artisan  
Pasta Only \$6.57 Reg \$7.25 Each  
Spaghetti, Linguine, Bucatini, Penne



**Happy Hour In The Bar Upstairs  
Monday-Friday 4:30pm-7:00pm  
\$2 Off Cocktails And Wines By  
The Glass & \$1 Off Beers**



Colle Massari  
Montecucco Rosso Riserva  
Only \$23.97 Reg. \$24.99



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



Iron Horse Chardonnay  
Only \$22.97 Reg. \$24.99



The Barrel Red Blend  
Only \$31.97 Reg. \$32.99



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



Four Roses Single  
Barrel Bourbon  
Only \$49.97 Reg. \$51.99



Cimarron Tequila Blanco  
Only \$22.97 Reg. \$24.00



Massenez Poire Williams  
Only \$77.97 Reg. \$79.99



# Antonio's Recipes

## PENNE WITH SAUSAGE & BROCCOLINI



### Ingredients:

- 3 tbsp Extra Virgin Olive Oil
- 1 lb Sweet Molinari Sausage, Cooked and cut into slices
- 1 lb Broccolini, Large stems removed
- 1 lb Gentile Penne Pasta
- 2 ea Garlic Cloves, Sliced Thin
- 1 tsp Salt
- 4 oz Antonio's Parmigiano-Reggiano, Grated

### Directions:

1. Pour the oil into a large skillet, add the garlic and sauté over low heat for 4 minutes.
2. Add the sausage slices, brown and then remove from the heat.
3. In a large pot, bring water to a boil.
4. Add the salt and broccolini.
5. Cover and cook until the broccoli rabe is tender.
6. Drain, preserving 1 cup of the cooking water.
7. Put the broccoli rabe in the skillet with the sausage and briefly sauté the mixture.
8. In the meantime, bring another pot of water to a boil.
9. Add salt and cook the Penne for 10 to 12 minutes.
10. When cooked, drain the pasta.
11. Add the pasta to the sausage and broccolini rabe mixture.
12. Sauté for 2 to 3 minutes to help ingredients combine well.
13. Add the grated Parmigiano.
14. Serve warm and garnished with additional grated Parmigiano.