

ANTONIO'S

Market Grocery Store Sale

Prices Effective 5/12-5/18/2022

Antoniosonline.com (407)645-1039

100% Black Angus
NY Strip Steaks Aged Six Weeks
Only \$22.36 Reg \$25.34 Per/lb



Great Price For Aged Beef

Boneless Chicken Breast Basil Pesto
Rubbed & Stuffed With Goat Cheese
& Sundried Tomatoes \$8.99 Each



Antonio's Pork Tenderloin
Wrapped in Prosciutto
Only \$8.99 Each



Fresh Wahoo
Great On The Grill
Only \$15.37 Reg. \$17.43 Per/lb



Wild Caught Sustainable



Sunday Brunch In The Café
Frittata & Mimosa

Stonewall Kitchen Buffalo
Aioli Only \$7.97 Reg. \$8.95 Each



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Gioella Scamorza
Affumicata Cheese
Only \$14.97 Reg \$15.89 Each



D'Artagnan Whole Chicken
Leg & Thigh All Natural Organic
Only \$7.27 Reg \$7.89 Per/lb



Margherita Pepperoni Stick
Only \$4.27 Reg \$4.79 Each



D'Artagnan Veal Demi Glace
Great For Sauces
Only \$13.87 Reg \$14.29 Each



Stonewall Kitchen
Blueberry Scone Mix
Only \$8.27 Reg. \$8.99 Each



Giusto Sapore Cold Pressed
Unfiltered Olive Oil
Only \$6.97 Reg. \$7.75 Each



Giuseppe Giusti Modena
Crema Balsamic Vinegar Galze
Only \$11.97 Reg \$12.99 Each



Lunch Upstairs
Wed-Fri At 11:30am
Complimentary House Salad
With Any Lunch Entree

Antonio's Recipes

Stonewall Kitchen

Buffalo Chicken Lettuce Wraps



Ingredients:

- 3 D'Artagnan chicken legs & thighs, bone in, skin on
- Olive oil
- Salt and pepper
- 3/4 cup celery, small dice
- 1/2 cup carrots, small dice
- 1/4 cup scallions (white and green parts), minced
- 6 Tablespoons Stonewall Kitchen Buffalo Aioli
- 1/4 teaspoon salt
- 6-8 lettuce leaves of your choice

Directions:

1. Preheat oven to 350° F
2. Place chicken on a baking sheet. Brush lightly with olive oil and season with salt and pepper. Roast for 35-40 minutes, until the juices run clear and the chicken has an internal temperature of 165° F. Allow to cool. Remove bones and skin and chop or shred chicken. Measure 3 cups and place in a mixing bowl.
3. Add celery, carrots, scallions, Buffalo Aioli and salt, mix. Can be stored in the refrigerator several days in an airtight container.
4. Spoon chicken salad down the center of each lettuce leaf. Garnish with blue cheese and wrap. Serve immediately.

Charles Krug
Sauvignon Blanc
Only \$20.57 Reg. \$21.69



Iron Horse Chardonnay
Only \$23.97 Reg. \$24.99



Trinchero Napa Valley
Mario's Cabernet Sauv.
Only \$35.97 Reg. \$36.99



Sassoregale Sangiovese
2019
Only \$15.97 Reg. \$66.99



Grand Marnier
Only \$42.97 Reg. \$44.99



Old Pepper Rye
Store Pick – Single Barrel
Only \$47.97 Reg. \$49.99



Milam & Greene
Triple Cask Bourbon
Only \$54.97 Reg. \$55.99



Marcotti Limocello Liqueur
Only \$16.17 Reg. \$16.99

