

ANTONIO'S

Market Grocery Store Sale

Prices Effective 6/23-6/29/20228
Antoniosonline.com (407)645-1039

100% Black Angus
NY Strip Steaks Aged Six Weeks
Only \$22.36 Reg \$25.33 Per/lb



Great Price For
Aged Beef

Antonio's Chicken Breast Stuffed
With Sundried Tomato
& Mozzarella Only \$8.99 Each



See Store For Cooking
Instructions

Antonio's Pork Tenderloin
Only \$4.27 Reg. \$4.99 Per/lb



Fresh Swordfish
Sustainably Harvested
Only \$16.47 Reg. \$18.69 Per/lb



Sunday Brunch In The Café
Frittata & Mimosa

Antonio's Sweet Molinari
Sausage
Only \$11.97 Reg. \$12.75 Per/lb



Alexian Wild Forrest
Mushroom Pate
Only \$7.07 Reg \$7.99 Per/lb



Breton Gluten Free Herb &
Garlic Crackers
Only \$3.27 Reg \$3.99 Each



DaneKo Havarti Cheese
Only \$4.97 Reg \$5.49 Per/lb



Sardo Black Olive Tapenade
Or Sundried Tomato Tapenade
Only \$5.07 Reg \$5.69 Each



Stonewall Kitchen
Traditional Pub Style Mustard
Only \$5.97 Reg. \$6.50 Each



Stonewall Kitchen
Bacon Ranch Salad Dressing
Only \$6.97 Reg. \$7.95 Each



Callipo Solid Light Tuna
In Olive Oil 3 x 2.8 oz Cans
Only \$9.58 Reg \$10.49 Each



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

State Of Mind
Chardonnay

Only \$67.97 Reg. \$69.00



Charles Krug
Sauvignon Blanc

Only \$20.59 Reg. \$21.69



Belle Glos Pinot Noir
Eulench

Only \$57.97 Reg. \$59.99



Silver Palm

Cabernet Sauvignon

Only \$19.97 Reg. \$20.99



Empress 1908 Indigo Gin
Only \$37.97 Reg. \$39.99



West Cork Bourbon
Cask Irish Whiskey
Only \$31.97 Reg. \$32.99



Milam & Green Single
Barrel Kentucky Bourbon
Only \$66.97 Reg. \$68.99

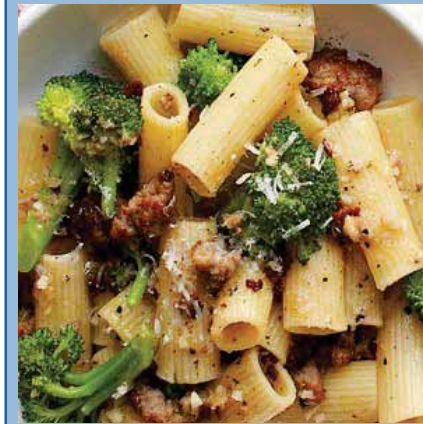


Rabbit Hole Kentucky
Straight Bourbon
Only \$68.97 Reg. \$70.00



Antonio's Recipes

Rigatoni With Sausage & Broccoli Rabe



Ingredients:

- 3 tbsp Extra Virgin Olive Oil
- 1 lb Antonios Sweet Molinari Sausage, Cooked and cut into slices
- 1 lb Broccoli Rabe, Large stems removed
- 1 lb Rigatoni 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 broccoli rabe.
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 rigatoni for 10 to 12 minutes.
10. When cooked, drain the pasta.
11. Add the pasta to the sausage and broccoli 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.