

# ANTONIO'S

## Market Grocery Store Sale

Prices Effective 8/4-8/10/2022

Antoniosonline.com (407)645-1039

### Sunday Brunch Special In The Café Downstairs Frittata & Mimosa



### Join Us For Happy Hour



We Serve Premium Bourbons At  
The Bar Upstairs. Join Us For  
Happy Hour M-F 430-7p  
\$2 Off Cocktails and Wines by  
The Glass \$1 Off Beer

### 100% Black Angus

Ribeye Steaks Aged Six Weeks  
Only \$17.57 Reg \$19.89 Per/lb



Superior Aged Beef

Antonio's Chicken Cordon Blue  
Chicken Breast Stuffed With Ham  
& Swiss Cheese Only \$8.99 Each



See Store For Cooking  
Instructions

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



Fresh Swordfish  
Only \$16.57 Reg. \$18.79 Per/lb  
Sustainably Harvested



Sartori Cheese BellaVitano  
Tennessee Whiskey  
Only \$6.67 Reg. \$7.19 Per/lb



Levoni Prosciutto  
San Danielle  
Only \$28.97 Reg \$31.99 Per/lb



Antonio's Peppadews  
Red or Golden  
Only \$8.97 Reg. \$9.29 Per/lb



Antonio's Ground Beef  
100% Black Angus  
Only \$4.97 Reg \$5.79 Per/lb



Giusto Sapore Semi Dried  
Tomato Bruschetta in Balsamic  
Only \$7.87 Reg \$8.39 Each



Gentile Pastas: Spaghetti,  
Linguine, Penne, Bucatini or  
Pappardelle  
Only \$7.27 Reg. \$7.99 Each



Il Mollino infused EVOO  
Lemon, Orange, Basil, Rosemary  
Only \$10.97 Reg. \$11.99 Each



Argento Silver Balsamic Vinegar  
Only \$15.97 Reg. \$16.99 Each





Bayten Sauvignon Blanc  
Only \$14.97 Reg. \$15.99



Charles Krug  
Sauvignon Blanc  
Only \$19.67 Reg. \$21.69



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



McNabb Cabernet  
Sauvignon  
Only \$14.97 Reg. \$15.99



Milam & Greene  
Rye Whiskey  
Only \$57.97 Reg. \$58.99



Russell Reserve 10 Year  
Kentucky Bourbon  
Only \$34.97 Reg. \$35.99



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



Grander 8 Year  
Panama rum  
Only \$28.97 Reg. \$29.99



# Antonio's Recipes

## Penne Alla Vodka With Salmon & Artichokes



### Ingredients:

- ✓ **1-Jar** Antonio's Pomodoro Sauce
- ✓ **2-Cups** Heavy Whipping Cream
- ✓ **1-Cup** Our Diced Prosciutto
- ✓ **½ Cup** Grated Parmigiano cheese
- ✓ **2oz** Tito's Vodka
- ✓ **1oz** Extra Virgin Olive Oil
- ✓ **¼ -Cup** Basil (*chiffonade*)
- ✓ **16 oz.** Antonio's Salmon
- ✓ **8 oz.** Artichokes

### Directions:

Heat (medium-to-high) a large Sauté pan with the Olive Oil. Sauté our diced Prosciutto for about 2-minutes. Set prosciutto aside add salmon to pan and cook to medium rare about 4 minutes or done to your liking. Deglaze the pan with Tito's Vodka. Add Artichokes and the Heavy Whipping Cream and the jar of Antonio's Pomodoro Sauce, simmer and reduce for 10-minutes.

Add the Basil and grated Parmigiano cheese.

Pour over the Pasta of your choice.