

ANTONIO'S

Market Grocery Store Sale

Prices Effective 9/22-9/27/2022
Antoniosonline.com (407)645-1039

Antonio's Has a Fine Selection
Of Hard To Find Bourbons. We
Have Some Of Our Own Single
Barrel Select Bourbons.
Come Ask Us About Them



Did you Know You Can Buy A
Bottle Of Wine Retail Price And
We Will Cork It At Your Table
For Only \$5
(Downstairs Only)



100% Black Angus
Ribeye Steak Aged 28 Days
Only \$18.27 Reg \$20.69 Per/lb



Superior Aged Beef

Chicken Cordon Bleu Stuffed With
Italian Cotto Ham & Swiss Cheese
\$8.99 Each



See Store For Cooking
Instructions

Antonio's Seasoned
Pork Tenderloin \$7.99 Each



Fresh Colorado Snapper
Only \$23.97 Reg. \$27.19 Per/lb
Sustainably Harvested



Stella Fontinella
Fine Wisconsin Cheese
Only \$6.97 Reg. \$7.99 Per/lb



Levoni Mortadella
Only \$13.07 Reg \$15.09 Per/lb
Italian Imported



Bindi Gelato
Chocolate or Vanilla (Pint)
Only \$7.07 Reg. \$7.99 Each



D'Artagnan Green Circle
Whole Chicken All Natural
Free Range No Additives
Only \$6.77 Reg \$7.59 Per/lb



Filotea Artisan Pasta's
Spaghetti, Linguine, Spinach Fettuccine Or
Squid ink Spaghetti
Only \$8.17 Reg. \$8.99 Each



See Recipe Page 2

Il Molino Infused EVOO
Lemon, Orange, Rosemary, Garlic Or Chili
Only \$10.97 Reg. \$11.99 Each



Giusto Sapore Whole
Hot Or Sweet Cherry Peppers
Only \$8.17 Reg \$8.95 Each 32oz.



La Monica White Or Red
Clam Sauce 15oz.
Only \$5.17 Reg. \$5.99 Each



Jordan Chardonnay
Russian River Valley
Only \$31.97 Reg. \$33.99



Famiglia Bianchi Malbec
Only \$21.97 Reg. \$22.99



Baby Blue Red Blend
Alexander Valley, Sonoma
Only \$35.97 Reg. \$36.99



Stemmari Grillo
Only \$11.97 Reg. \$12.99



Empress 1908 Indigo Gin
Only \$38.97 Reg. \$39.99



Michters Sour Mash
Small Batch Whiskey
Only \$48.97 Reg. \$49.99



High West American
Prairie Bourbon
Only \$38.97 Reg. \$39.99



Bly Rum Silver
Only \$21.87 Reg. \$22.95



Antonio's Recipes

Gorgonzola Fettuccine



Ingredients:

- 1 1/2 cups Heavy Cream
- 7 oz Gorgonzola
- 1 shot of Vodka
- 1 lb Filotea Spinach Fettuccine
- 3 1/2 oz Parmigiano-Reggiano, Grated
- Salt

Directions

1. Bring salted water to a boil.
2. In a heavy pot, heat the cream and stir in small pieces of the gorgonzola.
3. As soon as the cheese melts, add the vodka and let simmer for several minutes over low heat.
4. In the meantime, boil the noodles for 6-8 minutes.
5. Mix the noodles and sauce together with the grated cheese.
6. Serve immediately.