

ANTONIO'S

Market Grocery Store Sale

Prices Effective 1/19-1/25/2023
Antoniosonline.com (407)645-1039

Happy Hour In The Bar
Upstairs M-F 4:30-7p
\$2 Off Cocktails & Glass
Wines \$1 Off All Beer

100% Black Angus

Ribeye Steak Aged 28 Days
Only \$20.29 Reg. \$21.15 Per/lb



Superior Aged Beef

Antonio's Chicken Breast Stuffed
With Broccoli & Cheddar
Only \$8.99 Each



See Store For Cooking Instructions

Antonio's Pork Tenderloin Stuffed
With Sausage, Mozzarella & Spinach
Only \$8.99 Each



See Store For Cooking Instructions

Fresh Swordfish
Only \$28.17 Reg. \$31.87 Per/lb
Sustainably Sourced



Giusto Sapore – Cold Pressed
Extra Virgin Olive Oil 8.5 oz.
Only \$7.17 Reg. \$7.95 Each



Alessi White Balsamic Vinegar
Pear Infused
Only \$3.07 Reg. \$3.60 Each



Stonewall Kitchen Sundried
Tomato Pesto
Only \$1.17 Reg. \$7.95 Each



See Recipe Page 2

Scotti Arborio Rice
Only \$7.07 Reg. \$7.99 Each



See Recipe Page 2

We Have A Great Selection
Of Wines For Sale in The
Market Downstairs. Buy A
Bottle And We Will Cork It
At Your Table \$5. Plus 10%
Off All Cases Mix Match OK

Belletoile Triple Cream
Gourmet Soft Cheese
Only \$10.87 Reg. \$11.95 Per/lb
Imported From France



Citterio Sweet Cooked Capocollo
Only \$7.27 Reg. \$7.69 Per/lb



Molinari Salametti
Only \$16.97 Reg. \$17.69 Per/lb
Made in San Francisco



Biscotti Brothers Pizelle
Chocolate or Pumpkin
Only \$5.07 Reg. \$5.99 Each



Antonio's Recipes

Risotto With Sundried Tomato Pesto



Ingredients:

- 3-4 cups chicken stock
- 1 Tablespoon Stonewall Kitchen Roasted Garlic Oil
- 1/4 cup yellow onion, finely chopped
- 1/4 cup dry white wine
- 2 Tablespoons unsalted butter
- 1 cup Scotti Arborio rice
- 1/3 cup finely grated Antonio's Parmesan cheese
- 2 Tablespoons chopped fresh parsley
- 1/4 cup plus 1 Tablespoon Stonewall Kitchen Sun-Dried Tomato Pesto or Basil Pesto
- Salt and pepper, to taste

Directions

1. Pour the chicken stock into a large saucepan. Bring to a boil and then lower heat to medium-low, so stock is simmering.
2. In another large saucepan or sauté pan melt 2 Tablespoons of butter and Roasted Garlic Oil over medium heat.
3. Add the yellow onion and sauté for about 5 minutes.
4. Add the rice (Scotti Arborio) and stir to coat for about 1 minute.
5. Add the wine, stir and allow to evaporate.
6. Add 1 1/2 cups of the stock and stir constantly until it has almost absorbed into the rice.
7. Add remaining stock 1/2 cup at a time, allowing it to absorb. Continue to stir. This will take about 30 minutes.
8. When all the stock has been used, add remaining butter, Antonio's Parmesan cheese and Sun-Dried Tomato or Basil Pesto.
9. Stir gently and add the parsley.

Bonanza Cabernet
Only \$20.97 Reg. \$21.99



Charles Krug
Sauvignon Blanc
Only \$19.97 Reg. \$21.69



Juan Gil Jumilla
Only \$17.99 Reg. \$18.99



Mer Soleil Chardonnay
Only \$18.97 Reg. \$19.99



West Cork Bourbon
Cask Irish Whiskey
Only \$30.97 Reg. \$32.99



Cimarron Blanco Tequila
Only \$24.97 Reg. \$25.99



James E Pepper
1776 Rye Whiskey
Only \$35.97 Reg. \$36.99



Compass Box Peat Monster
Blended Malt Scotch Whiskey
Only \$60.97 Reg. \$62.99

