

ANTONIO'S

Market Grocery Store Sale

Prices Effective 3/16-3/22/2023
Antoniosonline.com (407)645-1039

Try Our Delicious Frozen Pizza –
Have Antonio's Whenever You Want
In The Market Downstairs



100% Black Angus

Ribeye Steak Aged 28 Days
Only \$19.97 Reg \$22.99 Per/lb



Superior Aged Beef

Pesto Marinated Chicken Breast
Stuffed With Sun-dried Tomato &
Buffalo Mozzarella Only \$8.99 Each



See Store For Cooking Instructions

Antonio's Pork Tenderloin Stuffed
With Goat Cheese, Arugula, Balsamic
Glaze, Red Onion & Rosemary
Only \$8.99 Each



See Store For Cooking Instructions

Fresh Wild Caught Atlantic Cod
Only \$112.97 Reg. \$14.99 Per/lb
Sustainably Sourced



D'Artagnan Rohan Duck Breast
All Natural No Additives
Only \$15.97 Reg. \$16.25 Each



D'Artagnan Andouille Sausage
Only \$8.07 Reg. \$8.95 Each



RICE SELECT
Royal Blend & Jamati Rice
Only \$7.67 Reg \$8.99 Each



Coelsanus Grilled Peppers
Only \$6.97 Reg \$7.69 Each



Many Of Our Dishes Are Cooked
Over The Wood Fire! You Can
Taste The Difference!

Citterio Sweet Cooked Capocollo
Only \$7.07 Reg. \$7.69 Per/lb



Tillamook Extra Sharp Cheddar
Only \$9.87 Reg. \$10.99 Per/lb



Giuseppe Giusti Balsamic Vinegar
Gourmet Glaze
Only \$13.07 Reg. \$14.19 Each



Locker Quadratini Cookies
Assorted Flavors
Only \$20.77 Reg \$21.77 Per/lb



McNabb
Cabernet
Sauvignon
Only \$24.97
Reg. \$26.99



Iron & Sand
Cabernet
Only \$27.79
Reg. \$29.99



Paul Hobbs
Chardonnay
Russian River
Valley
Only \$60.97
Reg. \$62.99



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



Russell Reserve
6yr Rye
Only \$47.99
Reg. \$49.99



Bushmills
Irish
Whiskey
Only \$19.99
Reg. \$21.99



Milam &
Greene Bourbon
Unabridged
Vol. 1
Only \$87.97
Reg. \$89.99



Paddy's
Irish
Whiskey
Only \$20.97
Reg. \$21.99



Antonio's Recipes

Duck Breast-Citrus Honey Sauce

All Ingredients Available in The Market



Ingredients

- Four Petite Or Rohan D'Artagnan Duck Breasts
- Salt and pepper
- Antonio's olive oil
- Citrus Honey Sauce

Directions

1. Pat Duck breasts dry after removing from package
 2. Score the duck fat criss-cross down to the duck meat
 3. Salt and pepper the duck thoroughly
 4. Generously coat with Olive Oil...Preferable Antonio's EVOO
 5. Preheat Grill on high
 6. Turn down one of the burners to low so you can cook with indirect heat
 7. Cook the duck flipping it once for 9 minutes which will render it medium rare. Longer if you desire more well done
 8. Cover With Citrus Honey Sauce
- Serve immediately with your sides of choice
Enjoy