

Executive Chef James Lisanti
Sous Chef James Allen



General Manager Shannon Devlin
Assistant GM Ashton McCord

DINNER
ANTIPASTI
To Start or Share

Garlic Breadbasket	\$5
<i>Add Pesto, Marinara, or Alfredo</i>	\$2
Soup of the Day Cup or Bowl	\$6/10
Baked Meatballs House Made Marinara, Mozzarella, Basil, and Grilled Bread	\$12
Crispy Brussels Spicy Maple Butter, Bacon, Goat Cheese, Sweet Drop Peppers	\$8/14
Spicy Sausage Stuffed Mushrooms Over Basil Pesto and Parmesan	\$12
Crispy Calamari Fritti Crispy Onions, Lemon, and NOLA Remoulade	\$14
White Wine Steamed Mussels Steamed with Garlic, Wine, Butter, and Herbs	\$12/18
Antipasto Plate Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola Olives, Cornichons, Boursin Stuffed Peppadew Peppers, Marinated Artichoke Hearts, Hard Boiled Egg, Crackers	\$22

Salads

	<i>Add Chicken \$6</i>	<i>Add Shrimp \$8</i>	<i>Add Salmon \$14</i>	
Agio House Artisan Lettuce, Cucumber, Tomato, Red Onion, Feta Cheese, Balsamic				\$10
Caprese Sliced Mozzarella, Vine Ripe Tomatoes, EVOO, Basil, Balsamic Reduction				\$12
Heart Of Romaine Caesar Shaved Parmesan and Seasoned Croutons				\$12
Wedge Salad Bacon, Tomato, Boiled Egg, Blue Cheese Crumbles, Crispy Onions, and Gorgonzola Dressing				\$14

Pastas

Agio Piccata Angel Hair, Spinach, Tomatoes, Artichokes, Lemon-Caper Butter Sauce	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Veal \$12 Add Salmon \$14</i>	
Fettuccine Alfredo Fettuccine Pasta, Broccoli, Herbs, Parmigiano Cream	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Salmon \$14</i>	
Gnocchi “Carbonara” Bacon, Sweet Peas, Tomato, Basil, Parmigiano Cream	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Salmon \$14</i>	
Bolognese Penne Pasta, Ground Veal, Beef, and Pork Stewed with House Marinara, Herbed Ricotta, Parmesan, and Basil	\$24
Chicken Parmigiano Spaghetti Pasta, Mozzarella, Parmesan, & Marinara	\$24
Four Cheese & Meat Lasagna House Made Bolognese, Rolled in Pasta Sheets with Boursin Cheese, Ricotta, Provolone, Mozzarella & Grilled Bread	\$24
Short Rib Stuffed Ravioli Braised Short Ribs Mixed with Goat Cheese, Cream Cheese, Parmesan, Roasted Mushrooms, Marsala Cream, Tomatoes, and Spinach	\$26
Seafood Scampi Linguine Pasta with Sauteed Shrimp, Mussels, Crab Meat, Tossed with Roasted Tomato, Herbs, and Garlic White Wine Butter	\$28
Veal Marsala Linguine Pasta with Roasted Mushrooms and Marsala Cream	\$30

**Glynn County says the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.*

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OFF THE GRILL

***16oz Ribeye \$54**

***8oz Filet Mignon \$48**

***8oz Denver Steak \$31**

***6oz Salmon Filet \$31**

***12oz Honey Bourbon Glazed Boneless Pork Chop \$26**

**All Above Served with Roasted Potatoes, Broccolini,
Roasted Garlic Butter & Crispy Onions
Add Shrimp (6) to Any Cut for \$8**

***7oz Bacon Cheddar Ground Steak Burger \$23**
Lettuce, Tomato, Onion, Pickle, and Horseradish Cream with French Fries

DESSERTS

TIRAMISU Ladyfingers Steeped with Coffee and Layers of Custard **\$12**

NY VANILLA CHEESECAKE Salted Caramel or Chocolate Sauce **\$12**

CHOCOLATE ON THE ROCKS Chunks of Brownie with Whipped Cream and
Chocolate Mascarpone Mouse **\$12**

CANNOLI OF THE DAY with Whipped Cream **(1) for \$5 (2) for \$8**

ASSORTED GELATOS **(2) for \$6 (4) for \$10**

ASSORTED SORBET **(2) for \$6 (4) for \$10**

DESSERT COCKTAILS

AFFOGATO ESPRESSO TINI Scoop Vanilla Gelato, Double Shot Espresso,
Borghetti Coffee Liqueur, Absolut Vanilla **\$13**

TIRAMISU TINI Absolut Vanilla, Kahlua, Meletti Chocolate Liqueur, Cream **\$11**

ESPRESSO TINI Double Shot Espresso, Borghetti Coffee Liqueur, Absolut Vanilla **\$11**

AGIO SORBET BELLINI Scoop Sorbet Daily Flavor, Val d Oca Prosecco **\$10**

AGIO BREAKFAST EVERY MORNING 7AM-11AM
LUNCH EVERY DAY 11AM-2PM

A 20% gratuity will be added to parties of eight or more guests.

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