

# AGIO

ITALIAN & STEAK

Executive Chef Abraham Vargas | General Manager Shannon Devlin

## ANTIPASTI

To Start or Share

<b>Garlic Bread Basket</b>	<b>\$5</b>
	<i>Add Pesto \$2</i>
<b>Soup of the Day</b>	<b>\$6/9</b>
<b>Spicy Stuffed Mushrooms</b>	<b>\$10</b>
Sausage, Parmigiano, Pesto, and Pomodoro	
<b>Crispy Calamari Fritti</b>	<b>\$14</b>
with Arugula, Lemon, and Spicy Homemade Marinara	
<b>White Steamed Mussels</b>	<b>\$12/18</b>
Steamed with Garlic, Wine, Butter, and Herbs	
<b>Agio Oysters Rockefeller</b>	<b>\$16</b>
Half Dozen	
<b>Wild Georgia Shrimp Cocktail</b>	<b>\$16</b>
Half Dozen with Cocktail Sauce and Lemon	
<b>Antipasto Plate</b>	<b>\$14</b>
Sliced Meats, Crumbled Cheeses, Olives, and Vegetables	

## SALADS

<b>Agio House</b>	<b>\$10</b>
Artisan Lettuce Tossed with Cucumber, Tomato, Red Onion, Feta, and Balsamic Dressing	
<b>Heart of Romaine Caesar</b>	<b>\$10</b>
Shaved Parmigiano and Seasoned Croutons	
<b>Chopped Wedge</b>	<b>\$12</b>
Bacon, Tomato, Boiled Egg, Fried Red Onion, and Gorgonzola Dressing	
<i>Add Chicken \$6</i>	
<i>Add Salmon or Shrimp \$8</i>	

## PASTAS

<b>Penne Pesto</b>	<b>\$19</b>	<b>Short Rib &amp; 3 Cheese Ravioli</b>	<b>\$26</b>
Toasted Pine Nuts, Sweet Basil, and Parmigiano Reggiano		Mushroom-Marsala Cream and Spinach	
<b>Spicy Sausage Baked Ziti</b>	<b>\$22</b>	<b>Spaghetti &amp; Meatballs</b>	<b>\$25</b>
Roasted Tomatoes, Fennel, Rosemary, and Ricotta		House Made Marinara, Mozzarella, and Parmigiano	
<b>Coastal Cavatappi</b>	<b>\$27</b>	<b>3 Meat Lasagna Rollatini</b>	<b>\$25</b>
Local Shrimp, Spinach, Vidalias, and Garlic Scampi Sauce		Marinara, Mozzarella, Ricotta, and Parmigiano	
<b>Fettuccine Alfredo</b>	<b>\$18</b>	<b>Agio Piccata</b>	<b>\$20</b>
Fettuccine Pasta Tossed with Parmigiano Cream		Angel Hair with Spinach, Artichokes, and Lemon-Caper Butter	
<i>Add Chicken \$6</i>		<i>Add Chicken Scaloppine \$26</i>	
<i>Add Shrimp \$8</i>		<i>Add Seared Salmon \$29</i>	
		<i>Add Georgia Shrimp \$28</i>	
<b>Bolognese</b>	<b>\$24</b>		
Stewed Sausage, Pork, Veal, and Beef with Pappardelle and Burrata			

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## ENTRÉES

<b>Seared Salmon</b>	<b>\$29</b>
Sautéed Vegetable Ratatouille and Basil	
<b>Italian Shrimp &amp; Grits</b>	<b>\$29</b>
Red Onion, Red Pepper, Roasted Tomato, and Spicy Sausage Cream	
<b>Chicken Parmigiano</b>	<b>\$24</b>
Served over Spaghetti with Mozzarella and Parmigiano Reggiano	

## STEAKS

Served with Roasted Potatoes and Green Beans

<b>14oz Center Cut</b>		<b>8oz Filet Mignon</b>	<b>\$46</b>
<b>Pork Chop</b>	<b>\$32</b>	with Roasted Garlic Butter	
and Vidalia Agrodolce		<b>14oz Ribeye</b>	<b>\$52</b>
<b>8oz Sirloin</b>	<b>\$21</b>	with Roasted Garlic Butter	
with Roasted Garlic Butter		<b>8oz Flat Iron</b>	<b>\$35</b>
<b>14oz New York Strip</b>	<b>\$41</b>	with Roasted Garlic Butter	
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## DESSERTS

\$11

### Tiramisu

Ladyfingers Steeped with Coffee and Layers of Custard

### NY Vanilla Cheesecake

With Strawberry Compote

### Chocolate on the Rocks

Chunks of Brownie with Chocolate Mascarpone Mousse

### Pistachio and Ricotta Custard

A Spin on Crème Brûlée

### Assorted Gelatos

*Please inform your server of any allergies or dietary restrictions before ordering.*

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