

DINNER

ANTIPASTI

To Start or Share

GARLIC BREAD BASKET	\$5
<i>Add Pesto</i>	\$2
SOUP OF THE DAY	\$6/9
SPICY SAUSAGE STUFFED MUSHROOMS Parmigiano, Pesto, and Pomodoro	\$10
CRISPY CALAMARI FRITTI with Arugula, Lemon, and Spicy Homemade Marinara	\$14
WHITE WINE STEAMED MUSSELS Steamed with Garlic, Wine, Butter, and Herbs	\$12/18
WILD GEORGIA SHRIMP COCKTAIL Half Dozen with Cocktail Sauce and Lemon	\$12
ANTIPASTO PLATE Capicola, Salami, Soppressata, Gruyere, Gorgonzola, Mini Mozzarella, Marinated Olive, Pepperoncini, Cornichons, Assorted Spread, & Crackers	\$14

SALADS

Add Chicken \$6 or Shrimp \$8 To Any Salad

AGIO HOUSE Artisan Lettuce Tossed with Cucumber, Tomato, Red Onion, Feta, and Balsamic Dressing	\$10
CAPRESE Sliced Mozzarella, Vine Ripe Tomatoes, EVOO, Basil, Balsamic Reduction	\$10
HEART OF ROMAINE CAESAR Shaved Parmigiano and Seasoned Croutons	\$12
WEDGE SALAD Bacon, Tomato, Boiled Egg, Fried Red Onion, Gorgonzola Dressing	\$12

PASTAS

PENNE PESTO Pine Nuts, Creamy Pesto, Sweet Basil, and Parmigiano Reggiano	\$18
<i>Add Chicken \$6 or Add Shrimp \$8 Add Salmon \$12</i>	
SPICY SAUSAGE & SHRIMP ZITI Roasted Tomatoes, Fennel, Rosemary, and Ricotta	\$28
FETTUCCINE ALFREDO Fettuccine Pasta Tossed with Parmigiano Cream	\$18
<i>Add Chicken \$6 or Add Shrimp \$8</i>	
BOLOGNESE Stewed Sausage, Pork, Veal, and Beef with Pappardelle & Parmesan	\$24
SHORT RIB AND 3 CHEESE RAVIOLI Mushroom Marsala Cream, Tomatoes, Spinach	\$26
CHICKEN PARMIGIANO over Spaghetti with Mozzarella and Parmigiano Reggiano	\$24
SPAGHETTI AND MEATBALLS House Made Marinara, Mozzarella, and Parmigiano	\$24
AGIO PICCATA Angel Hair, Spinach, Tomatoes, Artichokes and Lemon-Caper Butter	
<i>Chicken Scaloppine \$26 Seared Salmon \$30 Georgia Shrimp \$28</i>	

GRILL

Served with Roasted Potatoes and Green Beans

***14oz CENTER CUT PORK CHOP \$38**

Vidalia Agrodolce

***8oz FILET MIGNON \$50**

with Roasted Garlic Butter

***14oz Ribeye \$56**

with Roasted Garlic Butter

***GRILLED SALMON \$30**

Lemon & Garlic Butter

Ask About Our Daily Cuts MKT

DESSERTS \$11

TIRAMISU

Ladyfingers Steeped with Coffee and Layers of Custard

NY VANILLA CHEESECAKE

with Strawberries and Balsamic Reduction or Banana Caramel Toppings

CHOCOLATE ON THE ROCKS

Chunks of Brownie with Chocolate Mascarpone Mousse

PISTACHIO AND RICOTTA CUSTARD

a Spin on Crème Brûlée

ASSORTED GELATOS

BEVERAGES

Coke Products	\$3.75
Lemonade	\$3.75
Iced Tea	\$3.50
Coffee	\$3.50

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