

DINNER

ANTIPASTI

To Start or Share

<b>GARLIC BREAD BASKET</b>	<b>\$5</b>
<i>Add Pesto</i>	\$2
<b>SOUP OF THE DAY</b>	<b>\$6/9</b>
<b>SPICY STUFFED MUSHROOMS</b> Sausage, Parmigiano, Pesto, and Pomodoro	<b>\$10</b>
<b>CRISPY CALAMARI FRITTI</b> with Arugula, Lemon, and Spicy Homemade Marinara	<b>\$14</b>
<b>WHITE STEAMED MUSSELS</b> Steamed with Garlic, Wine, Butter, and Herbs	<b>\$12/18</b>
<b>AGIO OYSTERS ROCKEFELLER</b> Half dozen	<b>\$16</b>
<b>WILD GEORGIA SHRIMP COCKTAIL</b> Half Dozen with Cocktail Sauce and Lemon	<b>\$16</b>
<b>ANTIPASTO PLATE</b> Sliced Meats, Crumbled Cheeses, Olives, and Vegetables	<b>\$14</b>

SALADS

<b>AGIO HOUSE</b> Artisan Lettuce Tossed with Cucumber, Tomato, Red Onion, Feta, and Balsamic Dressing	<b>\$10</b>
<b>HEART OF ROMAINE CAESAR</b> Shaved Parmigiano and Seasoned Croutons	<b>\$12</b>
<b>CHOPPED WEDGE SALAD</b> Bacon, Tomato, Boiled Egg, Fried Red Onion, and Gorgonzola Dressing	<b>\$12</b>
<i>Add Chicken</i>	\$6
<i>Add Salmon or Shrimp</i>	\$8

PASTAS

<b>PENNE PESTO</b> Toasted Pine Nuts, Sweet Basil, and Parmigiano Reggiano	<b>\$19</b>
<b>SPICY SAUSAGE BAKED ZITI</b> Roasted Tomatoes, Fennel, Rosemary, and Ricotta	<b>\$22</b>
<b>COASTAL CAVATAPPI</b> Local Shrimp, Spinach, Vidalias, and Garlic Scampi Sauce	<b>\$27</b>
<b>FETTUCCINE ALFREDO</b> Fettuccine Pasta Tossed with Parmigiano Cream	<b>\$18</b>
<i>Add Chicken \$6 or Add Shrimp \$8</i>	
<b>BOLOGNESE</b> Stewed Sausage, Pork, Veal, and Beef with Pappardelle, and Burrata	<b>\$24</b>
<b>SHORT RIB AND 3 CHEESE RAVIOLI</b> Mushroom Marsala Cream and Spinach	<b>\$26</b>
<b>SPAGHETTI AND MEATBALLS</b> House Made Marinara, Mozzarella, and Parmigiano	<b>\$25</b>
<b>3 MEAT LASAGNA ROLLATINI</b> Marinara, Mozzarella, Ricotta, and Parmigiano	<b>\$25</b>
<b>AGIO PICCATA</b> Angel Hair with Spinach, Artichokes and Lemon-Caper Butter	<b>\$21</b>
<i>Chicken Scaloppine \$26   Seared Salmon \$29   Georgia Shrimp \$28</i>	

ENTRÉES

<b>SEARED SALMON</b> Sautéed Vegetable Ratatouille and Basil	<b>\$29</b>
<b>ITALIAN SHRIMP AND GRITS</b> Red Onion, Red Pepper, Roasted Tomato, and Spicy Sausage Cream	<b>\$29</b>
<b>CHICKEN PARMIGIANO</b> over Spaghetti with Mozzarella and Parmigiano Reggiano	<b>\$24</b>

STEAKS

Served with Roasted Potatoes and Green Beans

- 14oz CENTER CUT PORK CHOP and Vidalia Agrodolce \$32
- 8oz SIRLOIN with Roasted Garlic Butter \$21
- 14oz NEW YORK STRIP with Roasted Garlic Butter \$41
- 8oz FILET MIGNON with Roasted Garlic Butter \$46
- 14oz RIBEYE with Roasted Garlic Butter \$46
- 8oz FLAT IRON with Roasted Garlic Butter \$35

DESSERTS

\$11

- TIRAMISU Ladyfingers Steeped with Coffee and Layers of Custard
- NY VANILLA CHEESECAKE and Strawberry Compote
- 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	Mimosa	\$9.00	Bud and Bud Light	\$6.25
Iced Teas	\$3.75	Aperol Spritz	\$9.50	Michelob Ultra	\$6.50
Lemonade	\$3.75	Poinsettia	\$9.00	Modelo and Oro	\$6.75
Coffees	\$3.25	Ginger Spritz	\$8.75	Golden Isles IPA	\$6.75

WINES BY THE GLASS

WHITE WINES

Prosecco	\$8	Chard, US	\$8
Prosecco	\$10	Chard, US	\$11
Riesling	\$9	Chard, US	\$15
Lambrusco	\$12	Sauv Blanc, NZ	\$8
Pinot Grigio, IT	\$8	Sauv Blanc, US	\$11
Pinot Grigio, IT	\$11	Rose	\$8

RED WINES

Chianti	\$9	Pinot Noir, OR	\$15
Chianti	\$12	Malbec	\$10
Montepulciano	\$9	Cab Sauv, US	\$9
Pinot Noir, US	\$9	Cab Sauv, US	\$12
Pinot Noir, US	\$12	Cab Sauv, FR	\$15