

LUNCH

ANTIPASTI

To Start or Share

DAILY SOUPS	\$6/9
CALAMARI FRITTI with Arugula, Lemon, and Spicy Marinara	\$14
ANTIPASTO PLATE Sliced Meats, Crumbled Cheeses, Olives, and Vegetables	\$14

SALADS

Add Chicken, Shrimp, or Salmon to Any Salad

AGIO HOUSE Artisan Lettuce Tossed with Cucumber, Tomato, Red Onion, Feta, Balsamic Dressing	\$10
HEART OF ROMAINE CAESAR Shaved Parmigiano and Seasoned Croutons	\$12
CHOPPED WEDGE Bacon, Tomato, Boiled Egg, Fried Red Onion, and Gorgonzola Dressing	\$12
THE BROOKLYN CHEF Capicola, Ham, Pepperoncini, Olives, Feta, Tomato, Egg, Provolone, Chickpeas, and Cucumber with Garlic-Herb Dressing	\$17

PASTAS

PENNE PESTO Toasted Pine Nuts, Sweet Basil, and Parmigiano Reggiano	\$14
FETTUCCINE ALFREDO Fettuccine Pasta Tossed with Parmigiano Cream	\$15
<i>Add Chicken \$6 or Add Shrimp \$8</i>	
SHORT RIB AND 3 CHEESE RAVIOLI Mushroom Marsala Cream and Spinach	\$21
CHICKEN PICCATA Angel Hair, Spinach, Artichoke Hearts, and Lemon Caper Butter	\$19

SANDWICHES

Served with Potato Chips or Pasta Salad Fries or Side Salad \$2

ITALIAN HOAGIE Capicola, Ham, Pepperoni, Salami, Provolone, Tomato, Arugula, and Pesto Aioli	\$14
AGIO CLUB Ham, Turkey, Bacon, Lettuce, Tomato, Onion, Herb Aioli, Gruyere, on Toasted Sourdough	\$15
GRILLED CHEESE House Made Mozzarella, Provolone, White American, Pesto, Toasted Sourdough	\$12
B.L.T.M. Bacon, Lettuce, Tomato, and Mozzarella on Texas Toast	\$15
OPEN FACED CRAB CAKE Sliced Tomato, Lettuce, and Lemon Aioli	\$21
AGIO CHEESEBURGER Two Patties, Bacon, Cheddar, Lettuce, Tomato, and Fries	\$17

Executive Chef Abraham Vargas



General Manager Shannon Devlin

THREE FOR \$15

Choose One from Each Category

SALADS

Caesar
House
Wedge

SOUPS

Tomato Bisque
Creamy Chicken Orzo
White Bean and Kale

½ SANDWICHES

Italian Hoagie
Grilled Cheese
B.L.T.M.

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



HALYARDS

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LA PLANCHA



HALYARDS
CATERING