

DINNER

ANTIPASTI To Start or Share

Garlic Bread Basket Add Pesto	\$5 \$2
Soup of the Day	\$6/9
Spicy Sausage Stuffed Mushrooms Parmigiano and Pomodoro	\$10
Crispy Calamari Fritti Zucchini, Roasted Red Peppers, and Remoulade	\$14
White Wine Steamed Mussels Steamed with Garlic, Wine, Butter, and Herbs	\$12/18
Half Dozen Georgia Shrimp Cocktail Cocktail Sauce, Old Bay, and Lemon	\$12
Antipasto Plate Sliced Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola, Citrus Ricotta, Marinated Olives, Tomato Jam, Grapes, Crackers	\$14

SALADS

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

Agio House Artisan Lettuce Tossed with Cucumber, Tomato, Red Onion,	\$10
Feta Cheese, And Balsamic Dressing	
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 Add Chicken \$6 or Add Shrimp \$8 or Add Salmon \$12	\$18
Spicy Sausage & Shrimp Ziti Pomodoro Sauce, Fennel, Rosemary, and Ricotta	\$28
Fettuccine Alfredo Fettuccine Pasta Tossed Parmigiano Cream Add Chicken \$6 or Add Shrimp \$8	\$18
Bolognese Stewed Sausage, Pork, Veal, and Beef with Pappardelle and 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</i> \$26 <i>Seared Salmon</i> \$30 <i>Georgia Shrimp</i> \$28	

HALYARDS **tramici** la plancha









OFF THE GRILL

Served With Roasted Potatoes, Green Beans, and Roasted Garlic Butter

14oz CENTER CUT PORK CHOP* \$38

8oz FILET MIGNON* \$50

14oz RIBEYE* \$56

6oz SALMON* \$30

Ask About Our Daily Cuts

DESSERTS

\$11

TIRAMISU

Ladyfingers Steeped with Coffee and Layers of Custard

NY VANILLA CHEESECAKE

With Salted Caramel, Mixed Berries, and Whipped Cream

CHOCOLATE ON THE ROCKS Chunks of Brownie with Chocolate Mascarpone Mousse

PISTACHIO AND RICOTTA CUSTARD

A Spin on Crème Brûlée

ASSORTED GELATOS

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











