

General Manager Shannon Devlin

LATE NIGHT

ANTIPASTI

To Start or Share

Garlic Bread Basket	\$5
Add Pesto	\$2
Antipasto Plate Sliced Capicola, Salami, Pepperoni, Gruyere, Mozzarella,	\$14
Gorgonzola, Citrus Ricotta, Marinated Olives, Tomato Jam, Grapes, Crackers	

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

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

AGIO 6oz SMASHBURGER* \$16

Bacon, Cheddar, Lettuce, Tomato, Onion, Brioche Bun, and Fries

DESSERTS

\$11

TIRAMISU Ladyfingers Steeped with Coffee and Layers of Custard

NY VANILLA CHEESECAKE With Salted Caramel or Strawberry Balsamic Compote, 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.











