

WINE WEDNESDAY

ANTIPASTI
To Start or Share

Garlic Bread Basket	\$2.50
<i>Add Pesto</i>	\$1
Tomato Bisque	\$3/6
Spicy Sausage Stuffed Mushrooms Parmigiano and Pomodoro	\$5
Crispy Calamari Fritti Zucchini, Roasted Red Peppers, and Remoulade	\$7
White Wine Steamed Mussels Steamed with Garlic, Wine, Butter, and Herbs	\$6/9
Antipasto Plate Sliced Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola, Citrus Ricotta, Marinated Olives, Tomato Jam, Grapes, Crackers	\$7

\$5 WINES
By The Glass

SPARKLING

- Castell de Nit Brut *Spain, NV*
- Val d’Oca Prosecco, DOC *Veneto, IT, NV*

WHITE & VARIETAL

- Ca’Donini Pinot Grigio *Delle Venezie, IT, 2023*
- Kuranui Sauvignon Blanc *Marlborough, NZ, 2022*
- La Galope Rose, *FR, 2023*
- Sand Point Chardonnay *Lodi, CA, 2022*
- Alasia Moscato d’Asti *Piedmont, IT, 2022*

RED & VARIETAL

- Dellatori Chianti *Tuscany, 2022*
- Umani Ronchi Podere Montepulciano *Abruzzo, IT*
- Sartori Family Pinot Noir *Veneto, IT*
- Chasing Lions Cabernet Sauvignon *Napa Valley, 2023*

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

Pastas

Penne Pesto	Pine Nuts, Creamy Pesto, Sweet Basil, and Parmigiano Reggiano	\$18
	<i>Add Chicken \$6 Add Shrimp \$8 Add Salmon \$12</i>	
Spicy Sausage and Shrimp Ziti	Pomodoro Sauce, Fennel, Rosemary, and Ricotta	\$28
Fettuccine Alfredo	Fettuccine Pasta Tossed Parmigiano Cream	\$18
	<i>Add Chicken \$6 Add Shrimp \$8</i>	
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 \$26 Seared Salmon \$30 Georgia Shrimp \$28</i>	

OFF THE GRILL

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

*14 oz CENTER CUT PORK CHOP \$38

*8 oz FILET MIGNON \$50

*14 oz RIBEYE \$56

*6 oz SALMON \$30

Ask About Our Daily Cuts

DESSERTS

\$11

TIRAMISU Ladyfingers Steeped with Coffee and Layers of Custard

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

DESSERT COCKTAILS

TIRAMISU TINI Absolut Vanilla, Kahlua, Meletti Chocolate Liqueur, Cream **\$11**

ESPRESSO TINI Double Shot Espresso, Borghetti Coffee Liqueur, Absolut Vanilla **\$11**

AFFOGATO ESPRESSO TINI Scoop Vanilla Gelato, Double Shot Espresso, Borghetti Coffee Liqueur, Absolut Vanilla **\$13**

AGIO SORBET BELLINI Scoop Sorbet Daily Flavor, Val d’Oca Prosecco **\$10**

A 20% gratuity will be automatically added to all parties of eight or more.



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