

Executive Chef Adam Jones
Sous Chef Shawn Serrano
Sous Chef Shayna Fisher



General Manager Shannon Devlin

DINNER

ANTIPASTI

To Start or Share

Garlic Bread Basket	\$5
<i>Add Pesto</i>	\$2
Crispy Brussels Spicy Maple Butter, Bacon, Goat Cheese, Sweet Drop Peppers	\$12
Baked Meatballs Marinara, Pesto, Burrata, Grilled Bread	\$12
Spicy Sausage Stuffed Mushrooms Parmigiano and Pomodoro	\$10
Crispy Calamari Fritti Zucchini, Roasted Red Peppers, Remoulade	\$14
White Wine Steamed Mussels Steamed with Garlic, Wine, Butter, Herbs	\$12/18
Antipasto Plate Sliced Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola, Citrus Ricotta, Marinated Olives, Seasonal Jam, Grapes, Crackers	\$14

SALADS

Add Chicken \$6 Add Shrimp \$8 Add Salmon \$12

Agio House Artisan Lettuce, Cucumber, Tomato, Red Onion, Feta Cheese, Balsamic Dressing	\$10
Caprese Sliced Mozzarella, Vine Ripe Tomatoes, EVOO, Basil, Balsamic Reduction	\$10
Heart of Romaine Caesar Shaved Parmesan, Seasoned Croutons	\$12
Wedge Bacon, Tomato, Boiled Egg, Fried Red Onion, Gorgonzola Dressing	\$12

PASTAS

Fettuccine Alfredo Broccoli, Parmigiano Cream <i>Add Chicken \$6 Add Shrimp \$8 Add Salmon \$12</i>	\$18
Gnocchi "Carbonara" Bacon, Sweet Peas, Tomato, Basil, Parmesan Cream <i>Add Chicken \$6 Add Shrimp \$8 Add Salmon \$12</i>	\$20
Short Rib Ravioli Mushroom Marsala Cream, Tomatoes, Spinach	\$26
Chicken Parmigiano Spaghetti, Mozzarella, Parmesan, Marinara	\$24
Four Cheese & Meat Lasagna House Made Bolognese, Rolled in Pasta Sheets with Boursin Cheese, Ricotta, Provolone, Mozzarella, and Side Garlic Bread	\$22
Agio Piccata Angel Hair, Spinach, Tomatoes, Artichokes, Lemon-Caper Butter <i>Chicken Scaloppine \$26 Seared Salmon \$30 Georgia Shrimp \$28</i>	

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OFF THE GRILL

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

Add Shrimp (6) to Any Cut \$8

14oz CENTER CUT PORK CHOP* \$38

8oz FILET MIGNON* \$50

14oz RIBEYE* \$56

8oz DENVER STEAK \$36

SURF 'N' TURF \$46

8oz Denver Steak & Grilled Shrimp (8)

6oz SALMON* \$30

Ask About Our Daily Cuts

DESSERTS

\$10

TIRAMISU

Ladyfingers Steeped with Coffee and Layers of Custard

NY VANILLA CHEESECAKE

Salted Caramel or Mixed Berry Compote

CHOCOLATE ON THE ROCKS

Chunks of Brownie with Chocolate Mascarpone Mousse

CANNOLI OF THE DAY

With Whipped Cream

\$5/8

ASSORTED GELATO

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 automatically be added to all parties of 8 or more.

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

