

Executive Chef Adam Jones



General Manager Shannon Devlin

LUNCH

ANTIPASTI

To Start or Share

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| GARLIC BREAD BASKET | \$5 |
| <i>Add Pesto</i> | \$2 |
| SPICY SAUSAGE STUFFED MUSHROOMS Pomodoro Sauce, Parmesan, Basil | \$12 |
| CRISPY CALAMARI FRITTI Zucchini, Roasted Red Peppers, Remoulade | \$14 |
| WHITE WINE STEAMED MUSSELS Steamed with Garlic, Wine, Butter, Herbs | \$12/18 |
| ANTIPASTO PLATE Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola, Citrus Ricotta, Marinated Olives, Tomato Jam, Grapes, Crackers | \$16 |

SALADS

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

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| AGIO HOUSE Artisan Lettuce, Cucumber, Tomato, Red Onion, Feta, Balsamic Dressing | \$10 |
| CAPRESE Sliced Mozzarella, Vine Ripe Tomatoes, EVOO, Basil, Balsamic Reduction | \$10 |
| HEART OF ROMAINE CAESAR Shaved Parmigiano, Seasoned Croutons | \$12 |
| WEDGE Bacon, Tomato, Boiled Egg, Fried Red Onion, Gorgonzola Dressing | \$12 |

PASTAS

(Half Portions Available 11am to 3pm Only)

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| FETTUCCINE ALFREDO Fettuccine Pasta Tossed in Parmigiano Cream | \$18 |
| <i>Add Chicken \$6 Add Shrimp \$10</i> | |
| SHORT RIB AND THREE CHEESE RAVIOLI Mushroom Marsala Cream, Tomatoes, Spinach | \$26 |
| CHICKEN PARMIGIANO Over Spaghetti with Mozzarella and Parmigiano Reggiano | \$24 |
| AGIO PICCATA Angel Hair, Spinach, Tomatoes, Artichokes, Lemon-Caper Butter | \$18 |
| <i>Chicken Scaloppine \$6 Seared Salmon \$12 Georgia Shrimp \$10</i> | |

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

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SANDWICHES

Served with Fries, Pasta Salad, or Side Salad

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| ITALIAN HOAGIE | Capicola, Ham, Pepperoni, Salami, Provolone, Tomato, Arugula, Pesto Aioli | \$14 |
| AGIO CLUB | Ham, Turkey, Bacon, Lettuce, Tomato, Onion, Herb Aioli, Cheddar, Toasted Sourdough | \$16 |
| B.L.T.M. | Bacon, Lettuce, Tomato, Mozzarella, Texas Toast | \$14 |
| AGIO 6oz SMASH-BURGER* | Bacon, Cheddar, Lettuce, Tomato, Onion, Brioche Bun | \$16 |

DESSERTS

\$12

TIRAMISU

Coffee Steeped Ladyfingers with Layers of Custard

NEW YORK VANILLA CHEESECAKE

With Salted Caramel or Mixed Berry Compote

CHOCOLATE ON THE ROCKS

Chunks of Brownie with Chocolate Mascarpone Mousse

CANNOLI OF THE DAY

With Whipped Cream

One for \$5 or Two for \$8

ASSORTED GELATOS

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 Daily Flavor Sorbet, Val d'Oca Prosecco **\$10**

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