

Executive Chef Wesley Grubbs  
Sous Chef Shayna Fisher  
Sous Chef Brian Parker



General Manager Shannon Devlin

## DINNER ANTIPASTI To Start or Share

<b>Garlic Breadbasket</b>	<b>\$5</b>
<i>Add Pesto</i>	<b>\$2</b>
<b>Baked Meatballs</b> Marinara, Mozzarella, Basil, Grilled Bread	<b>\$12</b>
<b>Crispy Brussels</b> Spicy Maple Butter, Bacon, Goat Cheese, Sweet Drop Peppers	<b>\$8/14</b>
<b>Spicy Sausage Stuffed Mushrooms</b> Pomodoro Sauce, Parmesan, Basil	<b>\$12</b>
<b>Crispy Calamari Fritti</b> Green Beans, Onion Rings, Lemon, Spicy Remoulade	<b>\$14</b>
<b>White Wine Steamed Mussels</b> Steamed with Garlic, Wine, Butter, Herbs	<b>\$12/18</b>
<b>Antipasto Plate</b> Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola Olives, Cornichons, Boursin Stuffed Peppadew Peppers, Marinated Artichoke Hearts, Hard Boiled Egg, Seasonal Jam, Crackers	<b>\$16</b>

### Salads

<i>Add Chicken \$6</i>	<i>Shrimp \$8</i>	<i>Salmon \$12</i>	<i>To Any Salad</i>	
<b>Agio House Artisan</b> Lettuce, Cucumber, Tomato, Red Onion, Feta Cheese, Balsamic				<b>\$10</b>
<b>Caprese</b> Sliced Mozzarella, Vine Ripe Tomatoes, EVOO, Basil, Balsamic Reduction				<b>\$12</b>
<b>Heart Of Romaine Caesar</b> Shaved Parmesan, Seasoned Croutons				<b>\$10</b>
<b>Wedge Salad</b> Bacon, Tomato, Boiled Egg, Blue Cheese Crumbles, Fried Red Onion, Gorgonzola Dressing				<b>\$12</b>

### Pastas

<b>Fettuccine Alfredo</b> Fettuccine Pasta, Broccoli, Herbs, Parmigiano Cream	<b>\$20</b>		
<i>Add Chicken \$6</i>	<i>Add Shrimp \$8</i>	<i>Add Salmon \$12</i>	
<b>Gnocchi "Carbonara"</b> Bacon, Sweet Peas, Tomato, Basil, Parmesan Cream	<b>\$20</b>		
<i>Add Chicken \$6</i>	<i>Add Shrimp \$8</i>	<i>Add Salmon \$12</i>	
<b>Short Rib Stuffed Ravioli</b> Braised Short Ribs Mixed with Goat Cheese, Cream Cheese, Parmesan, Roasted Mushrooms, Marsala Cream, Tomatoes, Spinach	<b>\$26</b>		
<b>Spaghetti Bolognese</b> Ground Veal, Beef, and Pork Stewed with House Marinara, Herbed Ricotta, Parmesan, Basil	<b>\$24</b>		
<b>Seafood Scampi</b> Penne Pasta with Sautéed Shrimp, Mussels, Crab Meat, Tossed with Roasted Tomato, Herbs, Garlic White Wine Butter	<b>\$28</b>		
<b>Chicken Parmigiano</b> Spaghetti Pasta, Mozzarella, Provolone, Parmesan, Marinara	<b>\$24</b>		
<b>Four Cheese &amp; Meat Lasagna</b> House Made Bolognese, Rolled in Pasta Sheets with Boursin Cheese, Ricotta, Provolone, Mozzarella & Side Garlic Bread	<b>\$24</b>		
<b>Agio Piccata</b> Angel Hair, Spinach, Tomatoes, Artichokes, Lemon-Caper Butter Sauce			
<i>Chicken Scaloppine \$24</i>	<i>Seared Salmon \$30</i>	<i>Georgia Shrimp \$26</i>	

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

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## OFF THE GRILL

**Served With Roasted Potatoes, Green Beans, Fried Onion & Roasted Garlic Butter**

**Add Shrimp (6) to Any Cut \$8**

**\*12oz Honey Bourbon Glazed Boneless Pork Chop \$26**

**\*8oz Filet Mignon \$50**

**\*12oz Ny Strip \$48**

**\*8oz Denver Steak \$38**

**\*6oz SALMON \$30**

## DESSERTS

**\$12**

**TIRAMISU** Ladyfingers Steeped with Coffee and Layers of Custard

**NY VANILLA CHEESECAKE** Salted Caramel or Chocolate Sauce

**CHOCOLATE ON THE ROCKS Chunks** of Brownie with Chocolate Mascarpone Mousse

**CANNOLI OF THE DAY** with Whipped Cream **(1) for \$5 (2) for \$8**

**ASSORTED GELATOS**

**\$8/5**

## DESSERT COCKTAILS

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

**ESPRESSO TINI** Double shot espresso, Borghetti Coffee Liqueur, Absolut Vanilla **\$11**

**AFLEGATO 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**

There will be a 20% gratuity automatically added to all parties of 8 or more.

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