

Lunch Menu

ANTIPASTI

To Start or Share

Garlic Breadbasket	\$5
<i>Add Pesto or Marinara</i>	\$2
Baked Meatballs Marinara, Mozzarella, Basil, Grilled Bread	\$12
Crispy Brussels Spicy Maple Butter, Bacon, Goat Cheese, Sweet Drop Peppers	\$8/14
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 Olives, Cornichons, Boursin Stuffed Peppadew Peppers, Marinated Artichoke Hearts, Hard Boiled Egg, Seasonal Jam, Crackers	\$16

Salads and Soups

Agio House Artisan Lettuce Tossed with Cucumber, Tomato, Red Onion, Feta Cheese, And Balsamic Dressing	\$10
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
Add Chicken \$6 Shrimp \$8 Or Salmon \$14 To Any Salad	
Chicken Orzo Soup – Creamed Vegetables and Chicken with Orzo. Cup or Bowl	\$6/10
Creamy Tomato Bisque – Tomato Based with Basil, Thyme, and Cream	\$6/10

Pastas

Fettuccine Alfredo Fettuccine Pasta, Broccoli, Herbs, Parmigiano Cream	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Salmon \$14</i>	
Short Rib Ravioli Braised Short Ribs Mixed with Goat Cheese, Cream Cheese, and Parmigiano Reggiano, Roasted Mushrooms, Marsala Cream, Tomatoes, Spinach	\$26
Spaghetti Bolognese Ground Veal, Beef, and Pork Stewed with House Marinara, Herbed Ricotta, Parmesan, Basil	\$24
Agio Piccata Angel Hair, Spinach, Tomatoes, Artichokes and Lemon-Caper Butter	\$18
<i>Chicken Scaloppine \$6 Seared Salmon \$14 Georgia Shrimp \$10 Veal \$11</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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SANDWICHES

(Choice of Fries, Pasta Salad or Side Salad)

ITALIAN HOAGIE \$14

Capicola, Ham, Pepperoni, Salami, Provolone, Tomato, and Pesto Aioli on a Toasted Hoagie

TURKEY BRIE ROLL \$14

Shaved Turkey, Bacon, Lettuce, Tomato, Brie, and Raspberry Jam

MEATBALL SUB \$14

Three Braised Meatballs in Marinara Topped with Mozzarella Cheese on a Toasted Hoagie

*AGIO 6oz CHEESEBURGER \$16

Provolone, Lettuce, Tomato, Onion, Pickles on Toasted Brioche Bun

3 for \$15

Choose one of each

Soup: Cup of Tomato Bisque or Creamy Chicken Orzo

Half Sandwich: Hoagie, Meatball, or Turkey

Half Salad: Caesar, House, or Wedge

OFF THE GRILL

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

Add Shrimp (6) to Any Cut \$8

* Bourbon Glazed Boneless Pork Chop \$26

*8oz Denver Steak \$38

*8oz Filet Mignon \$50

*6oz SALMON \$30

*12oz Ny Strip \$48

Weekly Special – Market Price

DESSERTS \$12

TIRAMISU Coffee Steeped Ladyfingers with Layers of Custard

NY VANILLA CHEESECAKE with 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

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