

DINNER
ANTIPASTI
To Start or Share

Garlic Breadbasket	\$5
<i>Add Pesto</i>	\$2
Soup of the Day Cup or Bowl	\$6/10
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 Green Beans, Onion Rings, Lemon, Spicy 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

Add Chicken \$6 Shrimp \$8 Salmon \$12 To Any Salad

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

Pastas

Fettuccine Alfredo Fettuccine Pasta, Broccoli, Herbs, Parmigiano Cream	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Salmon \$12</i>	
Gnocchi "Carbonara" Bacon, Sweet Peas, Tomato, Basil, Parmesan Cream	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Salmon \$12</i>	
Short Rib Stuffed Ravioli Braised Short Ribs Mixed with Goat Cheese, Cream Cheese, Parmesan, Roasted Mushrooms, Marsala Cream, Tomatoes, Spinach	\$26
Spaghetti Bolognese Ground Veal, Beef, and Pork Stewed with House Marinara, Herbed Ricotta, Parmesan, Basil	\$24
Seafood Scampi Penne Pasta with Sauteed Shrimp, Mussels, Crab Meat, Tossed with Roasted Tomato, Herbs, Garlic White Wine Butter	\$28
Chicken Parmigiano Spaghetti Pasta, Mozzarella, Provolone, Parmesan, Marinara	\$24
Four Cheese & Meat Lasagna House Made Bolognese, Rolled in Pasta Sheets with Boursin Cheese, Ricotta, Provolone, Mozzarella & Side Garlic Bread	\$24
Agio Piccata Angel Hair, Spinach, Tomatoes, Artichokes, Lemon-Caper Butter Sauce	
<i>Chicken Scaloppine \$24 Seared Salmon \$30 Georgia Shrimp \$26 Veal \$29</i>	

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

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**

AFFEGATO 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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