

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 House Made Marinara, Mozzarella, Basil, and Grilled Bread	\$12
Crispy Brussels Spicy Maple Butter, Bacon, Goat Cheese, Sweet Drop Peppers	\$8/14
Spicy Sausage Stuffed Mushrooms over Pomodoro Sauce, with Parmesan & Basil	\$12
Crispy Calamari Fritti Onion Rings, Lemon, and NOLA Remoulade	\$14
White Wine Steamed Mussels Steamed with Garlic, Wine, Butter, and Herbs	\$12/18
Antipasto Plate Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola Olives, Cornichons, Boursin Stuffed Peppadew Peppers, Marinated Artichoke Hearts, Hard Boiled Egg, Crackers	\$22

Salads

Add Chicken \$6**Add Shrimp \$8****Add Salmon \$14**

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 and Seasoned Croutons	\$16
Wedge Salad Bacon, Tomato, Boiled Egg, Blue Cheese Crumbles, Fried Red Onion, and Gorgonzola Dressing	\$16

Pastas

Fettuccine Alfredo Fettuccine Pasta, Broccoli, Herbs, Parmigiano Cream	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Salmon \$14</i>	
Gnocchi "Carbonara" Bacon, Sweet Peas, Tomato, Basil, Parmesan Cream	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Salmon \$14</i>	
Short Rib Stuffed Ravioli Braised Short Ribs Mixed with Goat Cheese, Cream Cheese, Parmesan, Roasted Mushrooms, Marsala Cream, Tomatoes, and Spinach	\$26
Spaghetti Bolognese Ground Veal, Beef, and Pork Stewed with House Marinara, Herbed Ricotta, Parmesan, and Basil	\$24
Seafood Scampi Penne Pasta with Sauteed Shrimp, Mussels, Crab Meat, Tossed with Roasted Tomato, Herbs, and 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

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

***6oz Filet Mignon \$38**

***8oz Filet Mignon \$48**

***14oz C.A.B. New York Strip \$42**

***8oz C.A.B. Denver Steak \$31**

***6oz Salmon Filet \$31**

**All Above Served with Roasted Potatoes, Green Beans,
Fried Onion & Roasted Garlic Butter**

Add Shrimp (6) to Any Cut \$8

***7oz Bacon Cheddar Ground Steak Burger \$23**

Lettuce, Tomato, Onion, Pickle, and Horseradish Cream with French Fries

DESSERTS

TIRAMISU Ladyfingers Steeped with Coffee and Layers of Custard **\$12**

NY VANILLA CHEESECAKE Salted Caramel or Chocolate Sauce **\$12**

CHOCOLATE ON THE ROCKS Chunks of Brownie with Whipped
Chocolate Mascarpone Mousse **\$12**

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

ASSORTED GELATOS \$5/\$8

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 twenty percent gratuity will be added to parties of eight or more guests.

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