

Executive Chef James Lisanti
Sous Chef James Allen



General Manager Shannon Devlin
Assistant GM Ashton McCord

DINNER
ANTIPASTI
To Start or Share

Garlic Breadbasket	\$5
<i>Add Pesto, Marinara, or Alfredo</i>	\$2
Soup Creamy Chicken Orzo or Tomato Basil	\$6/10
Baked Meatballs House Made Marinara, Mozzarella, Basil, and Grilled Bread	\$12
Crispy Brussels Spicy Maple Butter, Bacon, Goat Cheese, Sweet Drop Peppers	\$9/16
Spicy Sausage Stuffed Mushrooms Over Basil Pesto and Parmesan	\$12
Crispy Calamari Fritti Crispy Onions, Lemon, and NOLA Remoulade	\$16
White Wine Steamed Mussels Steamed with Garlic, Wine, Butter, and Herbs	\$12/20
Antipasto Plate Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola Olives, Cornichons, Boursin Stuffed Peppadew Peppers, Marinated Artichoke Hearts, Hard Boiled Egg, Crackers	\$22

SALADS

	<i>Add Chicken \$6</i>	<i>Add Shrimp \$8</i>	<i>Add Salmon \$14</i>	
Agio House Artisan Lettuce, Cucumber, Tomato, Red Onion, Feta Cheese, Balsamic				\$12
Caprese Sliced Mozzarella, Vine Ripe Tomatoes, EVOO, Basil, Balsamic Reduction				\$14
Heart Of Romaine Caesar Shaved Parmesan and Seasoned Croutons				\$12
Wedge Salad Bacon, Tomato, Boiled Egg, Blue Cheese Crumbles, Crispy Onions, and Gorgonzola Dressing				\$14

PASTAS

Agio Piccata Angel Hair, Spinach, Tomatoes, Artichokes, Lemon-Caper Butter Sauce	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Veal \$12 Add Salmon \$14 Add Scallops \$25</i>	
Fettuccine Alfredo Fettuccine Pasta, Broccoli, Herbs, Parmigiano Cream	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Veal \$12 Add Salmon \$14 Add Scallops \$25</i>	
Gnocchi “Carbonara” Bacon, Sweet Peas, Tomato, Basil, Parmigiano Cream	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Veal \$12 Add Salmon \$14 Add Scallops \$25</i>	
Bolognese Penne Pasta, Ground Veal, Beef, and Pork Stewed with House Marinara, Herbed Ricotta, Parmesan, and Basil	\$26
Chicken Parmigiano Spaghetti Pasta, Mozzarella, Parmesan, & Marinara	\$26
Lasagna Rollatini House Made Bolognese, Rolled in Pasta Sheets with Boursin Cheese, Ricotta, Provolone, Mozzarella & Grilled Bread	\$26
Short Rib Stuffed Ravioli Braised Short Ribs Mixed with Goat Cheese, Cream Cheese, Parmesan, Roasted Mushrooms, Marsala Cream, Tomatoes, and Spinach	\$26
Seafood Scampi Linguine Pasta with Sauteed Shrimp, Mussels, Crab Meat, Tossed with Roasted Tomato, Herbs, and Garlic White Wine Butter	\$28
Veal Marsala Linguine Pasta with Roasted Mushrooms and Marsala Cream	\$30

**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

(A \$5 Fee will be applied to all split requests)

16oz Ribeye \$58

14oz NY Strip \$48

8oz Filet Mignon \$50

8oz Denver Steak \$31

6oz Salmon Filet \$31

12oz Honey Bourbon Glazed Boneless Pork Chop \$28

**All Above Served with Roasted Potatoes, Broccolini,
Roasted Garlic Butter & Crispy Onions**

Add Gorgonzola Cream \$5

Add Sauteed Mushrooms & Onions \$5

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

Add 3-4oz Maine Lobster Tail \$20

Add (3) Seared Scallops \$25

7oz Bacon Cheddar Ground Steak Burger \$23

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

SIDES

Truffle Fries	\$8.00	Steamed Broccoli	\$6.00	Brussels	\$5.00
Roasted Potatoes	\$5.00	Charred Broccolini	\$6.00	Asparagus	\$8.00
Fried Onions	\$5.00	Sauteed Spinach	\$5.00	Risotto	\$6.00

DESSERTS

Tiramisu Ladyfingers Steeped with Coffee and Layers of Custard	\$12
NY Vanilla Cheesecake Salted Caramel or Chocolate Sauce	\$12
Flourless Chocolate Cake Served with Whipped Cream and Mint	\$12
Chocolate on the Rocks Chunks of Brownie and Chocolate Mouse	\$12
Cannoli of the Day with Whipped Cream and Mint	(1) for \$5 (2) for \$8
Assorted Gelatos	(2) for \$6 (4) for \$10
Assorted Sorbet	(2) for \$6 (4) for \$10

AGIO BREAKFAST EVERY MORNING 7AM-11AM
LUNCH EVERY DAY 11AM-2PM

A 20% gratuity will be added to parties of eight or more guests.

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