Executive Chef James Lisanti

AGIO
ITALIAN & STEAK
BY HALYARD RESTAURANT GROUP

General Manager Shannon Devlin

To Start or Share

(NO take out orders on appetizer special)

Garlic Breadbasket **$2.50**
Add Pesto **$1**

Baked Meatballs **$6**
Marinara, Mozzarella, Grilled Bread

Spicy Sausage Stuffed Mushrooms **$6**
Parmigiano, And Pesto

Crispy Calamari Fritti **$7**
Crispy Onion, Lemon, & Cajun Remoulade

White Wine Steamed Mussels **$6/9**
Steamed With Garlic, Wine, Butter, And Herbs

Antipasto Plate **$11**
Sliced Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola, Marinated Olives, Boursin Stuffed Pepadews, Marinated Artichoke Hearts, Crackers

Crispy Brussels **$7**
Spicy Maple Butter, Bacon, Goat Cheese, Sweet Drop Peppers

$5 Wines By The Glass

SPARKLING

Val D'Oca , *Prosecco, Italy, NV*

Castell de Nit Brut, Spain, NV

WHITE & VARIETAL

Cadonini Pinot Grigio *Delle Venezie, IT, 2024*

Estival Sauvignon Blanc *Italy ,2022*

La Galope Rose, *FR, 2023*

Sand Point Chardonnay*, CA, 2024*

Essence Reisling, Germany 2025

Alasia Moscato, Italy, 2025

Costa Do Sol, Vinho Verde, Portugal, NV

RED & VARIETAL

Dellatori Chianti *Tuscany, 2019*

Sartori Family Pinot Noir *Veneto, IT 2023*

Frico Sangiovese *Tuscana, IT*

Chasing Lions Cabernet Sauvignon *Napa Valley, 2023*

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

HALYARD RESTAURANT GROUP · HALYARDS · tramici · LA PLANCHA · HAL The FOOD TRUCK · HALYARDS CATERING