

Antipasti

<i>Antipasto Tray</i>	<i>15</i>
Assortment of Imported Italian Meats, cheeses, served with a sweet peppers, artichokes & olive mixture	
<i>Bruschetta Trio (6 pieces)</i>	<i>11</i>
2 Classic tomato Bruschetta, 2 layered with Pesto, goat cheese & sun-dried tomato topped with shrimp, & 2 Roasted vegetable Bruschetta topped with melted provolone.	
<i>Shrimp De Jonge</i>	<i>15</i>
shrimp sauteed in white wine, garlic butter sauce, topped with crispy bread crumbs	
<i>Fried Calamari</i>	<i>15</i>
Lightly breaded and fried calamari rings served with fresh marinara	
<i>Mussels</i>	<i>14</i>
Prince Edward Mussels sautéed in a white wine, garlic OR lightly spiced tomato sauce	
<i>Carpaccio</i>	<i>14</i>
Thinly sliced beef tenderloin with mixed green salad tossed in lemon oil served with capers, and shaved parmesan cheese	
<i>Grilled seafood platter</i>	<i>17</i>
Shrimp, calamari, and baby octopus, drizzled with lemon oil and balsamic reduction served with mesclun greens salad.	
<i>Sausage and peppers</i>	<i>12</i>
Charred Italian sausage, sweet seasonal peppers sauteed in olive oil and garlic	
<i>Burrata cheese</i>	<i>12</i>
Burrata cheese topped with a basil pesto, fresh tomato, and red onion mixture drizzled with balsamic glaze and garlic toast points	
<i>Clams</i>	<i>8 ½ dozen 16 full dozen</i>
Fresh baked clams topped with seasoned bread crumbs	

Insalate e zuppe

<i>Asparagus Salad</i>	<i>15</i>
Grilled asparagus topped with lump crab meat, drizzled with lemon oil served with mixed green salad	
<i>Salmon Salad</i>	<i>15</i>
Fresh grilled salmon over a bed of mixed greens tossed in lemon oil surrounded by dill sour cream crem fresh	
<i>Chopped Chicken Salad</i>	<i>16</i>
Iceberg lettuce, grilled chicken, tomato, avocado, cucumber, gorgonzola cheese, crispy bacon, red onion, tossed in sweet vinaigrette	
<i>Caesar Salad</i>	<i>11</i>
Fresh romaine lettuce tossed in house made Caesar dressing with croutons and grated parmesan	
<i>Add chicken: 5 Add shrimp: 9</i>	
<i>Spinach Salad</i>	<i>12</i>
Baby spinach, walnuts, dried cranberries, mushrooms and goat cheese tossed in a balsamic vinaigrette	
<i>Add chicken: 5 Add shrimp: 9</i>	
<i>Caprese Salad</i>	<i>10</i>
Sliced tomatoes topped with fresh mozzarella, seasoned with basil, and oregano, drizzled with olive oil and a balsamic glaze	
<i>Steak Salad</i>	<i>18</i>
Grilled beef tenderloin served on a bed of mixed greens with crumbled gorgonzola, chopped tomato, roasted red pepper, and a balsamic vinaigrette dressing topped with crispy onion strings	
<i>House Salad</i>	<i>6</i>
Mixed greens served with house made balsamic dressing and crumbled blue cheese	
<i>Soup of the Day</i>	<i>Bowl 7 Cup 5</i>
<i>Minestrone</i>	<i>Bowl 6 Cup 4</i>

Lunch Special 13

Choose ½ sandwich along with choice of Soup, House Salad, or Pasta Salad

(Excluding Mahi Mahi, Spicy Calamari Wrap, short rib sandwich & Agio Burger)

~\$14 for tenderloin sandwich ~

SANDWICHES

Served with Fries, Cold Pasta Salad or Sweet Potato Fries add 1.00

Mahi Mahi Sandwich

16

Fresh Mahi Mahi grilled, fried, or Cajun style served with tartar sauce or Cajun mayo

Sub Fish of the Day

16

Tenderloin Sandwich

16

Grilled filet of beef served vesuvio style with roasted peppers served on a toasted Italian roll

Agio Burger

13

10oz certified Black Angus burger, with lettuce, tomato and onion served on a toasted pretzel roll *Add: Mozzarella, Provolone, Cheddar, or Blue Cheese \$1*

Chicken Parmesan Sandwich

13

Lightly battered Chicken Breast, topped with Marinara, and melted mozzarella cheese served on Italian roll

Tuscan Chicken Sandwich

13

Grilled chicken with artichoke hearts, tomato, baby spinach, provolone cheese, pesto mayo served on a toasted Italian roll

Spicy Calamari Wrap

14

Fried calamari lightly tossed in buffalo sauce wrapped with lettuce, tomato and red onion served with blue cheese dressing

New England Lobster Roll

24

House made cold Lobster salad Served on toasted garlic butter bun

Short Rib Sandwich

16

Braised short rib sauteed in red wine reduction Served on pretzel bun topped with crispy onion strings and melted provolone cheese

Chicken salad sandwich

13

chicken salad Served with lettuce and tomato on toasted multigrain

PANINI

Served with Fries, Cold Pasta Salad or Sweet Potato Fries add 1.00

Chicken Club Panini

13

Grilled chicken, crispy bacon, tomato, spinach, provolone cheese served with garlic mayo

Portabella Steak Panini

16

Tenderloin steak, grilled portabella mushrooms, roasted red peppers, & provolone cheese served with horseradish sauce

Turkey Panini

13

Fresh sliced turkey breast, roasted red pepper, tomato, provolone cheese, and basil mayo

Vegetarian Panini

12

Artichoke hearts, spinach, roasted red pepper, portabella mushrooms, provolone cheese, and basil mayo

Pesce

Pan seared flounder

18

Pan seared flounder served over orzo pasta topped with lump crab and citrus butter sauce

Mahí Mahí Alla Puttanesca

17

Fresh Mahi Mahi fillet sautéed with capers, kalamata olive in a light spicy tomato sauce served on a bed of sauteed spinach

Salmon

17

North Atlantic salmon grilled and served over herbed risotto with a champagne cream sauce

Scallops

22

Fresh pan seared sea scallops served over herbed couscous with a lemon butter caper sauce

Fish Special

Market price

Carne

Veal Piccata

17

sautéed with lemon butter caper sauce served with garlic mashed potato and vegetable of the day

Veal Parmigiana

17

lightly breaded, topped with fresh tomato sauce, baked with mozzarella and parmesan cheese, served with side of spaghetti marinara

Veal Marsala

17

sautéed with button mushrooms and marsala wine, served with a side of penne marinara.

Chicken Piccata

15

sautéed with lemon butter caper sauce served with garlic mashed potato and vegetable of the day

Chicken Parmigiana

15

lightly breaded, topped with fresh tomato sauce, baked with mozzarella and parmesan cheese, served with side of spaghetti marinara

Chicken Marsala

15

sautéed with mushrooms and marsala wine, served with a side of penne marinara.

Chicken Vesuvio

15

sautéed in a fresh garlic white wine sauce served with Vesuvio style potatoes wedges

Side dishes

Rapine

8

Sautéed broccoli rapine in olive oil, white wine, and fresh garlic (slightly bitter)

Sauteed Spinach

6

Sautéed spinach in olive oil, white wine and garlic

Grilled Asparagus

7

Grilled asparagus served with olive oil, garlic and shaved parmigiana

Meatballs alla Marinara

6

2 House made Meatballs served with fresh tomato sauce

Side of Risotto

6

Imported Italian rice with fresh herbs and white wine

Steamed Broccoli

6

Pasta

Frutti de Mare

21

Spaghetti tossed with sautéed shrimp, mussels, clams, and calamari in a lightly spiced seafood marinara **OR** white wine garlic sauce

Lobster Angelica

½ Tail 20

full tail 30

Cold water lobster tail sautéed with angel hair, spinach, ricotta cheese, chopped tomatoes in a white wine garlic butter sauce

Cavatelli Agio

19

Homemade Cavatelli sautéed with shrimp, asparagus, sun-dried tomatoes served in a lemon pepper cream sauce

Linguine Vongole

17

Vongole clams sautéed in a lightly spiced marinara or white wine garlic sauce

Penne Marsala

13

Penne pasta sauteed with mushrooms, caramelized onions, in a marsala wine cream sauce

Add chicken 5 / Add tenderloin 10

Angel Hair Primavera

14

Angel hair pasta sautéed with fresh broccoli, asparagus, and cherry tomatoes in a white wine garlic sauce

Add chicken 5.00 / add shrimp 9.00

Fettuccine Alfredo

14

Fettuccine noodles in the rich Parmesan cream sauce

Add chicken 5.00 / Add shrimp 9

Linguine shrimp Diavlo

19 -spicy-

Parmesan crusted shrimp, sautéed in a spice infused fresh peeled tomato, olive oil, garlic, and basil sauce

Fettuccine Alla Bolognese

13

House made fettuccine pasta served with a classic mixture of beef and pork meat sauce

Lasagna

14

Classic lasagna layered with Bolognese sauce, ricotta cheese, marinara topped with melted mozzarella and Parmesan cheeses

Eggplant Parmigiana

14

Thinly sliced lightly breaded Eggplant layered with ricotta cheese topped with melted mozzarella served with a side of spaghetti marinara

Spinach Ravioli

14

Spinach and ricotta filled ravioli tossed in Alfredo sauce topped with crispy prosciutto

Cheese Ravioli

13

Cheese mixture ravioli served with creamy marinara

Gnocchi alla vodka

14

Potato dumplings sautéed with pancetta, Italian sausage, shiitake mushrooms in a vodka sauce