



Agolins



DINNER

## hot soups

### French Onion Soup Gratinee | 4.50

Classic French onion soup topped with golden, baked mozzarella cheese

### Chef's Soup of the Day

Cup | 2.75 Bowl | 3.50

## fresh salads

### Carm's | 8.95

Fresh field greens tossed with olive oil and balsamic vinegar, topped with a julienned, grilled chicken breast

### Pecan Chicken | 8.95

Fresh mixed greens with cucumbers, mandarin oranges, and red onion, served with a honey Dijon dressing

### Spinach | 8.50

Fresh spinach topped with mushrooms, eggs, bacon, red onion and dried bleu cheese served with our own hot bacon dressing

### Joey A's | 8.95

Marinated, grilled chicken breast served over mixed greens, with tomatoes, cucumbers, black olives, scallions, and fresh mushrooms

### Agolino's | 6.50

Fresh mixed greens, topped with diced bacon and a blend of freshly-grated cheeses served with your choice of dressing

### Southwestern Chicken | 8.95

Breaded chicken tenderloins served with a blend of cheeses, on a bed of mixed greens, garnished with tomatoes, chopped bacon and scallions

### Chef's | 8.95

Julienne ham, turkey and American cheese served on fresh garden greens garnished with tomatoes, cucumbers, olives, hard-boiled eggs, and onions served with your choice of dressing

### Greek | 8.95

Fresh romaine lettuce, roasted peppers, kalamata olives, artichoke hearts, hard-boiled eggs, tomatoes and feta cheese tossed in our Greek vinaigrette

### Wan's Teriyaki Chicken | 8.95

Grilled teriyaki chicken breast served on a bed of field greens with fresh vegetables, cashews and crispy noodles served with our oriental sesame dressing

### Turkey Cobb | 8.95

Fresh sliced turkey served over mixed greens topped with bleu cheese crumbles, chopped bacon, tomatoes and a hard-boiled egg served in a crisp tortilla shell

### Chicken Caesar Salad | 8.95

Fresh romaine lettuce tossed with seasoned croutons and creamy Caesar dressing topped with marinated grilled chicken breast

## appetizers

### Bruschetta | 5.50

Grilled Italian bread served with fresh tomatoes, olive oil, garlic, and basil, finished with a blend of melted cheese

### Fried Calamari | 7.50

Fresh calamari, delicately seasoned, lightly fried and served with fresh lemon and marinara sauce

### Clams Casino | 7.50

Six fresh little neck clams filled with our famous casino blend, and baked to a golden brown

### Cajun Chicken and Cheese Quesadilla | 7.50

Blackened chicken, Monterey Jack cheese and tomatoes, wrapped in a grilled flour tortilla

### Buffalo Chicken Bites | 6.75

Boneless chicken pieces tossed in our own wing sauce, served with celery and bleu cheese

### Stuffed Mushrooms | 7.50

Silver dollar mushroom caps stuffed with crabmeat and baked in our own scampi sauce

### Mozzarella Sticks | 5.75

Fried mozzarella, batter dipped, and served with tomato sauce

## traditional favorites

Dinner entrees served with two choices: salad, pasta, potato or vegetable

### Fresh Roasted Turkey | 12.50

Fresh Vermont turkey slowly roasted and served over homemade stuffing with gravy and cranberry sauce

### Grilled Calves Liver | 13.50

The finest calves liver smothered with your choice of onions or bacon

### Roast Beef | 11.95

Slowly roasted eye round of beef served with your choice of mushroom Marsala wine sauce, au jus or brown gravy

### Mom's Meatloaf-An Agolino's Tradition | 10.95

Homemade meatloaf served with brown gravy

### Chopped Sirloin Steak | 10.95

Ground sirloin, grilled and topped with gravy and your choice of onions or mushrooms

### Old Fashioned Grilled Ham Steak | 10.95

Served with sliced pineapple ring and homemade fruit glaze

### Broiled Pork Chop | 9.95 | Calabrese Style | 14.95

Center cut pork chop, char-grilled to perfection and served over homemade stuffing



## agolino's specialty sandwiches

Served with french fries and coleslaw

### Agolino's Chicken | 8.95

Marinated, grilled chicken breast topped with portabella mushrooms, roasted red peppers and Mozzarella cheese served on a Kaiser roll

### Chicken Balsamic | 8.95

Sliced chicken breast, tomato, red onion, baby spinach and balsamic drizzle served on a Kaiser

### Beef and Cheddar | 8.95

Thinly sliced roast beef with onions, mushrooms, and cheddar cheese sauce served on a Kaiser

### Classic Cheese Burger | 7.50

Topped with chili, cheese, ketchup and onions

### Grilled Reuben Melt | 8.95

Deli-sliced corned beef, sauerkraut and Swiss cheese, served warm with Thousand Island dressing on grilled rye bread

### Crab Cake | 8.50

Seasoned crabmeat, lightly breaded and fried to a golden brown topped with lettuce, tomatoes and tartar sauce served on a toasted roll

### Barbecue Sandwich Platters | 7.50

Turkey, ham, beef or pork barbecues served on a soft roll

### Club Sandwiches | 8.95

Turkey, Ham & Swiss or Chicken salad

## agolino's pasta specialties

All pasta dishes are served with a garden salad

### Create Your Own Pasta

Your choice of angel hair, penne, linguine or spaghetti

Tomato sauce or marinara | 9.95

Meat sauce, vodka or Alfredo | 11.50

Add meatballs or sausage | 2.95

### Ravioli | 11.50

Stuffed with cheese or meat and topped with our homemade tomato sauce

### Tri-Colored Cheese Tortellini | 11.95

Tossed with our creamy vodka sauce

### Linguini and Clam Sauce | 13.50

Imported linguine served with your choice of white or red clam sauce

### Baked Penne | 11.50

Baked in casserole with our meat sauce and melted mozzarella cheese

### Homemade Gnocchi | 10.50

Potato gnocchi tossed with our tomato sauce

### Shrimp & Broccoli Aioli | 14.50

Jumbo shrimp and fresh broccoli tossed with olive oil, garlic and grated Romano cheese served on a bed of angel hair

### Eggplant Parmigiana | 11.50

Thinly sliced eggplant layered with mozzarella cheese and topped with our zesty tomato sauce

## veal specialties

Served with two choices—salad, pasta, potato or vegetable

### Calabrese | 15.95

Sautéed veal medallions served with sliced potatoes, onions, sweet peppers and Italian seasonings

### Balsamico | 14.95

Veal medallions sautéed with mushrooms in a wine sauce, laced with Balsamic vinegar and topped with provolone cheese

### Sicilian | 14.95

Veal medallions, lightly breaded in Italian seasonings, sautéed in garlic wine sauce and finished with a dash of Romano cheese

### Marsala | 14.95

Scaloppini of veal sautéed with fresh mushrooms, garlic and Marsala wine sauce

### Francaise | 14.95

Veal medallions egg battered and sautéed in olive oil with white wine, fresh lemon and butter

### Parmigiana | 14.95

Scaloppini of veal egg battered and baked with tomato sauce and mozzarella cheese

## fresh fish & seafood

Served with two choices: salad, pasta, potato or vegetable

### Shrimp Scampi | 14.95

Broiled jumbo shrimp with our "famous" scampi sauce served over wild rice

### Fried Shrimp | 14.95

Hand-breaded jumbo shrimp, fried to a golden brown and served with fresh lemon and cocktail sauce

### Broiled Salmon | 14.95

Fresh fillet of salmon broiled in a lemon butter sauce

### Haddock Creole | 13.50

Fresh haddock broiled in lemon butter and topped with Creole sauce

### Fresh Stuffed Flounder | 14.95

Fresh flounder stuffed with crabmeat and baked in lemon butter

### Walnut Crusted Sole | 13.95

Broiled fillet of sole topped with fresh bread crumbs and walnuts, baked until golden brown

### Haddock Florentine | 13.95

Fresh fillet of haddock, served with sautéed spinach in a lemon and white wine sauce

### Homemade Deviled Crab | 12.95

Our special recipe! Prepared to order, breaded and deep fried to a golden brown

### Shrimp Stir-Fry | 14.95

Jumbo shrimp tossed with fresh oriental vegetables in an Asian sauce and served over steamed white rice

### Classic Fish and Chips | 12.95

A generous portion of freshly battered haddock served with tartar sauce, french fries and cole slaw

### Scrod | 13.95

New England style scrod broiled in lemon butter and white wine sauce

### Broiled Lobster Tail | Market Price

10-12 oz. Brazilian lobster tail broiled with lemon butter

## chicken classics

Served with two choices—salad, pasta, potato or vegetable

### Southern Fried Chicken | 12.50

Crispy honey dipped chicken fried to a golden brown

### Chicken Genovese | 13.50

Sautéed tenderloins of chicken Sicilian style -topped with plum tomatoes, basil, garlic, green onions and a blend of cheeses

### Chicken Stir-Fry | 13.50

Chicken tenderloins tossed with fresh oriental vegetables, and an Asian sauce then served over steamed white rice

### Roasted Italian Chicken | 11.95

Fresh half chicken seasoned Italian style and slowly roasted to perfection

### Chicken and Sausage Calabrese | 13.95

Tossed with sliced potatoes, peppers and onions

### Breaded Chicken Tenders | 10.50

Lightly breaded chicken tenderloins fried to a golden brown and served with BBQ sauce or honey mustard sauce

### Chicken Scampi | 12.95

Chicken tenderloins lightly dusted with bread crumbs and baked with our "original" scampi sauce, served over wild rice

### Chicken Marsala | 12.95

Chicken tenderloins sautéed with mushrooms, fresh garlic and Marsala wine sauce

### Chicken Francaise | 12.95

Egg battered chicken tenderloins sautéed with white wine, fresh lemon and butter

### Chicken Parmigiana | 12.95

Tenderloins of chicken, egg battered and baked with our tomato sauce and mozzarella cheese

## sides

### French Fries | 2.25

### Beer battered onion rings | 3.25

### Mozzarella sticks | 5.25

### Loaded french fries | 3.75

Topped with cheddar cheese sauce and chili

## desserts

### Homemade cheesecake | 4.25

Add strawberries and whipped cream | 5.25

### Rice Pudding | 2.95

### Rice Pudding Jubilee | 3.95

With strawberries and whipped cream

### Ice cream | 2.75

Vanilla, chocolate or rainbow sherbet

### Homemade pie | 3.50

Made fresh daily

### Pie ala mode | 4.50

Vanilla or chocolate

### Tiramisu | 4.75

A true Italian specialty

### Lemon Lush | 4.75

## beverages

### All Coca-Cola products | 1.75

One refill

### Brewed iced tea | 1.75

One refill

### IBC root beer | 1.75

Diet or regular

### Fresh ground coffee | 1.50

regular or decaf

### Hot tea | 1.75

### Bottled ginger ale | 1.95

### Assorted Snapple | 1.95

Lemon, raspberry or diet peach

### Pelligrino water | 1.95

Bottled beer, wine by the glass and mixed drinks available

## dinner hours

### Monday - Wednesday

4 pm to 8 pm

### Thursday - Saturday

4 pm to 9 pm

### Sunday

Noon to 3 pm

