

Soups and Savory Starters

- Fried Calamari 9.5**
Fresh tomato sauce and lemon aioli for dipping
- Jumbo Shrimp 12.5**
Served chilled with spicy housemade cocktail sauce [low-fat]
- Agio Bruschetta 8.5**
Served warm and topped with a four cheese fondue
- Antipasto Plate 11.5**
Grilled vegetables, marinated olives, fresh mozzarella, capicola and salami
- Spinach and Artichoke Dip 8.5**
- Minestrone 6.5**
Hearty vegetable and pasta soup
- Roasted Tomato Soup 6.5**
With garlic croutons
- Soup of the Day 6.5**

Salads – Large and Small

- Caesar Salad 7.25**
Chilled romaine tossed in traditional Caesar dressing with parmesan cheese and crunchy croutons
- With herbed grilled chicken 14.25**
With lemon grilled shrimp 17
- Agio House Salad 7**
Crisp greens, shaved fennel, grape tomatoes, kalamata olives and lemon oregano vinaigrette
- Agio Cobb 15**
Grilled chicken, crispy pancetta, avocado, gorgonzola, diced tomatoes, hard cooked egg and fontina cheese with crisp greens
- Antipasto Chop Salad 13.75**
Capicola, genoa salami, aged provolone, marinated vegetables and olives, served over crisp greens with lemon oregano vinaigrette
- Caprese Salad 13**
Red, yellow and green roma tomatoes with fresh mozzarella, basil and balsamic reduction

Sandwiches

- Marriott Burger 13.5**
The classic on a butter toasted sesame bun, fresh ground Angus beef, cheddar cheese, crisp bacon
- Classic Club 12.75**
Roasted turkey breast, crisp bacon, lettuce and tomato on white toast
- Grilled Chicken Sandwich 13.5**
Fontina cheese on onion foccacia
- Soup and Half Sandwich 13**
Any of our soups with half a turkey BLT
- Grilled Vegetable Panini 13.50**
Zucchini, eggplant, portobella mushroom and fresh mozzarella on a foccacia with red pepper pesto
- Crabcake Sandwich 16.25**
With Old Bay tartar
- Grilled Chicken Panini 13.5**
Pesto and provolone with arugula on sliced ciabatta bread

Entrées

- Grilled Salmon 23**
Seasoned with fresh oregano, fingerling potatoes and broccolini [low-cholesterol]
- Rigatoni 17.75**
Sweet Italian sausage, tomato and parmesan shards
- Pappardelle Pasta 23**
Grilled shrimp in a creamy alfredo sauce
- Roasted Vegetable and Goat Cheese Ravioli 15**
With a tomato ragu
- Tortelloni 18**
Spinach and garlic tortelloni topped with grilled chicken, roasted pepper pesto

Please inquire about the availability of our private dining room and let us help you plan your next celebration.

5151 Pooks Hill Rd. Bethesda, MD 20814

P. 301-828-2017

www.agiobethesda.com

Wines

Sparkling Wines

	<u>Glass</u>	<u>Bottle</u>
Candoni Prosecco Brut NV, delle Venezie	10	38
Segura Viudas "Aria" Estate Brut, San Sandurni d' Anoaia	9	34
Moet & Chandon "Imperial," Epernay		115
Mumm Cuvee Napa, SP Brut Prestige, Napa Valley		65
Dom Perignon Brut		250

Sweet White/Blush Wines

Bartenura Moscato, Provincia di Pavia	8	32
Beringer Vineyards White Zinfandel, California	8	32
Chateau Ste. Michelle Riesling, Columbia Valley	8	32

Dry Light to Medium Intensity White Wines

Meridian Vineyards Pinot Grigio, California	8	32
Santa Cristina, "Campogrande" Orvieto	9	36
Pighin Pinot Grigio, Grave del Friuli	10	38
Brancott Sauvignon Blanc, Marlborough	8	32
Kim Crawford Sauvignon Blanc, Marlborough		60
Santa Margherita Pinot Grigio, Alto Adige		65
Kenwood Sauvignon Blanc	8	32

Dry Medium to Full Intensity White Wines

Meridian Vineyards Chardonnay, California	8	32
Clos Du Bois Chardonnay, North Coast	12	46
Chateau St. Jean Chardonnay, Sonoma County		65
Saintsbury Chardonnay Carneros		125
Sonoma-Cutrer Russian River Chardonnay, Sonoma County	14	54
Sterling "Vintner's Collection" Chardonnay, Central Coast	10	38
Cakebread Cellars Chardonnay, Napa Valley		85
Robert Mondavi Winery Chardonnay, Napa Valley		58
Ferrari Carano "Tre Terre" Chardonnay, Russian River Valley		75

Dry Light to Medium Intensity Red Wines

Mark West Pinot Noir, California	9	36
Meridain Vineyards Merlot, California	8	32
Castello di Gabbiano Chianti	9	36
Santa Cristina Sangiovese	10	38
Marchesi di Frescobaldi "Castiglioni" Chianti	10	38
Columbia Crest "Grand Estates" Cabernet Sauvignon, Columbia Valley	8	32
Kim Crawford Pinot Noir, Marlborough		60
La Crema Pinot Noir, Sonoma Coast		80
Rosemount "Diamond Label" Shiraz, South Eastern Australia	9	36
Clos Du Bois Merlot, North Coast	12	46
Aquinas Cabernet Sauvignon, Napa Valley	10	38
Antinori Peppoli Chianti Classico		70

Dry Medium to Full Intensity Red Wines

Bodega Cantena Zapos "Alamos" Malbec	9	36
Ravenswood "Vinter's Blend" Zinfandel	9	36
Estancia Cabernet Sauvignon, Paso Robles	12	46
St. Francis Vineyards Merlot, Sonoma County		48
Duckhorn Vineyards Merlot, Napa Valley		115
Rutherford Hill Merlot, Napa Valley		130
Merryvale Vineyards "Starmont" Cabernet Sauvignon, Napa Valley		70
Franciscan Cabernet Sauvignon, Napa Valley		80
Duckhorn Vineyards Cabernet Sauvignon, Napa Valley		120
Pio Cesare, Barlo, Piedmont		120

Dessert

Desiree Rosenblum Family		45
--------------------------	--	----

Agio Featured Cocktails

Agio Mimosa 10

Orange juice, champagne and St. Germain Liqueur

Limoncello Mojito 9

Limoncello Liqueur, Cruzan rum, fresh lime juice, mint and club soda

Pomegranate Martini 11

Pama Pomegranate Liqueur, Absolut vodka and fresh lemon juice

Perfect Peach 10

Absolut vodka, Peach Schnapps and orange juice

Frangelico Chocolate Martini 11

Stoli Vanil vodka, white crème de cocoa and Frangelico

DiSaronno Cosmo 10

DiSaronno Amaretto, Absolut vodka, fresh lime juice and cranberry juice

Watermelon Margarita 10

Sauza Hornitos, Grand Marnier, fresh lime juice and watermelon nectar

Beer

Domestic

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
O'Doul's non-alcoholic

Premium

Blue Moon
Sam Adams
Sierra Nevada

Imported

Amstel Light
Bass Ale
Corona Extra
Heineken
Stella Artois
Guinness Draught
Peroni

Draft

Bud Light
Stella Artois
Shock Top Belgian Style Ale
Sam Adams
Yuengling Lager
Bass Ale

Also

San Pellegrino Sparkling Water 5
Panna Spring Water 5
Cappuccino/Latte 4.50
Espresso 3
Soft Drinks 2
Agio Sparkling Lemonade 4

Salads

Caesar Salad 7.25

Chilled romaine tossed in traditional Caesar dressing with parmesan cheese and crunchy croutons

With herbed grilled chicken 14.25

With lemon grilled shrimp 17

Agio House Salad 7

Crisp greens, shaved fennel, grape tomatoes, kalamata olives and lemon oregano vinaigrette

Agio Cobb 15

Grilled chicken, crispy pancetta, avocado, gorgonzola, diced tomatoes, hard cooked egg and fontina cheese with crisp greens

Appetizers

Pancetta Shrimp 13.50

Finished with a cognac and lemon butter sauce

Fried Calamari 9.50

Fresh tomato sauce and lemon aioli for dipping

Jumbo Shrimp 12.50

Served chilled with spicy housemade cocktail sauce [low-fat]

Agio Bruschetta 8.50

Served warm and topped with a four cheese fondue

Spinach and Artichoke Dip 8.50

Minestrone 6.50

Hearty vegetable and pasta soup

Roasted Tomato Soup 6.50

With garlic croutons

Soup of the Day 6.50

Pastas

Rigatoni 17.75

Sweet Italian sausage, tomato and parmesan shards

Pappardelle Pasta with Grilled Shrimp 23

In a creamy alfredo sauce

Tortelloni 18

Spinach and garlic tortelloni topped with grilled chicken, roasted pepper pesto

Roasted Vegetable and Goat Cheese Ravioli 15

Tomato ragu

Vegetable Risotto 17

Main Entrées

Citrus Chicken 19

Vegetable risotto, sautéed green beans

Herb Crusted Striped Bass 23

Edamame, sun-dried tomatoes, shallots and garlic in a creamy white wine sauce

12 oz. NY Strip 30

Caramelized cipollini onions and broccolini

8 oz. Filet Mignon 33

Mushroom polenta and chianti glaze

Chicken Parmigiana 20

Marinara sauce, provolone, mozzarella, broccolini and lemon thyme linguini

Crab Cakes 32.50

Jumbo lump crab gently blended with Old Bay seasoning

Roasted Pork Tenderloin 25

Apple pinot grigio sauce, fingerling potatoes and green beans

Grilled Salmon 25

Seasoned with fresh oregano, fingerling potatoes and broccolini [low cholesterol]

Sides

Agio Truffle Fries 7.50

Polenta 5

Eggplant and Goat Cheese Stacks 6

Herb Roasted Fingerling Potatoes 5

Sautéed Broccolini 4

Green Beans 4

Sandwiches

Marriott Burger 13.50

The classic on a butter toasted sesame bun, fresh ground Angus beef, cheddar cheese, crisp bacon

Classic Club 12.75

Roasted turkey breast, crisp bacon, lettuce and tomato on white toast

Please inquire about the availability of our private dining room and let us help you plan your next celebration.

5151 Pooks Hill Rd. Bethesda, MD 20814

P. 301-828-2017

www.agiobethesda.com

Wines

Sparkling Wines

	<u>Glass</u>	<u>Bottle</u>
Candoni Prosecco Brut NV, delle Venezie	10	38
Segura Viudas "Aria" Estate Brut, San Sandurni d' Anoaia	9	34
Moet & Chandon "Imperial," Epernay		115
Mumm Cuvee Napa, SP Brut Prestige, Napa Valley		65
Dom Perignon Brut		250

Sweet White/Blush Wines

Bartenura Moscato, Provincia di Pavia	8	32
Beringer Vineyards White Zinfandel, California	8	32
Chateau Ste. Michelle Riesling, Columbia Valley	8	32

Dry Light to Medium Intensity White Wines

Meridian Vineyards Pinot Grigio, California	8	32
Santa Cristina, "Campogrande" Orvieto	9	36
Pighin Pinot Grigio, Grave del Friuli	10	38
Brancott Sauvignon Blanc, Marlborough	8	32
Kim Crawford Sauvignon Blanc, Marlborough		60
Santa Margherita Pinot Grigio, Alto Adige		65
Kenwood Sauvignon Blanc	8	32

Dry Medium to Full Intensity White Wines

Meridian Vineyards Chardonnay, California	8	32
Clos Du Bois Chardonnay, North Coast	12	46
Chateau St. Jean Chardonnay, Sonoma County		65
Saintsbury Chardonnay Carneros		125
Sonoma-Cutrer Russian River Chardonnay, Sonoma County	14	54
Sterling "Vintner's Collection" Chardonnay, Central Coast	10	38
Cakebread Cellars Chardonnay, Napa Valley		85
Robert Mondavi Winery Chardonnay, Napa Valley		58
Ferrari Carano "Tre Terre" Chardonnay, Russian River Valley		75

Dry Light to Medium Intensity Red Wines

Mark West Pinot Noir, California	9	36
Meridain Vineyards Merlot, California	8	32
Castello di Gabbiano Chianti	9	36
Santa Cristina Sangiovese	10	38
Marchesi di Frescobaldi "Castiglioni" Chianti	10	38
Columbia Crest "Grand Estates" Cabernet Sauvignon, Columbia Valley	8	32
Kim Crawford Pinot Noir, Marlborough		60
La Crema Pinot Noir, Sonoma Coast		80
Rosemount "Diamond Label" Shiraz, South Eastern Australia	9	36
Clos Du Bois Merlot, North Coast	12	46
Aquinas Cabernet Sauvignon, Napa Valley	10	38
Antinori Peppoli Chianti Classico		70

Dry Medium to Full Intensity Red Wines

Bodega Cantena Zapos "Alamos" Malbec	9	36
Ravenswood "Vinter's Blend" Zinfandel	9	36
Estancia Cabernet Sauvignon, Paso Robles	12	46
St. Francis Vineyards Merlot, Sonoma County		48
Duckhorn Vineyards Merlot, Napa Valley		115
Rutherford Hill Merlot, Napa Valley		130
Merryvale Vineyards "Starmont" Cabernet Sauvignon, Napa Valley		70
Franciscan Cabernet Sauvignon, Napa Valley		80
Duckhorn Vineyards Cabernet Sauvignon, Napa Valley		120
Pio Cesare, Barlo, Piedmont		120

Dessert

Desiree Rosenblum Family		45
--------------------------	--	----

Agio Featured Cocktails

Agio Mimosa 10

Orange juice, champagne and St. Germain Liqueur

Limoncello Mojito 9

Limoncello Liqueur, Cruzan rum, fresh lime juice, mint and club soda

Pomegranate Martini 11

Pama Pomegranate Liqueur, Absolut vodka and fresh lemon juice

Perfect Peach 10

Absolut vodka, Peach Schnapps and orange juice

Frangelico Chocolate Martini 11

Stoli Vanil vodka, white crème de cocoa and Frangelico

DiSaronno Cosmo 10

DiSaronno Amaretto, Absolut vodka, fresh lime juice and cranberry juice

Watermelon Margarita 10

Sauza Hornitos, Grand Marnier, fresh lime juice and watermelon nectar

Beer

Domestic

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
O'Doul's non-alcoholic

Premium

Blue Moon
Sam Adams
Sierra Nevada

Imported

Amstel Light
Bass Ale
Corona Extra
Heineken
Stella Artois
Guinness Draught
Peroni

Draft

Bud Light
Stella Artois
Shock Top Belgian Style Ale
Sam Adams
Yuengling Lager
Bass Ale

Also

San Pellegrino Sparkling Water 5
Panna Spring Water 5
Cappuccino/Latte 4.50
Espresso 3
Soft Drinks 2
Agio Sparkling Lemonade 4