

Appetizers

Chilled Shrimp Cocktail	\$8.95	Bacon Wrapped Scallops	\$12.95
Coconut Shrimp <i>w/A sweet citrus dipping sauce</i>	\$7.95	Clams Casino (8) <i>Homemade casino stuffing & baked</i>	\$10.95
Fried Calamari <i>Golden brown served w/spicy dipping sauce</i>	\$10.95	Steamed Clams	\$10.95
Calamari Reggio <i>Deep fried & tossed w/banana peppers with a sweet Aioli</i>	\$12.95	Stuffed Mushrooms <i>Homemade sausage stuffing baked in mushroom caps</i>	\$7.95
Greens & Beans <i>Sauteed with olive oil & garlic</i>	\$8.95	Crab Cakes <i>With a roumelade dipping sauce</i>	\$12.95
Escarole & Sausage <i>Sauteed with olive oil & garlic</i>	\$9.95	Chicken Livers <i>Simmered in a wine sauce w/onions</i>	\$8.95
Stuffed Escarole <i>Sauteed w/olive oil and garlic tossed with olives, artichoke hearts, pine nuts and bread crumbs</i>	\$11.95	Frogs Legs <i>Sauteed or pan fried</i>	\$11.95
Artichoke Hearts <i>Egg dipped and frenched sauteed in our famous French sauce</i>	\$8.95	Escargot <i>Tender snails sauteed in a butter garlic sauce served over a bed of angel hair pasta</i>	\$9.95
Broccoli French <i>Egg dipped and frenched sauteed in our famous French sauce</i>	\$8.95	Hot Antipasto for Two <i>Clams Casino, Shrimp Scampi, Escarole, Artichoke Hearts, Stuffed Mushrooms</i>	\$16.95
Rollotini Eggplant <i>Rolled w/a mixture of ricotta, mozzarella & parmesan cheese, baked with tomato sauce</i>	\$4.95		
Eggplant Parmigiano <i>Baked w/sauce & mozzarella</i>	\$7.95		

Salads

Chef Salad	\$5.00	Cold Antipasto	
Mixed greens, Romaine, Iceberg, Olives, Banana Peppers, Tomatoes & cucumber		<i>An array of imported meats, provolone cheese, marinated olives, roasted peppers, artichoke hearts and broccoli</i>	\$10.95
<i>Dressings: House Garlic Italian, Burgundy Vinaigrette, Parmesan Peppercorn, Poppyseed, Caesar. Creamy bleu cheese, Crumbled bleu with vinaigrette.....</i>	\$1.00	Italiano Salad	\$12.95
Caesar Salad	\$9.95	<i>Iceberg & Romaine lettuce, artichoke hearts, olives, salami, Italian ham, provolone cheese, tomatoes w/lemon & olive oil parmesan dressing</i>	
<i>Romaine lettuce tossed w/croutons & homemade Caesar dressing sprinkled w/Asiago cheese.</i>		Calamari Salad	\$12.95
Chicken Caesar Salad	\$12.95	<i>Celery, onion, pimentos & olives in a lemon oil marinade</i>	
Side Caesar in place of house salad	\$3.50		

Pane

Garlic Bread <i>Toasted with garlic butter.....</i>	\$4.95	Bruschetta <i>With traditional topping of tomatoes, fresh seasoning and finished with Asiago</i>	\$6.95
<i>w/Cheese.....</i>	\$5.95		

Soups

Soup D'Giorno	
Cup	\$3.95
Crock	\$4.95

Homemade	
New England Clam Chowder	
<i>(Available Friday Only)</i>	
Cup	\$4.95
Crock	\$5.95

Sides Included

Soup D'Giorno
Chef Salad
Penne or Angel Hair
French Fries
Vegetable of the Day
Potato of the Day

Additional Homemade Sides

Gnocchi	\$5.00
Fettuccini	\$4.00
Fettuccini Alfredo	\$6.00
Mannicotti	\$4.00
Ravolis	\$6.00

There is a \$10.00 open food charge for bringing in any food items not provided by the restaurant. This includes but not limited to: cakes, cookies, cupcakes etc.

At Agatina's, we're committed to making the dining experience for every guest, including our guests with food allergies, an exceptional one. Because many of our dishes may involve shared cooking and preparation areas, we cannot guarantee that any menu item can be completely free of allergens and cross contamination. Please make sure your server is aware of any allergies so we can inform the kitchen. Please know that due to limited ingredient information available in our kitchen, we may not be able to answer all of your questions related to this topic.

Pasta Specialties

Gnocchi / Manicotti / Ravoli / Fettuccini

Homemade Gnocchi\$16.95
*w/Marinara or tomato sauce
(w/alfredo add \$2.00)*

Homemade Pasta Platter\$18.95
Gnocchi, manicotti, lasagna, meatball

Homemade Manicotti\$15.95
*Filled w/ a ricotta cheese filling & baked
in a tomato or marinara sauce*

Homemade Manicotti Elizabeth\$17.95
*Baked with mushrooms & mozzarella
in tomato or marinara sauce*

Jumbo Ravioli\$16.95
*Filled with a five cheese filling in a tomato or
marinara sauce*

Fettuccine Alfredo.....\$17.95
w/three cheese cream sauce

Fettuccine Alfredo.....\$22.95
w/Broccoli & Chicken

Fettuccine Carbonara \$18.95
*w/sausage, bacon & black pepper
in a cream sauce*

Fettuccine Putonesca\$16.95
*Olive oil, anchovy, onion, calamata olives,
artichoke hearts in marinara sauce*

Fettuccine Bellagio\$16.95
*Minced garlic, pine nuts, olive oil, fresh
parsley & parmesan cheese*

Fettuccine Pomodoro\$16.95
*Olive oil, sun dried tomatoes, spanish
onion & California olives*

Fettuccine Pesto\$17.95
*Olive oil, fresh basil, toasted pine nuts,
fresh parsley, Parmesan & Romano cheese
(same great pesto flavor available in creamy)*

Add Chicken to any Fettuccine dish...\$5.00

More Pasta, Eggplant & Special Sauces

Angel Hair, Penne or Linguine (Gnocchi or Fettucine +\$3)

Marinara, Tomato Sauce or Oil & Garlic\$13.50

Meatballs (2) or Meat Sauce or Sausage\$16.00

Vodka Sauce\$15.95

Primavera\$16.95
*Broccoli, bell peppers, peas, carrots, onions &
zucchini sauteed in marinara sauce with your
choice of pasta.*

Broccoli\$15.95
Sauteed in olive oil & garlic tossed with your choice of pasta

Espanole\$16.95
*Ground sausage, peppers & onion, sauteed in a
marinara sauce and served over your choice of pasta.*

Bolognese\$18.95
*Diced veal, ground beef, onion, carrots, simmered in
a marinara wine sauce with your choice of pasta.*

Greens & Beans\$16.95
*Olive oil, garlic and cannellini beans
served with your choice of pasta*

Linguine and Clam Sauce\$17.95
*Tender baby clams & a 1/2 doz. whole clams sauteed in
a red marinara or butter garlic sauce over linguini.*

Linguine and Calamari\$18.95
*Calamari sauteed in a marinara wine sauce or butter
garlic white sauce w/onions. Served over linguini.*

Artichoke Hearts French\$15.95
Over Angel Hair in our original French sauce recipe

Ziti Gambretto\$18.95
Broccoli & shrimp tossed with a delicious cheesy cream sauce

Baked Ziti\$16.95
w/Ricotta & tomato sauce topped with mozzarella

Ziti Melanzane\$16.95
*Penne baked w/eggplant & tomato sauce, topped w/
mozzarella*

Homemade Lasagna\$17.95
*Layered w/a 3 cheese ricotta and ground beef
filling & baked in a tomato sauce*

All Pasta Entrees Include: Homemade Soup D'Giorno & Salad

Eggplant

(Includes soup or salad and pasta or potato or vegetable)

Parmigiano Layered and baked w/mozzarella. (Tomato or marinara sauce)\$15.95

Vincenzo Breaded eggplant rolled w/ricotta cheese baked w/tomato or marinara sauce\$16.95

Neopolitan Layered w/ground beef, cappicola & genoa salami, baked w/tomato sauce & mozzarella\$17.95

Fish & Seafood

Fra Diavola

Seafood Fra Diavola\$39.95

*(Mild, Medium or Hot) Lobster, Shrimp & Scallops Simmered in Agatina's Special Seasoned Fra Diavola sauce (Red or White) Over angel hair pasta.
(Add mussels or whole clams or escargot +\$4.95)*

Haddock Fra Diavola\$19.95

(Mild, Medium or Hot) Simmered in Agatina's Special Seasoned Fra Diavola (Red or White) sauce. Over angel hair pasta.

Shrimp Fra Diavola\$22.95

(Mild, Medium or Hot) Simmered in Agatina's special seasoned Fra Diavola (Red or White) sauce over angel hair pasta.

Shrimp & Lobster Fra Diavola\$31.95

(Mild, Medium or Hot) Simmered in Agatina's special seasoned Fra Diavola (Red or White) sauce over angel hair pasta.

Haddock & Scallops

Broiled Haddock\$18.95

Lightly seasoned, wine, lemon & butter.

Haddock Siciliano\$20.95

Baked w/fresh peppers & Spanish onions in a light marinara sauce served over angel hair pasta

Haddock French\$20.95

Battered fillets, sauteed in our famous French sauce over escarole.

Stuffed Haddock\$22.95

Seasoned and baked with snow crab stuffing.

Broiled Scallops\$26.95

Lightly seasoned & served on a bed of rice

Scallops Alaska\$29.95

Seasoned scallops baked w/lump crab & cheddar cheese served over rice.

Shrimp

Stuffed Shrimp\$23.95

Seasoned & baked w/snow crab stuffing. Served over rice.

Shrimp Scampi\$19.95

Butterflied and seasoned w/our special garlic flavored scampi sauce over rice. (Shell on)

Linguine & Shrimp\$22.95

Succulent shrimp simmered in a light garlic cream sauce

Shrimp Florentine\$22.95

Battered shrimp simmered in our famous French sauce. Served over escarole.

Seafood Specialties

Seafood Alfredo\$29.95

Shrimp, scallops, lump crab simmered in a cream sauce over angel hair

Cioppino\$26.95

Shrimp, scallops & chopped clams simmered in seasoned red wine marinara or white wine broth over linguine.

Seafood Provencial\$28.95

Scallops, calamari, chopped clams & shrimp simmered in white wine broth w/asparagus, olives & fresh mushrooms over linguine.

Bouillabaisse\$27.95

Clams in their shells, shrimp & scallops. Simmered w/peppers & onions in marinara wine broth over angel hair pasta.

Baked Seafood Casserole\$25.95

Calamari, shrimp & scallops. Sauteed in a seasoned light tomato broth & baked over linguine.

Zuppa d'Pisce\$27.95

Chopped clams, escargot, shrimp & white fish in white wine or red wine marinara sauce served over angel hair pasta.

Zuppa d'Clams\$22.95

One dozen clams simmered in spicy marinara sauce. Served over a bed of linguine. Also available in white wine broth.

Seafood Feast For One\$44.95

Clams in the shell, lobster tail, shrimp, scallops & haddock simmered in seasoned broth (Red or White) over fettuccine.

Frog Legs\$22.95

Sauteed in rum, lemon, butter sauce & a hint of oregano.

Entrees Include: Choice of: Soup or salad, and pasta or potato or vegetable. Dishes over pasta include: Soup & salad

Poultry

*We Use Heart Healthy Canola Oil For All Deep Fried Items
Cutlets Are Hand Breaded*

Chicken French \$17.95

*Battered chicken breast simmered in our famous
French sauce over escarole*

(So delicious you can make it a double)\$22.95

Chicken Parmigiano\$18.95

*Deep fried breast baked w/tomato sauce &
mozzarella*

Chicken Asiago\$22.95

*Artichoke hearts, fresh mushrooms, roasted
red peppers, asparagus in light sherry wine
sauce & sprinkled w/Asiago parmesan cheese*

Chicken w/Broccoli & Cheese \$21.95

Sauteed in a sherry wine sauce and topped w/provolone

Chicken Roma\$22.95

*Breasts sauteed w/fresh mushrooms, artichoke hearts
in Marsala wine & topped w/cheddar cheese*

Chicken Jambalaya\$27.95

*Shrimp, scallops & sausage simmered in a tomato
sauce with onions, bell and jalapeno peppers
served over rice with a medium heat*

Chicken Saltimbocca\$23.95

(A Rochester Favorite!)

*Sauteed w/proscuitto, fresh mushrooms & calamata
olives sauteed in a wine blend. Served over escarole*

Chicken Marsala\$21.95

w/fresh mushrooms in a tasty Marsala wine sauce

Chicken Oscar\$25.95

*With fresh mushrooms, asparagus and lump
crab sauteed w/cognac & topped w/bernaise sauce*



TRY A PAIRING

Tom Gore Chardonnay
Pairs Nicely With White
Sauces Chicken or Veal



Relax Riesling Goes Nice
With Any Light Wine Dish

Chicken Cutlet\$16.95

Hand breaded w/seasoned bread crumbs.

Chicken Cacciatore\$20.95

*Fresh mushrooms, peppers & onions sauteed
in a red wine marinara or white wine sauce.
Served over linguine.*

Chicken Alaska\$23.95

*Deep fried breast baked with lump crab,
cheddar cheese & marinara sauce*

Chicken Fra Diavola\$20.95

*(Mild, Medium or Hot) Chicken strips simmered
in Agatina's special seasoned Fra Diavola
(Red or White) sauce over linguine. (Add Shrimp....\$4.00)*

Polla De'Agatina\$21.95

*Sauteed w/broccoli & artichoke hearts in a light
wine sauce*

Chicken Cordon Bleu Ala Ricardo\$23.95

*Chicken breast rolled w/Italian ham, provolone
cheese & simmered w/spanish onions & fresh
mushrooms in a delicious cream sauce.*

Chicken Bearnaise\$21.95

*Sauteed with a light cognac sauce, w/artichoke
hearts topped w/bearnaise sauce*

**Entrees Include: Soup or salad, and pasta
or potato or vegetable
Entrees Over Pasta Include: Soup & Salad**

Sauteed Veal

Veal French\$22.95

Classic Dish w/ battered veal in lemon, butter; wine sauce served over escarole.

Veal Saltimbocca\$24.95

Sauteed w/Prosciutto, fresh mushrooms, calamata olives w/two wines served over escarole.

Veal Asiago\$24.95

Sauteed in Sherry Wine Sauce w/fresh mushrooms, Roasted Red Peppers, Asparagus, Artichoke Hearts & Finished w/ Asiago Cheese.

Veal Marsala\$23.95

w/Fresh Mushrooms in a tasty Marsala wine sauce.

Veal Pasquale\$23.95

Italian Sausage & Eggplant Simmered in a Zesty Marinara Sauce Over Linguine.

Veal Guiseppi\$25.95

w/ Butterflied Shrimp, Sauteed in Light Rum, Lemon, Butter Sauce.

Veal Agatina\$23.95

Delicate butter wine sauce with broccoli and artichoke hearts.

Veal Charles\$24.95

Fresh mushrooms and artichoke hearts sauteed in a sherry wine sauce topped w/cappicola and provolone cheese.

Veal Oscar\$26.95

Fresh mushrooms, lump crab and asparagus sauteed with Cognac and topped with bernaise.

Veal Kathleen\$28.95

Scallops, shrimp & broccoli sauteed in a lemon butter rum sauce w/ a hint of seasoning.

Entrees Include:
Soup or salad and pasta
or potato or vegetable.
Entrees Over Pasta Include: Soup & Salad

Veal

Cutlets Are Hand Breaded & Deep Fried in Heart Healthy Canola Oil

Veal Cutlet\$21.95

Hand Breaded w/Seasoned Bread Crumbs and Deep Fried

Veal Parmigiano\$22.95

Deep Fried Then Baked w/Tomato Sauce and Mozzarella

Veal Alaska\$26.95

Deep Fried Then Baked w/ Crab, Cheddar Cheese and Marinara Sauce

Veal Monaco\$23.95

Deep Fried and Layered w/Cappicola & Provolone Cheese and Topped with a Creamy Mushroom Sauce



TRY A PAIRING

*Ravage Red Blend
 Pairs Great With Our
 Homemade Tomato Sauce Dishes*



Charbroiled Steaks

8 oz. Choice Filet Mignon\$33.95

Charbroiled center cut, leanest cut of beef

12 oz. Choice Delmonico\$32.95

Charbroiled, highest level of marbling

Delmonico Gorgonzola\$35.95

12 oz. Delmonico charbroiled and baked with a Gorgonzola topping.

12 oz. Choice New York Strip.....\$29.95

Mini Surf & Turf

4 oz. Filet Mignon with a 4 oz. lobster tail\$34.95

4 oz Filet Mignon w/stuffed shrimp\$27.95

4 oz Filet with bacon wrapped scallops\$29.95

Surf & Turf Market

8 oz. Filet Mignon with a 8 oz. Brizilian lobster tail

12 oz. Delmonico with a 8 oz. Brizilian lobster tail

8 oz. Brazilian Lobster Tail Market

Twin 8 oz. Brazilian Lobster Tails Market

Great Steak Additions

With Crab Stuffed Shrimp\$10.00

With Crab Cakes.....\$11.00

With 4 oz. Lobster Tail\$14.00

With Bacon Wrapped Scallops\$12.00

Prime Rib Served On Saturdays

While Quantities Last!

Slow Roasted Prime Rib

12 oz.**\$32.95**

18 oz.**\$41.95**

Rare = Cool Red Center • **Medium** = All Pink • **Well** = No Pink

Entrees Include: Soup or salad and pasta or potato or vegetable.

*All meat pricing is based on current market price and is subject to change with out notice