



Appetizers

Artichoke Hearts French 10
Egg dipped in our famous French sauce

Fried Calamari 12
Marinara dipping sauce

Bacon Wrapped Scallops 14

Stuffed Escarole 12
Olives, Artichoke Hearts, Pine Nuts, &
Bread crumbs sauteed in oil & garlic

Bruschetta 7
Tomatoes, fresh seasoning & Asiago

Coconut Shrimp 10
Sweet citrus dipping sauce

Calamari Reggio 14
Deep fried w/ banana peppers in a
sweet Aioli sauce

Clams Casino (8) 12

Greens & Beans 10
Sauteed in olive oil & garlic
(Add sausage 2.00)

Garlic Bread 5
Toasted with garlic butter

Crab Cakes 13
Remoulade dipping sauce

Escargot 10
Tender snails sauteed in an Aioli sauce
served over a bed of angel hair pasta

Chilled Shrimp Cocktail 10

Frog Legs 11
Sauteed in olive oil & garlic

Cheese Bread 7
Garlic butter & provolone

Salads

Chef Salad 6
A mixture of Iceberg and Field Greens
with olives, banana peppers, tomato &
cucumber

Caesar Salad 11
Romaine lettuce tossed with croutons
& homemade Caesar dressing topped
with Asiago cheese (Add Chicken 5.00)

Side Caesar Salad 4
In place of house salad with dinner

Dressings: House Garlic Italian | House Burgundy Vinaigrette | Parmesan Peppercorn | Poppyseed | Caesar | Creamy or Crumbly Bleu Cheese \$1.00 |

Additional Homemade Sides

[Gnocchi 6.00] | Fettuccine 5.00 | Fettuccine Alfredo 7.00 | Manicotti 5.00 | Ravioli 6.00 |

Pasta Specialties & Eggplant

Marinara or Tomato Sauce 14
Imported Ziti or Angel Hair
Meatballs (2), Sausage or Meat Sauce add 2.50

Add Chicken to any dish + 5.00
Gnocchi or Fettuccine + 3.00

Vodka Sauce 16
Imported Ziti or Angel Hair

Homemade Gnocchi 17
Tomato sauce
With Alfredo add 3.00

Homemade Lasagna 18
Layered with a 3 cheese ricotta &
ground beef filling

Homemade Manicotti 16
Filled with a ricotta cheese filling

Homemade Pasta Platter 19
Gnocchi, Manicotti, Lasagna & a meatball

Jumbo Ravioli 17
Cheese blend

Linguine & Clam Sauce 18
Chopped clams & 1/2 dozen whole
clams sauteed in a red or white sauce

Fettuccine Carbonara 19
Sausage, bacon & black pepper in a cream
sauce

Fettuccine Alfredo 18
Three cheese cream sauce
With broccoli & chicken add 5.00

Fettuccine Pesto 18
Fresh basil, toasted pine nuts, fresh
parsley & cheeses in a cream sauce

Artichoke Hearts French 16
over angel hair in our French sauce

Baked Ziti 17
Ricotta, mozzarella & tomato sauce

Ziti Melanzane 17
Eggplant, mozzarella & tomato sauce
baked

Broccoli 16
Sauteed in olive oil & garlic tossed with
pasta choice

Bolognese 19
Ground beef, onion & carrots in a
sherry marinara sauce with pasta

Greens & Beans 17
Olive oil, garlic & cannelloni beans
served over choice of pasta

Eggplant Parmigiano 16
Layered & baked with mozzarella

Eggplant Vincenzo 17
Rolled & stuffed with ricotta cheese

Eggplant Neopolitan 19
Layered with ground beef, cappicola,
& genoa salami

Pasta and entrees over rice include soup & salad. All other entrees come with the choice of two house sides.

There is a \$15.00 open food charge for bringing in any food items not provided by the restaurant. This includes, but not limited; to cakes, cookies, cupcakes, etc. No separate checks for parties over 6. Please be table considerate and aware of our 90 minute seating.

Poultry & Veal

Chicken French 19

So delicious make it a double 24

Veal French 23

Egg battered simmered in our famous French sauce served over escarole

Chicken Marsala 23

Veal Marsala 25

Sauteed with Fresh mushrooms in a Marsala wine sauce

Chicken Saltimbocca 25

Veal Saltimbocca 27

Sauteed with prosciutto, fresh mushrooms & kalamata olives in a wine blend served over escarole

Chicken Jambalaya 29

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

Chicken Parmigiano 20

Veal Parmigiano 24

Deep fried & baked with tomato sauce & mozzarella

Chicken Alaska 25

Veal Alaska 28

Deep fried & baked with crab, provolone cheese & marinara sauce

Polla D' Agatina 23

Veal D' Agatina 25

Sauteed with broccoli & artichoke hearts in a light wine sauce

Chicken Fra Diavola 22

Chicken strips simmered in our special Fra Diavola sauce over linguine. Choice of red or white sauce & hot, medium or mild heat (Add shrimp 4.00)

Chicken Asiago 24

Veal Asiago 26

Artichoke hearts, fresh mushrooms, roasted red peppers & asparagus in light sherry wine sauce topped with Asiago cheese

Chicken Oscar 27

Veal Oscar 29

Fresh mushrooms, asparagus & crab in a cognac sauce topped with bernaïse

Chicken Kathleen 28

Veal Kathleen 30

Scallops, shrimp & broccoli sauteed in a seasoned lemon butter rum sauce

Veal Guiseppi 27

Sauteed in a light rum, lemon butter sauce with butterflied shrimp

Fra Diavola

Agatina's special seasoned Fra Diavola sauce (choose red or white) with choice of hot, medium, or mild heat

Seafood Fra Diavola 40

Lobster, Shrimp & Scallops served over Angel Hair pasta (Add Whole clams or Escargot 5.00)

Haddock Fra Diavola 24

Served over Angel Hair pasta

Shrimp Fra Diavola 25

Served over Angel Hair pasta

Fish & Seafood

Broiled Haddock 21

Lightly seasoned lemon & butter wine sauce

Haddock French 24

Battered fillets in our French sauce

Stuffed Haddock 24

Baked with crab stuffing

Broiled Scallops 28

Lightly seasoned & served over a bed of rice

Scallops Alaska 32

Seasoned scallops baked with crab & provolone cheese over a bed of rice

Shrimp Scampi 22

Butterflied & seasoned with our special garlic flavored scampi sauce over a bed of rice. Shell on

Shrimp Florentine 25

Battered shrimp simmered in our famous french sauce served over escarole

Seafood Alfredo 30

Shrimp, scallops & crab simmered in a cream sauce over Angel Hair pasta

Seafood Provincial 30

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

Baked Seafood Casserole 28

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

Bouillabaisse 29

Whole clams, shrimp & scallops simmered with peppers & onions in a marinara wine broth over Angel Hair

Cioppino 28

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

Charbroiled Steaks & Lobster

** Market Price **

Choice Filet Mignon *

8 oz Charbroiled center cut, leanest cut of beef

Choice Delmonico 35

12 oz Charbroiled, highest level of marbling (Add Gorgonzola 3.00)

Choice New York Strip 33

12 oz Center cut

Surf & Turf *

8 oz Filet & Brazilian Lobster Tail
12 oz Delmonico & Brazilian Lobster Tail

Brazilian Lobster Tail *

Twin Lobster Tails *

Great Steak Additions

[Crab Stuffed Shrimp 10.00] Crab Cakes 11.00]
[4 oz Lobster Tail Market] Bacon Wrapped Scallops 12.00]

Prices are subject to change based on current market conditions and may not be reflected on menu