

# Agolinos

DINNER



**dinner hours**  
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**Monday - Wednesday**  
4:00 pm - 8:00 pm

**Thursday - Saturday**  
4:00 pm - 9:00 pm

**Sunday**  
Noon - 3:00pm

[agolinosnepa.com](http://agolinosnepa.com)

## hot soups

### French Onion Soup | 5.00

Classic French onion soup topped with golden, baked mozzarella cheese

### Chef's Soup of the Day

Cup | 3.00 Bowl | 4.00

## appetizers

### Bruschetta | 6.75

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

### Fried Calamari | 8.95

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

### Clams Casino | 8.95

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

### Buffalo Chicken Quesadilla | 8.25

Chicken tenders tossed in mild wing sauce and cheddar cheese wrapped in a grilled flour tortilla served with bleu cheese dressing

### Cajun Chicken and Cheese Quesadilla | 8.25

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

### Buffalo Chicken Bites | 8.50

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

### Stuffed Mushrooms | 8.95

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

### Mozzarella Sticks | 6.75

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 | 15.95

Fresh Vermont turkey slowly roasted and served over home-made stuffing with gravy and cranberry sauce

### Grilled Calves Liver | 15.95

The finest calves liver smothered with your choice of onions or bacon **with both 16.25**

### Mom's Meatloaf-An Agolino's Tradition | 13.50

Homemade meatloaf served with brown gravy

### Chopped Sirloin Steak | 13.50

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

### Broiled Pork Chops (2) | 18.50

or **Single Pork Chop(1) | 14.50**

Center cut pork chops, char-grilled to perfection

**or Served with a Bourbon Glaze and flash fried onion rings for two (2) 18.95, or Single (1) 14.95**

### Vienna Pot Roast | 15.95

Slow braised chuck roast, topped with caramelized onions and homemade brown gravy

## fresh salads

### Carm's | 10.25

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

### Spinach | 8.50

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

### With Chicken | 11.50

### Joey A's | 10.50

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

### Agolino's | 7.95

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

### Southwestern Chicken | 10.50

Breaded chicken tenderloins served with Monterey jack cheeses, bed of mixed greens, garnished with tomatoes, chopped bacon and scallions, with house made southwest ranch dressing

### Chef's | 10.75

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 | 10.75

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 | 11.50

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 | 10.75

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

### Chicken Caesar Salad | 10.75

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

### Apple Walnut Chicken Salad | 11.50

Spring greens, sliced red delicious apples, toasted walnuts, red onions, grilled chicken breast, apple cider vinaigrette

**Blue Cheese Dressing or dry bleu cheese an additional 1.00**



## chicken classics

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

### **Southern Fried Chicken | 14.50**

Crispy honey dipped chicken fried to a golden brown

### **Chicken Genovese | 14.75**

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

### **Roasted Italian Chicken | 13.95**

Fresh half chicken seasoned Italian style and slowly roasted to perfection

### **Chicken and Sausage Calabrese | 14.95**

Housemade sausage tossed with chicken, sliced potatoes, peppers and onions

### **Breaded Chicken Tenders | 12.50**

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

### **Chicken Scampi | 14.75**

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

### **Chicken Marsala | 14.75**

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

### **Chicken Sicilian | 14.50**

Chicken Tenderloins breaded with Sicilian crumbs, pan seared and finished with a garlic wine sauce and grated cheese

### **Chicken Francaise | 14.75**

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

### **Chicken Parmigiana | 14.75**

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

### **Grilled Marinated Chicken | 14.25**

Served over wild rice

## 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 | **11.25**

Meat sauce, vodka or Alfredo | **12.75**

Add meatballs or sausage | **3.25**

### **Ravioli | 13.95**

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

### **Tri-Colored Cheese Tortellini | 13.95**

Tossed with our creamy vodka sauce

### **Linguini and Clam Sauce | 15.25**

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

### **Baked Penne | 13.95**

Baked in casserole with our meat sauce and melted mozzarella cheese

### **Homemade Gnocchi | 12.95**

Potato gnocchi tossed with our tomato sauce

### **Shrimp & Broccoli Aioli | 16.95**

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

### **Eggplant Parmigiana | 13.25**

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

## veal specialties

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

### **Veal Calabrese | 17.50**

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

### **Veal Balsamico | 16.95**

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

### **Veal Sicilian | 16.95**

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

### **Veal Marsala | 16.95**

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

### **Veal Francaise | 16.95**

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

### **Veal Parmigiana | 16.95**

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

## fresh fish & seafood

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

### **Shrimp Scampi | 16.95**

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

### **Fried Shrimp | 16.95**

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

### **Broiled Salmon | 17.95**

Fresh fillet of salmon broiled in a lemon butter sauce

### **Haddock Creole | 15.50**

Fresh haddock broiled in lemon butter and topped with Creole sauce

### **Fresh Stuffed Flounder | 16.95**

Fresh flounder stuffed with crabmeat and baked in lemon butter

### **Walnut Crusted Sole | 15.50**

Broiled filet of sole topped with fresh bread crumbs and walnuts, baked to a golden brown

### **Haddock Florentine | 15.50**

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

### **Homemade Deviled Crab | 13.50**

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

### **Classic Fish and Chips | 14.50**

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

### **Jumbo Lump Crab Cakes | (1) 14.95; (2) 21.95**

Handmade, pan seared lump crab cakes, served with house beer mustard sauce

### **Shrimp Florentine | 16.95**

Jumbo Shrimp sautéed with spinach and mushrooms, finished with lemon wine sauce

### **Broiled Lobster Tail | Market Price**

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



Family owned and operated in West Pittston, Pennsylvania since 1955, Agolino's specializes in traditional Italian cuisine in an elegant, yet comfortable setting. Whether it's breakfast, lunch or dinner, we treat (and feed) you like family.

## agolino's specialty sandwiches

Served with french fries and coleslaw

### Agolino's Chicken | 9.95

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

### Classic Cheese Burger | 8.95

Topped with chili, cheese, ketchup and onions

### Grilled Reuben Melt | 10.25

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

### Deviled Crab Patty | 9.95

Our own recipe, lightly breaded and fried to a golden brown topped with lettuce, tomatoes and tartar sauce served on a toasted roll

### Barbecue Sandwich Platters | 8.95

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

### Club Sandwiches | 9.95

Turkey, Ham & Swiss or Chicken salad

### Pot Roast Sandwich | 10.25

Caramelized onions, cheddar cheese, horseradish sauce, soft potato roll

### Thanksgiving Day | 10.25

Real turkey, touch of gravy, homemade stuffing, cranberry sauce, soft potato roll

## sides

### French Fries | 2.95

### Beer Battered Onion Rings | 3.50

### Sweet Potato Fries | 3.95

### Garlic Bread | 2.75

### Loaded French Fries | 3.95

Topped with cheddar cheese sauce and chili

## desserts

### Homemade Cheesecake | 4.50

Add strawberries and whipped cream | 5.25

### Rice Pudding | 3.25

### Rice Pudding Jubilee | 4.25

With strawberries and whipped cream

### Ice Cream | 3.25

Vanilla, chocolate or rainbow sherbet

### Homemade Pie | 4.25

Made fresh daily

### Pie ala Mode | 4.95

Vanilla or chocolate

### Tiramisu | 5.25

A true Italian specialty

### Lemon Lush | 5.25

## beverages

### All Coca-Cola Products | 2.00

One refill

### Brewed Iced Tea | 2.00

One refill

### IBC Root Beer | 2.50

Diet or regular

### Fresh Ground Coffee | 1.95

regular or decaf

### Hot Tea | 1.75

### Bottled Ginger Ale | 2.00

### Assorted Snapple | 2.00

Lemon, raspberry or diet peach

### Pellegrino Water | 2.50

Bottled beer, wine by the glass and mixed drinks available