

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

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