

HOT SOUPS

French Onion Soup Gratinee | 5.00

Classic French onion soup topped with golden, baked mozzarella cheese

Chef's Soup of the Day

Cup | 3.00 Bowl | 4.00

FRESH SALADS

Carm's | 10.25

Field greens tossed with olive oil and balsamic vinegar, topped with julienned grilled chicken breast

Joey A's | 10.50

Marinated chargrilled chicken breast served on a bed of mixed greens, garnished 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, tomatoes and cucumbers, and served with your choice of dressing
Add Grilled Chicken for \$3.50

Southwestern Chicken | 10.95

Breaded chicken tenderloins on a bed of mixed greens, garnished with tomatoes, chopped bacon and scallions, Monterey jack and our own southwest ranch dressing

Chef's | 10.95

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

Wan's Teriyaki Chicken | 11.25

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, chopped bacon, tomatoes, avocado and a hard-boiled egg served in a crisp tortilla shell

Chicken Caesar Salad | 10.95

Crisp romaine lettuce, Caesar dressing, grilled marinated chicken, crunchy croutons

Gabriella's | 10.50

Field greens with tomatoes, black olives, cucumbers, chicken breast and fresh, homemade lemon vinaigrette dressing

Apple Walnut Chicken Salad | 11.25

Spring Greens, sliced red delicious apples, toasted walnuts, red onions, grilled and mainarited chicken breast, with apple cider vinaigrette

Bleu Cheese or dry Bleu Cheese an additional 1.00

APPETIZERS

Fried Calamari | 8.95

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

Clams Casino | 9.25

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

Buffalo Chicken Quesadilla | 8.75

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

Chicken and Cheese Quesadilla | 8.75

Chicken and Monterey Jack cheese wrapped in a grilled flour tortilla

Buffalo Chicken Bites | 8.95

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

Mozzarella Sticks | 6.95

Fried mozzarella, batter dipped, and served with tomato sauce

ORDER (570) 655-3030
TUESDAY-SATURDAY 11AM-8PM

DINNER MENU

TRADITIONAL FAVORITES

Dinner entrees served with two choices: salad, pasta, potato or vegetable

Fresh Roasted Turkey | 16.25

Fresh Vermont turkey slowly roasted and served over homemade stuffing with gravy and cranberry sauce

Grilled Calves Liver | 16.25

The finest calves liver smothered with your choice of onions or bacon with both | 16.50

Mom's Meatloaf - An Agolino's Tradition | 13.75

Homemade meatloaf served with brown gravy

Broiled Pork Chops (2) | 22.95 or Single Pork Chop (1) | 15.95

Center cut pork chops, char-grilled to perfection or Served with a Bourbon Glaze and flash fried onion rings for two (2) 23.95 or Single (1) 15.95

CHICKEN CLASSICS

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

Southern Fried Chicken | 14.95

Crispy honey dipped chicken fried to a golden brown

Chicken Genovese | 14.95

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

Roasted Italian Chicken | 13.50

Fresh half chicken seasoned Italian style and slowly roasted to perfection

Breaded Chicken Tenders | 12.95

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

Chicken Scampi | 14.95

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

Chicken Marsala | 14.95

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

Chicken Sicilian | 14.95

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

Chicken Francaise | 14.95

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

Chicken Parmigiana | 14.95

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

Grilled Marinated Chicken | 14.75

Served over wild rice with steamed broccoli

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 | 11.50

Meat sauce, vodka or Alfredo | 12.95

Add meatballs or sausage | 3.75

Ravioli | 14.25

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

Tri-Colored Cheese Tortellini | 14.25

Tossed with our creamy vodka sauce

Linguini and Clam Sauce | 15.50

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

Baked Penne | 14.25

Baked in casserole with our meat sauce and melted mozzarella cheese

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

FRESH FISH & SEAFOOD

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

Shrimp Scampi | 17.25

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

Fried Shrimp | 17.25

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

Broiled Salmon | 18.25

Fresh fillet of salmon broiled in a lemon butter sauce

Haddock Creole | 15.95

Fresh haddock broiled in lemon butter and topped with Creole sauce

Fresh Stuffed Flounder | 17.25

Fresh flounder stuffed with crabmeat and baked in lemon butter

Walnut Crusted Sole | 15.95

Broiled fillet of sole topped with fresh bread crumbs and walnuts, baked until golden brown

Homemade Deviled Crab | 13.95

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

Classic Fish and Chips | 14.95

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

Jumbo Lump Crab Cakes | (1) 15.95; (2) 22.95

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

Broiled Lobster Tail | Market Price

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

AGOLINO'S SPECIALTY SANDWICHES

Served with french fries and coleslaw

Agolino's Chicken | 10.50

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

Classic Cheese Burger | 9.25

Topped with chili, cheese, ketchup and onions

Grilled Reuben Melt | 10.75

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

Deviled Crab Patty | 10.50

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, or pork barbecues served on a soft roll

Club Sandwiches | 9.95

Turkey, Ham & Swiss or Chicken salad

Thanksgiving Day | 10.50

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

WHAT STARTED IT ALL

Texas Wiener | 3.25

Served with mustard, onion and chili

Agolino's Famous Barbecues | 6.25

Your choice of pork, turkey, or ham served on a toasted roll

Open Faced Hot Turkey Sandwich | 9.95

Turkey topped with our homemade gravy served with potato and vegetable

Grilled Cheese | 3.95

Add tomato | 4.50

Add ham, bacon, chicken, turkey or roast beef | 5.50

Homemade Sausage and Peppers | 6.50

Sausage patty and grilled peppers on a Kaiser roll

SIDES

French Fries | 2.95

Beer battered onion rings | 3.50

Mozzarella sticks | 5.95

Loaded french fries | 4.25

Served with mustard, onion and chili

Sweet potato fries | 4.25

DESSERTS

Homemade cheesecake | 4.75

Add strawberries and whipped cream | 5.50

Rice Pudding | 3.75

Rice Pudding Jubilee | 4.75

With strawberries and whipped cream

Ice cream | 3.50

Vanilla, chocolate or rainbow sherbet

Homemade pie | 4.50

Made fresh daily

Pie ala mode | 5.25

Vanilla or chocolate

Tiramisu | 5.50

A true Italian specialty

Lemon Lush | 5.50

BEVERAGES

All Coca-Cola products | 2.00

One refill

Brewed iced tea | 2.00

One refill

IBC root beer | 2.75

Diet or regular

Fresh ground coffee | 2.00

regular or decaf

Hot tea | 2.00

Ginger ale | 2.00

Assorted Snapple | 2.25

Lemon, raspberry or diet peach

Pellegrino water | 2.75

Bottled beer, wine by the glass and mixed drinks available

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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