



AGLIOLIO

a FRESH Take on Italian



AGLIOLIO: The Fusion of **AGLIO** (Garlic) + **OLIO** (Olive Oil)

HAND-SELECTED WINES

Pinot Grigio

Ruffino Lumina Veneto DOC 7 / 26
Barone Fini Val D'Adige DOC 10 / 38
Santa Margherita Alto Adige DOC 49

Chardonnay

EOS California 7 / 26
McManis Family *Certified Green* California 8 / 30
Franciscan Estate Napa 10 / 38
Skyside by Newton Red Label Sonoma 59

Other White Wines

Chateau Ste. Michelle Riesling Washington 8 / 30
Oyster Bay Sauvignon Blanc New Zealand 9 / 34
The Beach Rosé Whispering Angel, Provence 9 / 34

Sparkling Wines & Champagne

Ruffino Sparkling Rosé Italy 187mL "split" 9
Ruffino Prosecco Italy 187mL "split" 9
Chandon Brut Napa 49
Moet & Chandon Imperial France 79
Veuve Clicquot Yellow Label France 99

Pinot Noir

Estancia Monterey 9 / 34
Meiomi Monterey 12 / 46
Belle Glos Monterey 59

Merlot

Canyon Road California 7 / 26
Sterling Vineyards California 9 / 34
Pahlmeyer Napa 169

Chianti

Ruffino Tuscany DOCG 8 / 30
Rocca della Macie Classico Tuscany DOCG 49
Ruffino Gold Classico Riserva Chianti DOCG 74

Other Italian Red Wines

Tormaresca Neprica Primitivo Puglia IGT 9 / 34
Antinori Toscana Tuscany IGT 13 / 50
Modus by Ruffino Tuscany IGT 59
Bertani Valpolicella Ripasso Verona DOC 54
Righetti Amarone Capitel Valpolicella DOC 59
FontanaFredda Barolo Piemonte DOCG 79
Greppone Mazzi Brunello Tuscany DOCG 119

Malbec

Terrazas de Los Andes Reserva Mendoza 11 / 42
Luigi Bosca Single Vineyard Finca La Linda 59
Red Schooner by Caymus Mendoza to Napa 69

Cabernet Sauvignon

Sycamore Lane California 7 / 26
Uppercut California 11 / 42
Quilt by Joseph Wagner Napa 59
Frank Family Cabernet Napa 89
Duckhorn Cabernet Napa 99
Frogs Leap Estate-Grown *Organic* Napa 99
Artemis, Stag's Leap Reserve Napa 119
Caymus Vineyards Napa 139
Nickel & Nickel Napa 149
Jayson Napa 159

Napa Valley Red Blend

The Prisoner Napa 79

BOTTLED BEERS

Bud Light **Peroni**
Mich Ultra **Funky Buddha**
Stella Artois **Jai Alai IPA**
Corona

ARTISANAL COCKTAILS

We Proudly Hand-Craft All of Our Cocktails with Premium Spirits, Fresh-Squeezed Juices, All-Natural Fruit Purees & Small-Batch Craft Mixers.

Scratch-Made Sangria 8.9

Choice of Red or White, Made w/ Premium Spirits & Fresh Fruit Juices

"Antioxidant-Tini" 9.9

Smirnoff Vanilla, Pomegranate Spirit & Berry Reduction

Polo Punch 10.9

Malibu & Myers, Fresh OJ & Pineapple, Small-Batch Cherry Reduction

AGLIOLIO Mule 12.9

Tito's Handmade Vodka, Craft Ginger Beer & Lime

"Momma-'Rita" 11.9

Casa Noble Organic 100% Agave Tequila, Grand Marnier, Lime & Fresh OJ

Spicy Margarita 11.9

Casa Noble 100% Agave Tequila, Jalapenos and Peach Nectar

Sparkling Elderflower Martini 9.9

Tito's Handmade Vodka, Elderflower Liqueur, Aperol & Prosecco

Prickly Pear Cosmo 10.9

Ketel Citroen, Ginger Liqueur & All-Natural Fresh Prickly Pear Puree

"Such a Peach" Martini 10.9

Aviation Craft Gin, Peach Nectar & Craft Tonic

NEW "Tirami-Tini" 12.9

Freshly-Brewed Espresso, Vanilla Vodka, Baileys & Kahlua

Angels Envy Old Fashioned 12.9

Angels Envy Bourbon, Filthy Cherries, Craft Aromatic/Chocolate Bitters

Morphing Manhattan 12.9

Angels Envy Bourbon Manhattan w/ a Campari Ice Sphere

STARTERS & SMALL PLATES

Meatballs w/ Ricotta 9.9

Fresh Chicken Tenders/Garlic-Parm Fries 12.9

Fresh Fried Zucchini 9.9

Fresh Fried Mozzarella 9.9

Fresh Fried Cheese Ravioli 9.9

Garlicky Bruschetta & Mozzarella Toast 10.9

Burrata & Heirloom Tomato Caprese G 12.9

NEW Mediterranean Dip Trio V 12.9

Hummus, Garlicky Bruschetta & Eggplant Caponata

Sausage & Mascarpone Jalapeños G 10.9

Fried Shrimp 10.9

Crab-Stuffed Mushrooms 12.9

Fresh Littleneck Clams AGLIOLIO G 12.9

Fresh PEI Mussels Scampi or Marinara G 10.9

Fresh Calamari Fried w/ Banana Peppers 14.9

Fresh Calamari Sauteed Fra Diavolo G 14.9

Scratch-Made Soup 7.9

Lemon Chicken & Orzo, Pasta Fagioli G or Tomato-Basil Bisque G

HAND-CRAFTED SALADS

House Tossed in House Vinaigrette w/ Black Olives & Diced Plum Tomatoes G V 12.9

Caesar Romaine & Homemade Croutons w/ Creamy House-Made Caesar Dressing G 12.9

NEW Spinach w/ Fresh Mozzarella, Pancetta, Glazed Walnuts, Navel Oranges, Balsamic Vinaigrette & Berry Reduction G 15.9

NEW Mediterranean Romaine w/ Hummus, Garlicky Bruschetta & Eggplant Caponata G V 15.9

Create-Your-Own Salad G V 15.9

Choose a Lettuce...

Romaine G V

Spinach G V

Lettuce Medley G V

Select a House-Made Dressing...

House Vinaigrette G V

Balsamic Vinaigrette G V

Creamy Italian G

NEW Ranch G

Caesar G

...and Mix Some In!

Diced Plum Tomatoes G V

Baby Heirloom Tomatoes G V

Garlicky Bruschetta G V

Fresh Mushrooms G V

Black Olives G V

Glazed Walnuts G

House-Roasted Red Peppers G V

Fresh Red Bell Peppers G V

Homemade Croutons

Fresh Mozzarella G

Artichokes G V

Onions G V

Top Any Salad Off!

Eggplant (+4)

Simply-Grilled G V, Cajun G V, or Breaded

Fresh, All-Natural/ABF Chicken (+6)

Simply-Grilled G, Cajun G or Breaded

Fresh, All-Natural/ABF Fried Chicken Tenders (+6)

Shrimp (+8)

Simply-Grilled G, Cajun G or Fried

Fresh Scottish Salmon (+10)

Simply-Grilled G or Cajun G

Diced Pancetta G (+2)

We are committed to making every guest's experience an outstanding one. Please notify your server if you have food allergies, so that we may assist you in navigating our menu. However, many of our scratch ingredients are known as common allergens (e.g., eggs, dairy, wheat, etc.), and we cannot guarantee that any menu item may be prepared completely free of allergens.

G = may be prepared using gluten-free ingredients upon request

V = vegan

A 20% gratuity will be applied to parties of 8 or more.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FRESH California-Grown, Non-GMO Heirloom Garlic & Cold-Pressed Olive Oil • **FRESH** Pasta, Scratch-Made from 100% Semolina
FRESH All-Natural, Clean, Antibiotic-Free & Hormone-Free Chicken • **FRESH** Grass-Fed Beef • **FRESH** Dutch Veal • **FRESH** Mozzarella
FRESH Wild-Caught Calamari, Scottish Salmon, Littleneck Clams & PEI Mussels • **FRESH** Clean Produce, Locally-Grown When Possible

ALL ENTREES ON THIS PAGE INCLUDE HOUSE OR CAESAR SALAD AND FRESH GARLIC BREAD. OR UPGRADE TO ONE OF OUR SCRATCH-MADE SOUPS (+3)

FRESH Eggplant Breaded 18.9 Parmigiana 19.9 Rollatini 19.9 Saltimbocca 19.9	FRESH All-Natural/ABF Chicken Breaded 20.9 Parmigiana 22.9 Marsala 22.9 Francese 22.9 Saltimbocca 22.9 Fried Chicken Tenders 20.9	FRESH Dutch Veal & Certified Angus Beef Breaded Veal 25.9 Veal Parmigiana 27.9 Veal Marsala 27.9 Veal Francese 27.9 Veal Saltimbocca 27.9 Filet Mignon - 8 oz. Center-Cut 39.9	FRESH Salmon & Shrimp Fresh Scottish Salmon 23.9 Simply-Grilled G , Cajun G or Baked Fried Shrimp 22.9 Shrimp Parmigiana 23.9 Shrimp Francese 23.9 Crab-Stuffed Shrimp 23.9
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Breaded: Thinly-Sliced and Hand-Breaded in our Signature Breadcrumb Blend, and Sauteed in Olive Oil
Parmigiana: Breaded, Baked in Marinara w/ Melted Mozzarella (*optional: try it Grilled **G!***)
Rollatini: Breaded, Stuffed with Ricotta, Baked in Marinara w/ Melted Mozzarella
Marsala: Sauteed in Sweet Marsala Wine Sauce w/ Mushrooms (*optional: try it Breaded or Grilled!*)
Francese: Dipped in Egg Batter, Sauteed in Lemon-White Wine Sauce w/ Capers (*optional: try it Breaded or Grilled **G!***)
Saltimbocca: Breaded, Topped w/ Prosciutto & Mozzarella, Sauteed in a Lemon-White Wine Sauce

...INCLUDES A "PASTA-BILITY" OR AN OVEN-BAKED SPECIALTY!

"PASTA-BILITY" PERSONALIZED TO YOUR TASTE

Regular Portion 14.9 Double Portion 17.9

Select a Base:

FRESH Homemade 100% Semolina Pastas

Angel Hair
Spaghetti
Linguini
Fettuccine

Fusilli - spirals
Penne - tubes
Conchiglie - shells

Cheese Ravioli (+3)
Whole Wheat Fusilli **V**
Spinach Linguini **V**

Wheat-Free "Impastas"

Chickpea Pasta **G V**
Fresh Potato Gnocchi **G**

FRESH Veggies (no pasta)

Create-Your-Own Vegetable Medley **G V**
"Zoodles" **G V** (+3) - spiralized zucchini

Select a Small-Batch, Hand-Crafted Sauce:

AGLIOLIO **G V**
Olive Oil, Chopped Garlic & Roasted Garlic
NEW Caponata **G V**
Eggplant, Tomatoes, Roasted Garlic & Capers
Francese **G**
Light White Wine, Lemon & Garlic Sauce w/ Capers
Scampi **G**
Buttery Lemon-White Wine Sauce
Pesto **G**
Pureed Pine Nuts, Garlic, Basil, Cheese & Cream
Marsala
Sweet Marsala Wine, Butter, Garlic & Mushrooms
Alfredo **G**
Romano & Asiago Cheeses, Butter & Cream

Marinara **G V**
Slowly-Simmered Plum Tomatoes
Bruschetta **G V**
Olive Oil, Diced Tomatoes, Garlic & Basil
Pomodoro **G V**
Marinara w/ Diced Bruschetta Tomatoes
Fra Diavolo **G**
Light, Spicy Marinara
Vodka **G**
Creamy Marinara w/ Vodka
Pink **G**
Light, Creamy Pomodoro

Bolognese (+3)
Meat Sauce (100% Fresh, Grass-Fed Beef)
Sunday Gravy (+6)
Bolognese w/ Meatball & Sausage
Shrimp Scampi **G (+8)**
Sauteed in a Buttery Lemon-White Wine Sauce
Fresh Littleneck Clams Scampi **G (+10)**
Sauteed in a Buttery Lemon-White Wine Sauce
Fresh Calamari Fra Diavolo **G (+10)**
Sauteed w/ Mushrooms & Peppers in a Spicy Red Sauce
Frutta di Mare (+10)
Shrimp, Mussels, Clams & Calamari in a White Wine Sauce
Cioppino (+10)
Shrimp, Mussels, Clams & Calamari in a Spicy Red Sauce

Mix In Some Vegetables....

Fresh Broccoli **G V**
Fresh Spinach **G V**
NEW Fresh Mushrooms **G V**
Fresh Zucchini **G V**

House-Roasted Garlic **G V**
House-Roasted Red Peppers **G V**
House-Roasted Jalapeños **G V**
Diced Bruschetta Plum Tomatoes **G V**

Sundried Tomatoes **G V**
Black Olives **G V**
Artichoke Hearts **G V**
Sauteed Onions **G V**

...and Top It Off!

Eggplant (+4)
Simply-Grilled **G V** or Cajun **G V**
Roasted, Sliced Sausage **G (+6)**
Diced Pancetta Bacon **G (+2)**
Diced Prosciutto Ham **G (+2)**

Fresh, All-Natural Chicken (+6)
Simply-Grilled **G** or Cajun **G**
Fresh, 100% Grass-Fed Beef Meatballs (+6)
Melted Fresh Mozzarella **G (+3)**
Ricotta Cheese Mix **G (+3)**

Shrimp (+8)
Simply-Grilled **G** or Cajun **G**
Fresh PEI Mussels **G (+8)**
Fresh Littleneck Clams **G (+10)**
Fresh Calamari (+10)

OVEN-BAKED SPECIALTIES

Scratch-Made w/ Fresh Pasta & Your Choice of Preparation 14.9

Optional: Add 100% Grass-Fed Beef Bolognese (+3)

Choose a Preparation:

Baked Lasagna

Baked Penne

Baked Mac & Cheese

...and Top It Off!

Eggplant (+4)
Simply-Grilled **G V**, Cajun **G V** or Breaded
Fresh, All-Natural/ABF Chicken (+6)
Simply-Grilled **G**, Cajun **G** or Breaded

Shrimp (+8)
Simply-Grilled **G**, Cajun **G** or Fried
Fresh Scottish Salmon (+10)
Simply-Grilled **G** or Cajun **G**

Fresh, All-Natural/ABF Chicken Tenders (+6)
Fresh, 100% Grass-Fed Beef Meatballs (+6)
Roasted, Sliced Sausage **G (+6)**

"PIZZA-BILITY" PERSONALIZED TO YOUR TASTE

Hand-Tossed 10" Pizza 14.9

Original - Marinara Sauce & Mozzarella

Caprese - Bruschetta & Mozzarella

White - Ricotta Cheese & Mozzarella

...and Top It Off!

Fresh Tomatoes
Fresh Spinach
Fresh Mushrooms
Artichokes
Black Olives
Onions

House-Roasted Garlic
House-Roasted Red Peppers
House-Roasted Jalapeños

Ricotta Cheese (+2)
Meatballs (+2)
Sausage (+2)

Pepperoni (+2)
Pancetta Bacon (+2)
Prosciutto Ham (+2)

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