

Starters

** Mini Rack of Lamb* 12*

Cashew crusted New Zealand rack of lamb with crispy polenta, in a port wine reduction

Bruschetta 7.5

Tomatoes, onions, kalamata olives & scallions, drizzled with extra virgin olive oil, served with toast points

Crispy Ravioli 9

Crispy cheese ravioli over goat cheese cream sauce, with spinach, back-fin crabmeat & roasted red peppers

Mozzarella Marinara 6.5

Calamari Fritte 9

Topped with bruschetta relish & citrus aioli

Mussels Possillipo 9.5

Over plum tomato sauce with capers, onions, olives, tomatoes & spinach

Sausage & Peppers 8.5

Onions, olives, banana peppers & cherry peppers in a red sauce, served with toast points

Roasted Vegetable Napoleon 8.75

Portobello mushroom, zucchini, yellow squash, tomatoes, red peppers, extra virgin olive oil, with goat cheese & balsamic reduction

Crab Cakes 10

Back-fin crab meat & mesclun greens, topped with a roasted corn salsa

Scallops Romano Appetizer 10

Onions, capers, olives, spinach & tomatoes in a Sambuca cream sauce

Soups

Tomato Basil

Delicately simmered, topped with fresh basil & goat cheese

5

Butternut Squash Soup

6

Pasta, Sausage or Spinach Fagioli

Tuscan bean soup with choice of pasta, sausage or spinach

5

Italian Wedding Soup

Meatballs, pastini, spinach, vegetables & chicken broth

5

Pasta & Other Classics

Linguini or Penne Marinara 13

with Meat Sauce or Meatball 14

Penne Arrabiata 14

Spicy marinara with imported olives, banana peppers, cherry peppers & onions

Linguini Garlic & Oil 12

Olive oil, roasted garlic, olives, spinach & roasted red peppers

Fettuccini Alfredo 15

Tossed in classic Alfredo sauce, garnished with parmesan cheese with shrimp 19

Penne & Chicken 15

Sautéed & topped with toasted pine nuts, spinach, imported olives & roasted red peppers, finished with garlic & oil

Penne & Sausage 14

Crumbled sweet sausage, goat cheese & fresh tomato sauce, garnished with basil

Gnocchi & Chicken 16

Tomatoes, olives & spinach in gorgonzola cream sauce

Baked Ravioli 13.5

Cheese ravioli, topped with marinara & mozzarella, baked parmigiana style

with Meat Sauce or Meatballs 14.5

Lasagna 14

Layers of pasta, romano & ricotta cheese, topped with mozzarella & marinara

with Meat Sauce or Meatballs 15

Linguini Carbonara 15.5

Sautéed onions & pancetta in an Alfredo sauce topped with Romano cheese

Linguini Puttanesca 15

Anchovies, onions, kalamata olives, capers, prosciutto & spinach served over linguini in red sauce

Eggplant Parmigiana 14.5

Baked with mozzarella & parmesan cheese, finished with fresh marinara

Substitute Whole Wheat penne for any pasta: \$1;
please allow extra cooking time

D'Agnesse's Tomato Grill Dinner

Take-out Menu

Hours

Monday - Thursday 11:00am to 9:30pm

Friday 11:00am to 10:30pm

Saturday 12:00pm to 10:30pm

Sunday Brunch 10:30am to 2:00pm

Sunday Dinner 4:00pm to 9:00pm

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For catering and delivery options
go to www.tomatogrill.com
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All Items and Prices subject to change

Salads

Half Salad \$5, Full Salad \$10

Tossed

Greens, pasta, imported olives & tomatoes tossed in a balsamic vinaigrette dressing

Greek

Romaine hearts with oregano, cucumbers, red onions, tomatoes, kalamata olives, pepperoncini, feta cheese & balsamic vinaigrette

Roasted Beet Salad

Mesclun greens, shaved fennel & goat cheese in sweet balsamic vinaigrette

Caesar

Romaine, herbed croutons, crispy prosciutto & caesar dressing

Field Greens

Mesclun greens, candied walnuts, mandarin oranges, shaved Romano cheese & port wine-poached pears in sweet balsamic vinaigrette

Boston Bibb

Butterhead lettuce, dried tart cherries, sliced strawberries & gorgonzola cheese in poppyseed dressing

Add to any salad:

Chicken: 3 Shrimp: 2 per piece Crab Cake: 4.5

Salmon: 8 *Steak Tips*: 8

Pizza

All of our pizzas are 12" and feature a delicate thin crust with provolone & mozzarella cheese

Chicken & Broccoli Alfredo Pizza 14.5

Chicken and broccoli & our special alfredo sauce

Chicken Carbonara Pizza 14.5

Chicken, onions, pancetta & cream sauce

Margherita Pizza 13.5

Pesto, tomatoes, fresh mozzarella & basil

Sausage & Peppers Pizza 13.5

Sausage, cherry peppers, banana peppers, onions & olives

Quattro Formaggio 14.75

Goat, provolone, mozzarella & romano cheese & red sauce

Cajun Chicken Pizza 14.5

Chicken, onions, banana peppers, olives, goat cheese & red sauce

Spinach Pizza 14

Spinach, onions, tomatoes, feta cheese, red sauce & a sprinkle of oregano

Shrimp & Artichoke Pizza 15.5

Shrimp, artichokes, roasted red peppers, pesto & cream sauce

Pizza Arrabiatta 14

Banana peppers, cherry peppers, olives, onions & a spicy red sauce

Create Your Own Pizza 10.5 plus 1.75 for each topping

Red Traditional sauce, grated mozzarella

White Garlic butter & Pesto sauce, grated mozzarella

Mushrooms ~ Onions ~ Artichokes ~ Anchovies ~ Rope Sausage ~

Goat Cheese Prosciutto ~ Roma Tomatoes ~ Pepperoni ~

Kalamata Olives

Veal & Chicken Entrees

D'Agnese's

Signature lemon butter sauce

Veal 17

Chicken 15

Marsala

Sautéed with mushrooms in a marsala wine sauce

Veal 17

Chicken 15

Saltimbocca

Prosciutto, mushrooms & mozzarella, over spinach with lemon butter & marsala sauce

Veal 19

Chicken 17

Scarpirello

Sweet sausage, onions, olives & bell peppers tossed in our house marinara

Veal 21

Chicken 19

Parmigiana

Mozzarella & fresh marinara

Veal 18

Chicken 16

Oscar

Back-fin crab meat, asparagus & roasted red peppers, finished with lemon butter

Veal 21

Chicken 19

A La Tini

Crab supreme, mozzarella & marsala mushrooms with lemon butter

Veal 21

Chicken 19

Sorrentino

Eggplant, mozzarella, mushrooms, marsala wine sauce & marinara

Veal 18

Chicken 16

Picatta

Capers, artichoke hearts & pimentos sautéed in white wine-lemon butter

Veal 18

Chicken 16

Herb Crusted Chicken

Port wine reduction, portabella mushrooms & goat cheese

17

Complements

Linguini ~ Penne ~ Fettuccini ~ Cappellini ~ Gnocchi 3.75

Roasted Redskin or Sauteed Finglerling Potatoes ~ Risotto ~
Polenta ~ Broccoli 4.25

Roasted Vegetables ~ Asparagus 4.5

Specialty Entrees

14 oz. Center Cut Strip Steak 25

With roasted red skin potatoes & crispy onions, topped with demi glace

Bourbon Glazed Twin Center-Cut Pork Chops 20

Twin 8oz. pork chop over sautéed fingerling potatoes with crispy prosciutto, escarole & marsala reduction

Root Beer Braised Short Ribs 17.5

Over sautéed fingerling potatoes & spinach

Rack of Lamb 26.5

Cashew crusted New Zealand rack of lamb with roasted vegetables, in a port wine reduction

Seafood Entrees

Grouper Oscar 22

Back-fin crabmeat, roasted red peppers, asparagus & lemon butter sauce

Gorgonzola Crusted Grouper 20

Port wine reduction & portabella mushrooms

Pan Seared Salmon 20

Over pesto gnocchi with asparagus, pimentos, lemon butter & drizzled with a balsamic reduction

Cioppino 27

3oz. Lobster tail, calamari, mussels & baby clams served over risotto in Fra Diavolo sauce

Seafood Canneloni 18

Grouper, salmon, spinach, romano & ricotta cheese, topped with marinara & baked with mozzarella

Crab Stuffed Salmon 18.5

Stuffed with crab meat, baked & topped with marsala mushrooms

Linguini & Clams 17

Middleneck & baby clams with pancetta, garlic & fresh basil with choice of white wine or red clam sauce

Shrimp Picatta 22

Battered shrimp sautéed in a light white wine lemon butter sauce with pimentos, capers & artichoke hearts

Shrimp D'Agnese's 22

Battered shrimp in our signature lemon butter with artichoke hearts

Scallops Romano 22

Red onion, capers, olives, spinach & tomatoes served over linguini in a sambuca cream sauce