

Starters

** Mini Rack of Lamb* 12*

Cashew crusted New Zealand rack of lamb with sautéed spinach & port wine reduction

Bruschetta 8

Tomatoes, onions, Kalamata olives, banana peppers, capers & scallions, drizzled with extra virgin olive oil & balsamic reduction, served with toast points

Crispy Ravioli 9

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

Mozzarella Marinara 6.5

Calamari Fritte 9.5

Topped with bruschetta relish & citrus aioli

Mussels & Clams 9

Over white wine & lemon butter sauce with capers, onions, olives & cherry peppers

Sausage & Peppers 8.5

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

Roasted Vegetable Napoleon 9

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

Herb Crusted Goat Cheese 7.5

Served with toast points

Artichoke D'Agnese's 7

Breaded artichoke hearts served in our signature lemon butter sauce

Crab Cakes 10

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

Scallops Romano Appetizer 10

With onions, capers, olives, spinach & tomatoes in a Sambuca cream sauce

Soups

Tomato Basil Soup 5

Delicately simmered, topped with fresh basil & goat cheese

Butternut Squash Soup 6

Pasta, Sausage or Spinach Fagioli 5

Tuscan bean soup with choice of pasta, sausage or spinach

Italian Wedding Soup 5

Meatballs, pastini, spinach, vegetables & chicken broth

These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Pasta & Other Classics

Linguini or Penne Marinara 13 with Meat Sauce, Meatball or Rope Sausage 14

Penne Arrabiatta 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 Chicken 18 with Shrimp 19

Penne & Chicken 15

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

Penne A La Vodka 15

Chicken, pimentos, onions, spinach & prosciutto, in a pink vodka sauce

Penne & Sausage 14

Crumbled sweet sausage, goat cheese & fresh tomato sauce, garnished with fresh 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, Meatball or Rope Sausage 14.5

Lasagna 14

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

with Meat Sauce, Meatball or Rope Sausage 15

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

Eggplant Caprese 15

Fresh mozzarella, Roma tomatoes & basil layered between eggplant with a lemon butter sauce, drizzled with a balsamic reduction

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

D'Agnese'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

106 First Street, Hudson, Ohio 44236

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LARGE or SMALL
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See Our Catering Menu at
www.tomatogrill.com

For Catering & Take Out Orders Call

330.342.3771

E-mail: tomatogrill@yahoo.com

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

Steak & Asparagus 8/16

Mixed greens, gorgonzola cheese & roasted red peppers, tossed in balsamic reduction

Add To Any Salad:

Chicken: 3 Shrimp: 2 per piece Crab Cake: 4.5 Salmon: 8

Pizza

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

Chicken & Broccoli Alfredo Pizza 15.5

Chicken & broccoli & our special Alfredo sauce

Margherita Pizza 14.5

Pesto, tomatoes, fresh mozzarella & basil

Sausage & Peppers Pizza 15.75

Sausage, cherry peppers, banana peppers, onions & olives

Quattro Formaggio 15.75

Goat, provolone, mozzarella & Romano cheese & red sauce

Cajun Chicken Pizza 15.5

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

Spinach Pizza 15

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

Pizza Arrabiatta 15

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

Roasted Vegetable Pizza 15

Assorted roasted vegetables, goat cheese & 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

Anchovies ~ Artichokes ~ Goat Cheese ~ Kalamata Olives

Mushrooms ~ Onions ~ Pepperoni ~ Pesto ~ Prosciutto

Roasted Red Peppers ~ Roma Tomatoes ~ Rope Sausage

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 wine 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 & house 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

Cappellini ~ Linguini ~ Fettuccini ~ Gnocchi ~ Penne 3.75

Roasted Redskin Potatoes ~ Risotto ~ Broccoli 4.25

Roasted Vegetables ~ Asparagus 4.5

Substitute Gluten-Free Penne for any pasta: \$1; please allow extra cooking time

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

Specialty Entrees

8 oz. Filet Mignon 26

Served with asparagus & pimentos in a gorgonzola cream sauce

Beer Braised Pork Shank 18

Served over risotto with vegetables

Rack of Lamb 26.5

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

Seafood Entrees

Pan Seared Black Grouper 22

Served over risotto with crispy prosciutto, balsamic reduction & truffle oil

Gorgonzola Crusted Grouper 20

With blue cheesed herbed gratin, Portabella mushrooms & Port wine reduction

Pan Seared Salmon 20.5

Over Pesto gnocchi with asparagus, pimentos, lemon butter & balsamic reduction

Zuppa di Pesce 23

Fresh fish, mussels, middleneck clams & shrimp, served over linguini in Fra Diavolo sauce

Crab Stuffed Salmon 19

Stuffed with crab meat, baked & topped with Marsala mushrooms, in a lemon butter sauce

Linguini & Clams 17.5

Middleneck & baby clams tossed with prosciutto, olives, cherry peppers, garlic & fresh basil with choice of White Wine or Red Clam sauce

Shrimp Picatta 21

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

Shrimp & Scallop Cappellini 18

Shrimp & scallops sautéed in a white wine seafood broth over cappellini with spinach, tomatoes, artichokes & feta cheese

All Items and Prices subject to change

Most beer & wine is available to take home at state minimum retail prices, subject to availability