

Starters

** Mini Rack of Lamb* 13.5*

Cashew crusted New Zealand rack of lamb with sautéed spinach, in a port wine reduction

Bruschetta 9

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

Crispy Ravioli 12

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

Fresh Mozzarella Marinara 9

Calamari Fritte 11

Topped with bruschetta relish & citrus aioli

Mussels & Clams 10

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

Sausage & Peppers 9.5

With onions, olives, banana peppers, bell & cherry peppers in a red sauce, served with toast points

Roasted Vegetable Napoleon 9

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

Herb Crusted Goat Cheese 9

With house marinara sauce & served with toast points

Artichoke D'Agnese's 9

Breaded artichoke hearts served in our signature lemon butter sauce

Crab Cakes 12

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

Scallops Romano Appetizer 13

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

Garnished with croutons

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

Pasta & Other Classics

Linguini or Penne Marinara 13

with Meat Sauce, Meatball, or Rope Sausage 14

Penne Arrabiatta 14.5

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

Linguini Garlic & Oil 12.5

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 16.5

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

Penne A La Vodka 16.5

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

Penne & Sausage 14.5

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

Gnocchi & Chicken 17

Tomatoes, olives & spinach in gorgonzola cream sauce

Baked Ravioli 14

Cheese ravioli, topped with marinara & mozzarella, baked parmigiana style
with Meat Sauce, Meatballs or Rope Sausage 15

Lasagna 14.5

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

with Meat Sauce, Meatballs or Rope Sausage 15.5

Linguini Puttanesca 17

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

Eggplant Parmigiana 15

Baked with mozzarella & parmesan cheese, finished with fresh marinara

Eggplant Caprese 16

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

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

SHARE THE TASTE

CATERING

ANY EVENT

LARGE or SMALL

HOME - BUSINESS

Delivery Available

See Our Catering Menu at
www.tomatogrill.com

For Catering & Take Out Orders Call

330.342.3771

E-mail: tomatogrill@yahoo.com

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 born illness

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

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

Arugula

Arugula with mandarin oranges, goat cheese & shaved almonds, candied ginger vinaigrette

Steak & Asparagus 8/16

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

Add To Any Salad:

Chicken: 3.5 Shrimp: 2.5 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

Buffalo Chicken Pizza 17

Ranch buffalo sauce, breaded chicken, roasted red peppers, banana peppers, prosciutto, goat cheese & onion

Margherita Pizza 16

Pesto, tomatoes, fresh mozzarella & basil

Sausage & Peppers Pizza 17.25

Sausage, cherry peppers, banana peppers, onions, olives & red sauce

Quattro Formaggio 18

Goat, provolone, mozzarella & Romano cheese & red sauce

Cajun Chicken Pizza 17

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

Spinach Pizza 17.5

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

Pizza Arrabiatta 17.5

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

Roasted Vegetable Pizza 17

Assorted roasted vegetables, goat cheese & red sauce

Create Your Own Pizza 10.5 plus 2.00 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 20

Chicken 18

Marsala

Sautéed with mushrooms in a Marsala wine sauce

Veal 20

Chicken 18

Saltimbocca

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

Veal 20.5

Chicken 18.5

Scarpirello

Sweet sausage, onions, olives, banana peppers & cherry peppers, all tossed in our house marinara

Veal 21

Chicken 19

Parmigiana

Mozzarella & fresh marinara

Veal 20

Chicken 18

Oscar

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

Veal 22.5

Chicken 21

A La Tini

Crab supreme, mozzarella & Marsala mushrooms with lemon butter

Veal 22.5

Chicken 21

Sorrentino

Eggplant, mozzarella, mushrooms, roasted red peppers, Marsala wine sauce & house marinara

Veal 20

Chicken 18

Picatta

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

Veal 20

Chicken 18

Herb Crusted Chicken

Port wine reduction, portabella mushrooms & goat cheese

18

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 roasted redskin potatoes & portabello mushrooms in a demi-glace

Rack of Lamb 27.5

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

Seafood Entrees

Pan Seared Salmon 22

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

Seafood Risotto 22

Creamy risotto with shrimp, scallops, clams, mussels & fresh fish, drizzled with truffle oil & balsamic reductions, topped with crispy prosciutto

Crab Stuffed Salmon 22

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

Linguini & Clams 18

Middle-neck & baby clams tossed with prosciutto, olives, cherry peppers, 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

Pan Seared Scallops 22

Pan seared scallops served over roasted corn salsa & sautéed spinach, red bell pepper coulis

Shrimp & Scallop Cappellini 22

Shrimp & scallops sautéed in a white wine seafood broth, served 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