



229 PEACHTREE STREET 404.222.0808

DINNER MENU

{ ANTIPASTI / appetizers }

Antipasto Azio

a large platter of assorted cured meats, roasted sweet peppers, goat cheese crostini, asparagus, kalamata olives, mixed field greens, marinated artichokes, mushrooms and potatoes.

\$12.95

Baked Mozzarella

fresh mozzarella wrapped with prosciutto and basil baked in marinara sauce.

\$8.95

Bruschetta

toasted focaccia topped with diced tomatoes, red onions, garlic, basil, and extra virgin olive oil, served with mixed greens tossed in balsamic vinaigrette.

\$6.95

Calamari Aromatico

flash fried squid and mixed peppers with fra diavolo and lemon.

\$9.95

Carpaccio

thinly sliced raw beef topped with a Dijon mustard aioli, arugula, red onions, imported parmesan and capers.

\$10.95

Crab Cakes

sauteed lump crab cakes served with mixed greens and a Dijon mustard aioli.

\$12.95

Insalata Cesare

traditional Caesar salad with garlic croutons and imported parmesan.

\$5.95

Insalata con Mozzarella e Pomodoro

fresh mozzarella layered with basil and vine ripe tomatoes, Served with mixed field greens tossed in balsamic vinaigrette.

\$8.95

Insalata della Casa

garden greens tossed in a red wine vinaigrette with roma tomatoes.

\$5.95

Insalata Tricolore

arugula, radicchio and endive tossed in our signature gorgonzola-walnut Vinaigrette topped with gorgonzola cheese and walnuts, served with a wedge of bruschetta.

\$8.95

Oven Roasted Portobello Mushroom

a Portobello mushroom cap served with mixed field greens tossed in a balsamic vinaigrette topped with roasted tomatoes, walnuts, roasted garlic and goat cheese.

\$8.95

Steamed Mussels

black mussels simmered with leeks, shallots, garlic and herbs with your choice of marinara or white sauce.

\$12.95

Wedge of Lettuce

iceberg lettuce with crumbled bleu cheese, bacon, bleu cheese dressing and tomatoes.

\$6.95

{ PIZZE / pizza }

Baked in our brick ovens on a thin, crispy crust - whole wheat or honey rosemary

Perfect as an appetizer for sharing or as an entree for one.

Premium toppings - \$1.25 Gourmet toppings - \$2.00

Azio Classico

a classic with our house made tomato sauce and mozzarella cheese.

\$9.95

Barbeque Chicken

grilled chicken, caramelized onions, mozzarella, cilantro, cheddar cheese and barbeque sauce.

\$11.95

Cozumel

grilled chicken, black bean puree, green chilies, caramelized

{ PASTASCIUTTA / pasta with sauce }

Capellini con Pollo

angel hair pasta with basil, grilled chicken, fresh tomatoes, garlic and extra virgin olive oil.

\$15.95

Fettuccine Gamberi

fettuccine with shrimp, basil, asparagus, roasted garlic tomato sauce and extra virgin olive oil.

\$18.95

Fettuccine Primavera

fettuccine with fresh vegetables in a traditional alfredo sauce made with cream and asiago cheese (also available with marinara sauce or extra virgin olive oil).

\$14.95

with chicken add \$3.00; with shrimp add \$4.00

onions, mozzarella and goat cheeses, cilantro, sour cream and a side of tomatillo salsa.

\$11.95

Boscaiola

prosciutto, mushrooms, fresh garlic, sundried tomatoes and tomato sauce topped with mozzarella, Romano cheese and fresh basil.

\$11.95

Florentine

spicy Italian sausage, spinach, mushrooms, tomato sauce and mozzarella cheese.

\$11.95

Giardini

grilled eggplant, Portobello mushrooms and roasted sweet peppers with pesto and tomato sauce.

\$11.95

Grilled Shrimp and Four Cheeses

grilled shrimp and alfredo cream sauce with mozzarella, gorgonzola, feta and parmesan cheeses topped with fresh herbs.

\$12.95

Margherita

white pizza with mozzarella cheese, roma tomatoes and fresh basil.

\$9.95

Napoletana

spicy Italian sausage, peppers, olives, tomatoes, tomato sauce, mozzarella and basil.

\$11.95

Pepperoni

thinly sliced pepperoni, tomato sauce and mozzarella cheese.

\$10.95

Portobello and Sausage

Portobello mushrooms, spicy Italian sausage and tomato sauce with mozzarella and fontina cheeses.

\$11.95

{ **SECONDI / entrees** }

Chicken Marsala

sauteed chicken breast with mushrooms and sweet marsala wine sauce served with vegetables and pasta tossed with olive oil and herbs.

\$19.95

Chicken Piccata

sauteed chicken breast with lemon, butter, white wine and capers served with vegetables and pasta tossed with olive oil and herbs.

\$19.95

French Cut Pork Chop

stuffed with feta cheese and wild mushrooms, finished with a port wine sauce and served with roasted rosemary potatoes.

\$27.95

Ossobucco

slow roasted veal shank served with parmesan risotto and grilled asparagus.

\$29.95

Seafood Brodetto

shrimp, scallops, salmon, squid, green lip mussels and tubetti pasta in a spicy tomato broth with a garlic crostini.

\$23.95

Shrimp Risotto

Arborio rice, shrimp, grilled corn, nappa cabbage, tomatoes and fresh rosemary drizzled with extra virgin olive oil.

\$21.95

Tuscany Filet

10 oz. filet with arugula, roasted rosemary potatoes and garlic crostini, served with a sweet marsala wine sauce.

Penne alla Florentine

penne pasta with grilled chicken and shrimp tossed in a cream sauce with pureed spinach, ricotta and parmesan, topped with fresh tomatoes.

\$17.95

Penne Al Telefono

penne pasta tossed with roasted chicken, shredded mozzarella and fresh basil in our spicy fra diavolo sauce.

\$16.95

Pesto Pappardelle

flat egg pasta tossed with shrimp, andouille sausage, sundried tomatoes and roasted sweet peppers in a rich pesto cream sauce.

\$19.95

Ravioli Florentine

spinach walnut ravioli, mushrooms, sundried tomatoes and asparagus in a lemon butter sauce.

\$16.95

Rigatoni Rustica

tube pasta, spicy Italian sausage, mixed peppers, tomato sauce and cheese.

\$16.95

Rigatoni Turkey Bolognese

tube pasta tossed with Azio's turkey Bolognese sauce.

\$15.95

Spaghettini Bolognese

thin spaghettini tossed in Azio's traditional thick and hearty meat sauce.

\$15.95

Spaghettini Coperta

spaghettini with shrimp, squid, scallops, sundried tomatoes, Portobello mushrooms and basil pesto cream sauce.

\$18.95

Spaghettini Marinara

spaghettini with fresh basil tossed in a marinara sauce.

\$12.95

with meatballs add \$3.00

{ **DOLCE** }

Tiramisu

lady fingers soaked in espresso and coffee liqueur, layered with a mascarpone and egg cream flavored with chocolate.

\$5.95

Crème Brulee

vanilla bean custard topped with caramelized sugar.

\$5.95

Cheese Cake

New York style with a fresh fruit garnish and graham cracker crust.

\$5.95

Chocolate Cake

chocolate layered with a white chocolate mousse frosting topped with a dark chocolate ganache.

\$6.95

Key Lime Pie

made with keylime juice with a graham cracker crust.

\$4.95

Sorbetto

chef's choice - daily selection of the classic Italian treat.

\$5.95

Italian Gelato

assorted flavors of thin pasty cream that is frozen into ice cream.

\$5.95

Seasonal Berries

assorted fresh fruit topped with homemade whipped cream.

\$5.95

\$36.95

Veal Azio

veal scaloppini with fresh mozzarella, cremini mushrooms and sweet marsala wine sauce served with vegetables and pasta tossed with olive oil and herbs.

\$24.95

Veal Piccata

veal scaloppini with lemon, butter, white wine and capers served with vegetables and pasta tossed with olive oil and herbs.

\$24.95

Pesce del Giorno

our chef's daily presentation of fresh fish.

market

Risotto del Giorno

our chef's daily presentation of the classic Italian rice dish.

market

\$4.00 split charge on all pastas and entrees; Gratuity included on all parties of 5 or more and on all separate checks; No separate checks on parties larger than 8

Automatic service charge will be added to all TO GO orders over \$50.00.