

## ANTIPASTI

### *Appetizers*

	<u>Solo</u>	<u>Famiglia</u>
<b>BRUSCHETTA</b> Two-ways: tomatoes, basil and garlic; crispy shrimp over cannellini bean spread	6.95	11.95
<b>CALAMARI FRITTI</b> Cornmeal crusted calamari dusted with parmesan served with spicy tomato sauce	9.95	17.95
<b>FRITTO MISTO</b> Calamari, shrimp, scallops, zucchini & fennel deep fried, served with saffron aioli	12.95	21.95
<b>MUSSELS ARGIA</b> Steamed mussels with white wine in a garlic & basil flavored broth	12.95	21.95
<b>PORTOBELLO ARROSTITO</b> Oven roasted portobello mushroom topped with spinach, shallots, sun-dried tomato pesto & goat cheese served over arugula	8.95	15.95
<b>CAPRESE</b> Homemade mozzarella, tomatoes & basil topped with balsamic vinaigrette	8.95	15.95
<b>ARANCINE</b> Fried risotto balls stuffed with creamy fontina & parmesan cheese	5.95	10.95
<b>ANTIPASTO AFFETTATO</b> Italian meats & cheeses served with country olives and drizzled with extra virgin olive oil	9.95	17.95
<b>POLENTA BOLOGNESE</b> Parmesan polenta served with Argia's hearty meat sauce	8.95	15.95
<b>SALSICCIA ALLA GRIGLIA</b> Grilled Italian sausages, polenta cakes, sautéed mushrooms and mustard dipping sauce	10.95	18.95
* <b>CARPACCIO</b> Peppercorn crusted beef served raw with arugula, pears, capers, shaved parmesan & citrus infused salt	10.95	

## ZUPPA

### *Soups*

	<u>Tazza</u>	<u>Ciotola</u>
<b>MINISTRONE</b> Tomato based vegetable soup	4.50	6.50
<b>ZUPPA DEL GIORNO</b> Freshly made soup special	4.95	6.95

## INSALATE

### *Salads*

	<u>Solo</u>	<u>Famiglia</u>
<b>INSALATA MISTA</b> Organic mixed greens with balsamic vinaigrette	6.95	11.95
* <b>CAESAR CLASSICA</b> Romaine hearts with Argia's homemade Caesar dressing	7.95	13.95
<b>INSALATA DI ARUGULA</b> Fresh arugula with fennel, dried cherries, tomatoes, & parmesan tossed with lemon-black pepper vinaigrette	9.95	17.95
<b>INSALATA DI SPINACI</b> Fresh spinach with oranges, tomatoes, red onion & goat cheese tossed with sherry-whole grain mustard vinaigrette	9.95	17.95
<b>GRILLED VEGETABLE SALAD</b> Grilled fresh vegetables served over mixed greens with balsamic vinaigrette	10.95	18.95
<b>PLT SALAD</b> Chopped romaine hearts, tomatoes, pancetta, red onion & ciabatta croutons tossed with roasted tomato vinaigrette	10.95	18.95
<b>INSALATA DI FRUTTI DI MARE</b> Poached calamari, shrimp, salmon, mussels, red onion & capers tossed with herb vinaigrette	13.95	23.95
◆ <i>Add chicken or Italian Sausage to any salad</i>	3.95	7.95
◆ <i>Add grilled flank steak, 5 scallops or 5 shrimp</i>	5.95	10.95

*A gratuity of 18% may be added to parties of 6 or more.  
There is a 2.50 plate charge per person for desserts brought into Argia's.  
Dinner 10/09*

# Pizze

*All pies are 11" made with Argia's homemade dough.*

<b>MARGHERITA</b> Tomatoes, basil, mozzarella, garlic & olive oil	10.95
<b>PURPETTI</b> Sliced meatballs, fresh mozzarella, red onion, tomato sauce	12.95
<b>NAPOLI</b> Mozzarella, spinach, mushrooms, red onion, sun-dried tomato pesto	11.95
<b>DELLA CARNE</b> Sausage, pepperoni, pancetta, mozzarella, tomato sauce	13.95
<b>PARMA</b> Prosciutto, arugula, mozzarella, parmesan, garlic & olive oil	12.95
<b>WHITE PIZZA</b> Mozzarella, garlic & olive oil	9.95
<b>CHEESE PIZZA</b> Mozzarella, tomato sauce, garlic & olive oil	9.95
	1.95 per topping
• Anchovy	• Fresh Tomatoes
• Arugula	• Genoa Salami
• Asparagus	• Goat Cheese
• Basil	• Kalamata Olives
• Capers	• Sliced Meatballs
• Capicola Ham	• Mushrooms
• Chicken	• Pancetta
• Eggplant	• Pepperoni
• Fresh Mozzarella	• Pesto Sauce
	• Prosciutto
	• Ricotta
	• Roasted Red Peppers
	• Sautéed Red Onions
	• Sausage
	• Shredded Mozzarella
	• Spinach
	• Sun-dried Tomatoes
	• Zucchini

# PASTA

*Served Al Dente. All noodle pastas are homemade except for Gluten-Free spaghetti.*

	<u>Solo</u>	<u>Famiglia</u>
<b>SPAGHETTI &amp; MEATBALLS</b> A classic feast of fresh pasta with Argia's delicious meatballs	14.95	24.95
<b>LASAGNE CON CARNE</b> Argia's lasagne layered with hearty meat & cheese filling	15.95	25.95
<b>SPAGHETTI ALLA BOLOGNESE</b> Spaghetti served with Argia's classic meat sauce	16.95	28.95
<b>SPAGHETTI E PESTO</b> Gluten-free spaghetti with seasonal vegetables & fresh pesto	13.95	23.95
<b>FETTUCCINI CON POLLO</b> Spinach fettuccini with chicken, zucchini, tomatoes & red peppers with sun-dried tomato pesto	17.95	30.95
<b>LINGUINE E GAMBERO</b> Linguine tossed with shrimp, tomatoes, zucchini, broccolini aglio e olio topped with toasted rosemary breadcrumbs	18.95	32.95
<b>GNOCCHI DI SPINACI</b> Homemade spinach gnocchi with mascarpone cream sauce	18.95	32.95
<b>PAPPARDELLE CON POLLO</b> Pappardelle with oven roasted chicken, shiitake mushrooms, sun-dried tomatoes & broccolini tossed with chicken stock-butter sauce	17.95	30.95
<b>FUSILLI CON SALSICCIA</b> Fusilli with spicy Italian sausage, peppers, onions, broccolini & tomato sauce	15.95	25.95
<b>PUMPKIN RAVIOLI</b> Homemade pumpkin & butternut squash ravioli served with sage-butter sauce	17.95	30.95
<b>SPAGHETTI ALLA CARBONARA</b> Argia's version of the classic with pancetta, onions, egg yolk, black pepper and cream	13.95	23.95
<b>PAPPARDELLE CON AGNELLO</b> Pappardelle tossed with wholesome lamb ragu	16.95	28.95
<b>FETTUCCINI CON PESTO DI NOCE</b> Fettuccini with shrimp, scallops, sun-dried tomatoes & zucchini tossed with walnut pesto	20.95	36.95
♦ Add chicken or Italian sausage to any pasta	3.95	7.75
♦ Add 5 shrimp or 5 sea scallops	5.95	10.95

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## SECONDI

### Entrées

	<u>Solo</u>	<u>Famiglia</u>
🍷 <b>MELANZANA AL FORMAGGIO</b> Grilled eggplant layered with goat cheese, tomatoes and basil	13.95	23.95
◆		
* <b>BEEF TENDERLOIN</b> Grilled beef tenderloin served with sautéed broccolini, mashed potatoes & cherry-Grappa sauce	25.95	43.95
◆		
* <b>PORK TENDERLOIN</b> Black pepper and pancetta wrapped pork tenderloin served with sautéed Brussels sprouts, roasted seasonal vegetables & Amaretti sauce	22.95	42.95
◆		
<b>ARROSTO DI POLLO</b> Garlic & herb roasted chicken breast served with macaroni & cheese and sautéed seasonal vegetables	18.95	32.95
◆		
<b>VITELLO PICCATA</b> Veal scallopine served with spaghetti aglio e olio and lemon-caper sauce	19.95	34.95
◆		
<b>CAPPA SANTA</b> Pan roasted sea scallops served with roasted seasonal vegetables and pomegranate-port vinaigrette	21.95	38.95
◆		
* <b>PESCE DEL GIORNO</b> Chef's daily selection of fresh fish served with farro, seasonal vegetables and saffron broth		Market Price
◆		

### 🍷 Vegetarian Entrées

\*Contains raw or undercooked ingredients which if consumed may increase your risk of foodborne illness.

## CONTORNI

### Side Dishes

	<u>Solo</u>	<u>Famiglia</u>
<b>SAUTÉED BROCCOLINI, SPINACH OR BRUSSELS SPROUTS</b> with garlic	5.95	11.95
<b>SAUTÉED SEASONAL VEGETABLES</b>	5.95	11.95
<b>MASHED POTATOES</b>	5.95	11.95
<b>CREAMY POLENTA</b>	5.95	11.95
<b>ROASTED SEASONAL VEGETABLES</b>	6.95	12.95
<b>MACARONI &amp; CHEESE</b>	6.95	12.95
<b>TWO GRILLED ITALIAN SAUSAGES</b>	4.95	
<b>SPAGHETTI MARINARA</b>	7.95	
<b>SPAGHETTI AGLIO E OLIO</b> with parsley, garlic, crushed red pepper & olive oil	7.95	

## *Nonna Speciale Cena (Argia's Dinner Special)*

*Daily 5-6 PM Three courses fixed price for 29.95 per person (No sharing please).*

*Beverages, gratuity and tax are not included.*

- *First Course:* Any Solo Anitpasti, Zuppa or Insalata
- *Second Course:* Any Pizza, Solo Pasta or Entrée (Add 5 for Beef Tenderloin or Daily Special)
- *Third Course:* Any Dessert from our Dessert Menu

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# Bevande

## Beverages

### SOFT DRINKS

Ice Tea, Lemonade, Coffee, Hot Tea or Fountain Drink ( <i>Free Refills</i> )	3.00
Italian Soda ( <i>Available in Cherry, Chocolate, Coconut, Coffee, Hazelnut, Irish Cream, Lemon, Mint Chocolate, Peach, Orange, Vanilla</i> )	3.00
San Pellegrino Orange Soda	3.25
San Pellegrino Lemon Soda	3.25

### BOTTLED WATER

San Benedetto Naturale 1L ( <i>Flat</i> )	5.00
San Benedetto Frizzante 1L ( <i>Sparkling</i> )	5.00

### BIRRA IN BOTTAGLIA (Bottled Beer)

Budweiser	<i>St. Louis, MO</i>	4.00
Michelob Ultra	<i>St. Louis, MO</i>	4.00
Grolsch Premium Lager	<i>Enschede, NE</i>	5.00
O'Douls Amber Ale ( <i>Non-Alcoholic</i> )	<i>St. Louis, MO</i>	5.00
Bison Organic Honey Basil	<i>Berkeley, CA</i>	6.00
New Grist Gluten-Free Beer	<i>Milwaukee, WI</i>	5.00
Stone Brewing Co. Pale Ale	<i>Escondido, CA</i>	5.00

### BIRRA ALLA SPINA (Draft Beer)

Bud Light	<i>St. Louis, MO</i>	4.00
Stella Artois	<i>Leuven, Belgium</i>	5.50
Lagunitas Pils	<i>Petaluma, CA</i>	5.50
Weihenstephaner Oktoberfest	<i>Freising, Germany</i>	6.00
Starr Hill Jomo Lager	<i>Charlottesville, VA</i>	5.00
Avery Ellie's Brown Ale	<i>Boulder, CO</i>	5.50
Victory Donnybrook Stout	<i>Downington, PA</i>	5.50
Bell's Two Hearted IPA	<i>Kalamazoo, MI</i>	6.00

*Join us every Sunday Evening for Spaghetti Sundays:*

*All you can eat Spaghetti & Meatballs, Marinara, Aglio e Olio, Carbonara or Pesto 15.95*

*(per person, no sharing please, void with any other offers or coupons)*



*Monday Evening for ½ Priced Bottles of Wine*



*Tuesday Evenings Kids Night*

*Free kids meal with the purchase of a solo pasta/entrée*

*(Void with any other offers or coupons)*



*Wednesday Evenings "Mussel Madness"*

*Solo Mussels Argia or Marinara 6.95 over pasta 13.95*

*(Void with any other offers or coupons)*

*You can purchase these and other craft beers a block away at*

**Red, White and Bleu**

*a wine and gourmet shop*

**127 S Washington St**

**703-533-WINE (9463)**

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