

AUGUST 16th-22nd
2010 RAMW & DCC RESTAURANT WEEK

Insalata e Antipasti

INSALATA DI SPINACI-Fresh spinach, goat cheese, crispy garbanzo beans, red onion & beets
tossed with caramelized onion vinaigrette

INSALATA DI ANGIURIA-Fresh watermelon, Kalamata olives, goat cheese, basil, mint & red onion
tossed with champagne vinaigrette

INSALATA DI POMODORO-Seasonal heirloom tomatoes, crispy shallots, avocado, grilled corn,
extra virgin olive oil & balsamic drizzle

BRUSCHETTA-Bruschetta topped with eggplant caponata

SALMONE AFFUMICATO-Smoked salmon rillettes served with grilled focaccia

RICOTTA SPREAD-Ricotta cheese spread flavored with lemon & fresh herbs served with
croutons and: Sautéed wild mushrooms; asparagus, zucchini & shallots; grape tomatoes,
shallots, thyme & capers

Entrata e Pasta

VITELLO-Veal skirt steak salsa verde & vegetable-Israeli cous cous

POLLO PICCATA-Chicken scallopine, spaghetti aglio e olio & lemon-caper sauce

PESCE DEL GIORNO-Selection of fresh fish served with Panzanella salad and savoy cabbage
slaw over red pepper coulis

GAMBERETTO SCAMPI-Shrimp scampi with red peppers

RAVIOLI-Saffron and duck ravioli with black truffle demi glace

FUSSILLI-Fussilli with smoked salmon, leeks & vodka cream sauce

AGNOLOTTI-Spinach & Ricotta stuffed agnolotti with mascarpone cream sauce

Dolci

NY style ricotta cheesecake

Argia's famous chocolate mousse cake

Housemade tiramisu

Fig bread pudding

Tropical fruit bomba

Fresh berries & Zabaglione

❖ *Menu subject to change*