

desserts

COCONUT BUTTER CAKE The legendary cake, with crème Anglaise, whipped cream, and toasted coconut 7

HOT FUDGE SUNDAE 7

GELATO 7

SERGIO'S CARAMEL CUSTARD Our family recipe.
Creamy baked vanilla custard with a caramel glaze 6

GINGER APPLE CRISP Ohio apples baked with ginger and oatmeal crumb topping. Served warm with fresh whipped cream 6

Sergio's In University Circle and **SARAVÁ** are award-winning, family-run, independent restaurants. Chef Sergio Abramof, his wife Susan, and their son Julian, are involved in all creative elements of the restaurants. The staff is composed of Northeast Ohio's finest hospitality professionals, committed to service and culinary excellence.

SERGIO'S IN UNIVERSITY CIRCLE

Sexy, intimate, and romantic. A little gem that shines in the heart of Cleveland's cultural playground. The menu features Italian, French, seafood and cross-cultural cuisine.

SERGIO'S SARAVÁ AT SHAKER SQUARE

Just 7 minutes from University Circle, SARAVÁ is open for dinner on Sunday year-round. SARAVÁ evokes the rhythm, sophistication, and energy of Brazilian street life. Our great bar and a Brazilian cross-cultural menu feature an array of STREET PLATES™ that encourages diners to discover new taste sensations in a relaxing, fun environment. The extensive 120-seat outdoor patio and covered veranda make SARAVÁ a great location for people watching and views of the Square! The gorgeous, private RIO Room is the best place for your next party!

You may make on-line reservations for both of our restaurants on our web site, www.sergioscleveland.com. The site lists our full menus, information about special events, live music schedule, catering, and the Rio Rewards program. Our complete menu is always available for take-out or delivery.

We sincerely hope that you enjoy your take-out selections. We look forward to the next time you join us for a taste!

Sergio, Susan, and Julian Abramof

Melissa Cory - Director of Operations

Ryan Alabaugh - General Manager/Chef

Anthony Armstrong - Kitchen Manager

Sergio's
IN UNIVERSITY CIRCLE

1903 Ford Drive Cleveland, Ohio 44106
216 231 1234

www.sergioscleveland.com

12/09

Sergio's

take-out

to start

SERGIO'S SEAFOOD CHOWDER With bacon, potatoes, clams, crayfish 8

BUTTERNUT SQUASH BISQUE The winter favorite, with crisp fried sage 7

FORMAGGIO PLATE* (selections change daily)

A selection of three cheeses from local farms, artisans, or cheese mongers. They are often organic, and always delicious. Served with toasted nuts, honey, fresh seasonal fruit, dried fruit, and crackers 9.5

SHRIMP INFERNO* Flaming hot, pan-seared with a trio of hot peppers. Served with garlic ciabatta toast 9

CALAMARI FRITTI* With habanero aioli 8.5

CRISP SPANISH CHEESE

Kalamata olive and caper-spiced tomato sauce 6

CHÈVRE TRIO* Fresh local goat cheese rolled in fresh herbs, cracked black pepper, and lemon zest. Served with a Chianti reduction, fresh apple, and crunchy toast 9.5

PRINCE EDWARD ISLAND MUSSELS In a garlic, pepper, parsley, and white wine broth. Served with garlic ciabatta toast 9

EGGPLANT CRISPS* Thin-sliced, crisp fried, with Sergio's classic lemon-thyme dipping sauce 6.5

SERGIO'S OLIVE MIX* Wonderful assortment of olives with crushed garlic, virgin olive oil, crushed red pepper, lemon, and parsley 5.5

* available during dinner hours only

lunch

sandwiches

JULESBURGER By far, Cleveland's BEST burger! Two plancha-grilled Certified Angus Beef® patties, Challah bun, Tillamook Cheddar, Fontina Cheese, lettuce, tomato, and Bermuda onion. Served with habanero aioli and crisp French fries 10

ALPINE HAM AND CHEESE SANDWICH Italian ham with melted gruyere and mustard sauce, on a toasted baguette with crisp French fries 10

TURKEY, GRUYERE AND BACON SANDWICH Shaved, roasted turkey and crisp bacon. Baked with gruyere cheese and served with garlic mayo and crisp French fries 10

sergio's specialties

LINDA O'S SALAD Baby spinach, crisp baguette croutons, smoked bacon, shaved red onion, and a sweet and sour dressing. Finished with an over-easy fried egg 10

PAN-SEARED SALMON SALAD With wild mushrooms, ginger-scallion glaze. Served over seasonal greens, with strawberries, shaved red onion, pistachios, and raspberry-balsamic vinaigrette 14
Or, have it made with grilled chicken 11

SERGIO'S PRATO MISTO Our signature vegetarian plate of savory black beans, scallion rice, red onion rings, seasonal vegetables. Garnished with farofa, fried spinach, and carioca tomato relish 9.5
Add grilled beef sirloin skewers 15

ORECHIETTE QUATTRO FORMAGGIO "Little ears" of pasta, baby spinach and our signature four-cheese sauce. Topped with fried onion crisps 9.5
Add grilled chicken breast 11.5

CHAR-GRILLED ATLANTIC SALMON Served with a lemon-parsley remoulade, seasonal vegetables, and French fries 14

CAVATELLI ALLA ROMANA
Imported handmade pasta, rich tomato-pecorino broth, and crisped sage 9.5
Add sweet Italian fennel sausage 11.5

SCAMPI GENOVESE
Gulf shrimp and mushrooms sautéed in a garlic-white wine sauce. Served over rice with broccolini 12.95

sides

SERGIO'S OLIVE MIX 5

CRISP FRIES 4

ONION RINGS 4

SAVORY BLACK BEANS 3.5

BLACK BEANS AND RICE 5

SEASONAL VEGETABLE 5

SCALLION RICE 3.5

GARLIC TOAST 1.5

LUNCH SERVED 11:30-2:30, DINNER SERVED AFTER 5PM

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please alert your server to any food-related allergies.

dinner

salads and pasta

TREVISANA SALAD Seasonal greens with red onion, pistachio, and fresh strawberries. Raspberry-balsamic vinaigrette 6.5

LINDA O'S SALAD Baby spinach, crisp baguette croutons, smoked bacon, shaved red onion, and a sweet and sour dressing. Finished with an over-easy fried egg 10.5

ROCKET SALAD Arugula, spinach, and red wine-glazed baby pearl onions. Tossed with balsamic marinade, tart apple, candied walnuts, and gorgonzola picante cheese 8.5

ORECHIETTE QUATTRO FORMAGGIO "Little ears" of pasta, baby spinach and our signature four-cheese sauce. Topped with fried onion crisps 16.5 **Add** grilled chicken breast 18.5

CAVATELLI ALLA ROMANA Imported handmade pasta, rich tomato-pecorino broth, and crisped sage 15.5
Add sweet Italian fennel sausage 18.5

PENNE BRASATO Beef sirloin scallopini with fresh herbs, simmered in red wine and marinara sauce. Tossed with penne pasta, fresh basil, and pecorino Romano cheese 17.5

sergio's specialties

BEEF TENDERLOIN ROMANA Pan-crisped medallions with a light herb and Pecorino Romano cheese crust. Served with Cavatelli in a San Marzano tomato sauce 23.5

SCAMPI GENOVESE Gulf shrimp and mushrooms sautéed in a garlic-white wine sauce. Served over rice with broccolini 22.5

ATLANTIC SALMON MODO MIO Pan-seared with a lemon-caper sauce and braised spinach. Served with onion home fries 19.5

WOODS HOLE SEA SCALLOPS Inspired by Sergio's trip to Cape Cod. Pan-seared diver scallops finished with fresh tomato, basil, and a touch of fresh oregano. Served with garlic ciabatta toast 22.5

CITRUS CHICKEN PAILLARD Grilled all-natural chicken breast with a citrus gremolata. Served with Arugula salad and roasted potatoes 16.5

RIB EYE STEAK FIORENTINA The steak lover's favorite: a prime, 16 ounce steak, grilled with garlic, sea salt, pepper, and olive oil. Served with onion home fries and vegetables 29.5

SERGIO'S PRATO MISTO Our signature vegetarian plate of savory black beans, scallion rice, red onion rings, and seasonal vegetables. Garnished with farofa, fried spinach, and carioca tomato relish 15

JULESBURGER By far, Cleveland's BEST burger! Two plancha-grilled Certified Angus Beef® patties, challah bun, Tillamook Cheddar, Fontina Cheese, lettuce, tomato, and Bermuda onion. Served with habanero aioli and crisp French fries 13.5

sides

ONION HOME FRIES 5

CRISP FRIES 4

ONION RINGS 4

SAVORY BLACK BEANS 3.5

BLACK BEANS AND RICE 5

VEGETABLE OF THE DAY 5

SCALLION RICE 3.5

GARLIC TOAST 1.5

MARCONA ALMONDS 5