

## desserts

**COCONUT BUTTER CAKE** The now legendary cake, with crème Anglaise, whipped cream, and toasted coconut 7.5

**HOT FUDGE SUNDAE** 6

**GELATO** 5

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

**CHOCOLATE TERRINE** Flourless chocolate cake layered with dense ganache. Served with crème Anglaise and fresh berries 7

**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, seafood and cross-cultural cuisine.

### SERGIO'S SARAVÁ AT SHAKER SQUARE

Just 7 minutes from University Circle, SARAVÁ (216 295 1200) is open for dinner every day, 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 fun, relaxing 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](http://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, room service 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

**Lisa Tullio** - General Manager

**Kevin Dennis** - Executive Chef

*Sergio's*<sup>™</sup>  
IN UNIVERSITY CIRCLE

1903 Ford Drive Cleveland, Ohio 44106

216 231 1234

[www.sergioscleveland.com](http://www.sergioscleveland.com)

1/11

take-out

*Sergio's*

## to start

**AUTUMN BISQUE** Ginger-spiked butternut squash, carrot, and sweet potato soup, topped with sour cream and scallions 6.5

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

**SOFT SHELL CRAB PIGNOLI** With garlic, butter, parsley and toasted pine nuts. Served with a lemon-fennel slaw 9

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

**SHRIMP GENOVESE** With mushrooms in a garlic-white wine sauce. Served with garlic ciabatta toast 9.75

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

**CALAMARI FRITTI** With habanero aioli 8.5

**CRISP ARANCINI** Savory Arborio rice croquettes stuffed with fresh mozzarella. Served with a Kalamata olive and caper-spiced marinara dipping sauce 6.5

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

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

**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

# 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
- B.E.L.T. BURGER** Applewood smoked bacon, fried egg, lettuce, and tomato. Served over a plancha-grilled Certified Angus Beef patty, challah bun, and French fries 10
- CAPRESE PANINI SANDWICH** Toasted baguette layered with fresh Mozzarella, eggplant crisps, tomato, basil, arugula, capers, and a black olive tapenade. Served with a lemon-thyme dipping sauce and 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

- SERGIO'S VEAL BOLOGNESE** Penne pasta tossed with our house-made savory veal Bolognese sauce. Lightened with a touch of cream, caramelized onions and sweet peas. Topped with Parmesan curls 11.95
- CAVATELLI ALLA ROMANA** Imported handmade pasta, rich tomato-pecorino broth, and crisped sage 9.5  
**Add** sweet Italian fennel sausage 11.5
- LINGUINE PESCATORE** Shrimp, mussels, and sea scallops tossed with linguine pasta in a light white wine and fresh tomato broth 13.5
- 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
- SCAMPI GENOVESE** Shrimp and mushrooms sautéed in a garlic-white wine sauce. Served over rice with broccolini 13.95
- DUCK CONFIT SALAD** Baby spinach tossed with virgin olive oil. Topped with crisp duck, fresh goat cheese, dried tart cherries, and a balsamic reduction 13.95
- PAN-SEARED SALMON SALAD** With wild mushrooms, ginger-scallion glaze. Served over seasonal greens, with strawberries, shaved red onion, pistachios, and raspberry-balsamic vinaigrette 145  
**Or**, have it made with grilled chicken 11.95
- 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 9.5
- SERGIO'S PRATO MISTO** Our signature vegetarian plate of savory black beans, scallion rice, fried spinach, red onion rings, and seasonal vegetables. Garnished with farofa and carioca tomato relish 9.55  
**Add** grilled beef sirloin skewers 13.95

## sides

- SERGIO'S OLIVE MIX** 5.5      **SEASONAL VEGETABLE** 5  
**CRISP FRIES** 4                      **SCALLION RICE** 3.5  
**ONION RINGS** 4                    **GARLIC TOAST** 1.5  
**SAVORY BLACK BEANS** 3.5  
**BLACK BEANS AND RICE** 5

LUNCH SERVED 11:30-2:30, DINNER SERVED AT 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
- CAESAR SALAD** The classic, topped with crisp polenta croutons and shaved Parmesan 6.5
- BASILICO SALAD** Shaved fresh fennel with kalamata olives, orange segments, basil, lemon, and virgin olive oil. Topped with Piave Vecchio cheese and cracked black pepper 8.5  
**Add** calamari or soft shell crab 16
- 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 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** grilled chicken breast 18.5
- SERGIO'S VEAL BOLOGNESE** Penne pasta tossed with our house-made savory veal Bolognese sauce. Lightened with a touch of cream, caramelized onions and sweet peas. Topped with Parmesan curls 17.5

## sergio's specialties

- POLLO ROMANO** Pan-crisped breast of chicken with a light Pecorino-Romano crust. Served with cavatelli in a San Marzano tomato sauce 16.5
- SCAMPI GENOVESE** Shrimp and mushrooms sautéed in a garlic-white wine sauce. Served over rice with broccolini 22.5
- HALIBUT AI FORNO** Baked with a fresh, fine-herb crust. Served on a bed of braised greens in a ginger-scallion broth. Topped with crisp parsnip chips 23.5
- 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 and Susan'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
- STEAK FRITES TARTUFI** Sergio's favorite cut of sirloin, simply grilled with black truffle sea salt. Served with crisp French fries and Caesar salad 26.5
- RIB-EYE STEAK FIORENTINA** The steak lover's favorite: a prime, 14 ounce steak, grilled with garlic, sea salt, pepper, and olive oil. Served with onion home fries and vegetables 28.5
- SERGIO'S PRATO MISTO** Our signature vegetarian plate of savory black beans, scallion rice, fried spinach, red onion rings, and seasonal vegetables. Garnished with farofa 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      **VEGETABLE OF THE DAY** 5  
**CRISP FRIES** 4              **SCALLION RICE** 3.5  
**ONION RINGS** 4            **GARLIC TOAST** 2  
**SAVORY BLACK BEANS** 3.5  
**BLACK BEANS AND RICE** 5