

desserts

- CHOCOLATE FRANGIPANE TORTE** luscious rich dark chocolate cake layered with light almond frangipane cream 7
- COCONUT BUTTER CAKE** served warm with crème anglaise and fresh whipped cream 8
- SERGIO'S CARAMEL CUSTARD** our family recipe - a creamy baked vanilla custard with caramel sauce 6
- LEMON POLENTA CAKE** rustic Italian classic cornmeal cake infused with fresh lemon zest. Served with melba sauce 6
- DAILY GELATO AND SORBET** 6

international cheese selection

enjoy the finest artisan cheeses from around the world served with dried and fresh fruit, toasted nuts, drizzles, and crackers, enjoy cheese before your meal, enjoy cheese after your meal, enjoy cheese with beer, wine, port, or scotch, enjoy cheese...

1 selection 7 2 selections 13 3 selections 18

IMPORTED:

- BUCHERON CHEVRE** (Goat, France)
- TRONCHON** (Sheep, Goat, and Cow, Spain)
- GRUYERE** (Cow, Germany)
- SAGE DERBY** (Cow, U.K.)
- PIAVE VECCHIO** (Cow, Italy)

DOMESTIC:

- LAKE ERIE CREAMERY CHEVRE** (Goat, Cleveland)
- CARR VALLEY MENAGE** (Sheep, Goat, and Cow, Wisconsin)
- CARR VALLEY 8 YR CHEDDAR** (Cow, Wisconsin)
- CARR VALLEY APPLE SMOKED CHEDDAR** (Cow, Wisconsin)

INTERNATIONAL BLEU:

- CARR VALLEY BILLY BLUE** (Goat, Wisconsin)
- CASHEL BLEU** (Cow, Ireland)
- POINT REYES BLEU** (Cow California)
- STILTON** (Cow, U.K.)
- GORGONZOLA PICANTE** (Cow, Italy)

SERGIO'S IN UNIVERSITY CIRCLE, an intimate, sensual dining experience in the heart of Cleveland's cultural playground.

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

SERGIO'S SARAVÁ AT SHAKER SQUARE Saravá evokes the rhythm, sophistication, and energy of Brazilian street life. Our great bar and a Brazilian cross-cultural menu features an array of small plates that encourages diners to discover new taste sensations in a relaxing, fun environment. Our extensive 120-seat outdoor patio, covered veranda, and bar features live music and the rhythm of Rio's Copacabana Beach - the best location for people watching and views of the Square! Our gorgeous private room is the best place for your next event! Call for reservations: (216) 295-1200.

You may make on-line reservations for both of our restaurants on our web site. The site also lists our full menus, information about special events, live music schedule, the Rio Rewards program, catering, and delicious recipes. 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
Gregory Dominic - Kitchen Manager

*Sergio's*TM
IN UNIVERSITY CIRCLE

1903 Ford Drive Cleveland, Ohio 44106 216 231 1234

www.sergioscleveland.com

take-out

Seafood and Mediterranean inspired cuisine in the heart of Cleveland's cultural playground

signature drinks

- SANGRIA** red wine with fresh lemon, orange, and a hint of sugar glass 7.25 / pitcher 29
- WHITE SANGRIA** crisp white wine with melon, strawberry, and a hint of sugar glass 7.25 / pitcher 29
- MOJITO** aromatic fresh mint crushed with lime and rum, a great Cuban classic 7.25
- CAIPIRINHA** the national drink of Brazil, cachaça with fresh crushed limes and sugar; or try a **CAIPIROSKA**, made with vodka 7.25
- PASSION BUBBLES** sparkling wine with passion fruit 7

refreshing options

- GUARANÁ**, (Brasil) made from rain forest fruit 2.5
- FRESH SQUEEZED LEMONADE** 3.5
- FRESH SQUEEZED STRAWBERRY LEMONADE** 4.5
- FRESH SQUEEZED LIMEADE** 3.5
- TAO SPARKLING WATER**, (Wales) 750ml 6.5
- TAO SPRING WATER**, (Wales) 750ml 6.5

tapas and small plates

- CHORIZO BORACHO** chorizo sausage simmered and marinated in garnacha wine, finished with sherry, brandy, and fresh parsley. Served on grilled baguette. 6.5
- HUEVOS FLAMENCOS** fried potatoes, squash, Serrano ham, roasted onion, queso blanco, fried egg, and sofrito. Baked in a ceramic crock 9
- CANTAMPALITOS Y TRONCHON** baby Spanish sausage with Spanish cheese, olives, and truffle oil 6.5
- HUMMUS** classic Mediterranean puree of chick pea, fresh lemon, and tahini. Served with extra virgin oil, fresh parsley, tomato, Greek olives, and toast for dipping. 7
- PIMIENTO ROJO** fire-roasted and marinated sweet peppers, garlic toast, shaved red onion, and anchovy 5
- RODILLO** artichoke and manchego cheese wrapped in Serrano ham 7.5
- CALAMARES LIMON** crisp calamari, fresh lime aioli 7.5
- PESCADOS ALMENDRAS** seared tilapia with browned butter, marcona almonds and fresh parsley 7.5
- SALTED MARCONA ALMONDS** creamy Spanish almonds 4.5
- GRILLED SALMON SKEWER** with fresh lemon and parsley 8
- BRANDIED MUSHROOMS** seared button mushrooms with a brandy sauce 5
- SERGIO'S MEDITERRANEAN CRAB CAKE** a delicious combination of crab, lobster, shrimp, and today's catch with a hint of cayenne. Crisped and served with a whole grain mustard sauce. 9

*Sergio's*TM
IN UNIVERSITY CIRCLE

lunch

small salads

TREVISANA mixed greens, raspberry balsamic vinaigrette, pistachio, red onion, and fresh strawberry 6

GRILLED ROMAINE grilled romaine topped with cherry tomato, pecorino, balsamic glaze 6

CAESAR crisp romaine, house made Caesar dressing, pecorino crouton, parmesan curls 6

salad meals

LINDA O'S SALAD baby spinach, Belgian endive, ciabatta crouton, crisp smoked bacon, and sweet and sour dressing topped with a fried egg 9.5

GRILLED CHICKEN CAESAR classic Caesar with crisp romaine, house made dressing, Pecorino crouton chargrilled chicken breast, and parmesan curls 12

ATLANTIC SALMON SALAD seared Atlantic salmon with mixed greens, strawberries, red onions, pistachios, and a balsamic vinaigrette 13

DUCK CONFIT crisp duck, Belgian endive, leaf lettuce, Ohio chevre, fresh berry compote, and toasted pecans 14

CRAB CAKES SALAD Mediterranean crab cakes with mixed greens, bell pepper, cucumber, artichokes, and a grain mustard vinaigrette 15

BEEF AND BLEU grilled beef tenderloin with Cashel Irish bleu, tart dried cherries, toasted pine nuts, and balsamic drizzle 15

sandwiches

GRILLED VEGETABLE BAGUETTE grilled eggplant, squash, red onion, roasted red pepper, and mushrooms. Served on a crusty French baguette with sage derby cheese, roasted red pepper mayo, and crisp fries 9

TURKEY, CHEDDAR, AND BACON stacked with shaved roasted turkey, crisp bacon, Carr Valley apple smoked cheddar, garlic mayo and crisp fries 9.5

HAM AND GRUYERE stacked with leoncini aged Italian ham, gruyere cheese, honey dijon mustard and crisp fries 10

PUEBLO BURGER 1/2 pound tenderloin burger on a toasted bun with tronchon cheese, sofrito and serrano ham chips served with crisp fries 12 add a fried egg 14

meals

PRATO MISTO savory vegetarian black beans, Brazilian rice, red onion rings, seasonal vegetables, farofa, fried spinach, and carioca tomato relish 9

STUFFED SHELLS large pasta shells stuffed with ricotta, mascarpone, and spinach. Simmered in a fresh tomato basil marinara 10

CREOLE GUMBO braised morsels of chicken, fresh catch of the day, sausage, bell pepper, sweet corn and gulf shrimp in a traditional creole broth. Topped with cornmeal dusted okra. 14

CHICKEN PESTO RADIATORE fresh basil pesto with oven roasted chicken, Pecorino Romano, and a hint of cream. Topped with toasted pine nuts 12

PETIT FILET beef tenderloin with brandied mushrooms and celery root-whipped potato 15

PAELLA traditional, Spanish rice dish with chicken, Serrano ham, fresh peas, shrimp, clams, mussels, and diver scallop in a tomato-saffron broth 14.5

STEWED MUSSELS Prince Edward Island mussels with sweet fennel sausage, spicy tomato broth and garlic ciabatta toasts 10

BAKED MAC AND CHEESE orechiette with four cheeses, spinach, and apple wood smoked bacon 9.5

GRILLED GOLDEN TROUT BASILICO with a salad of grilled romaine topped with cherry tomatoes, pecorino cheese, balsamic. Served with fennel rice and basil butter 13.5

sides

CRISP FRIES 3.5

ONION HOME FRIES 4.5

CRISP ONION RINGS 3.5

GARLIC CIABATTA 3

FRENCH BAGUETTE 1.5

CELERY ROOT PUREE 5

BLACK BEANS AND RICE 4.5

FENNEL RICE 3.5

FRIED SPINACH 4.5

TODAY'S VEGETABLE 5.5

MARINATED

GREEK OLIVES 5.5

CORNMEAL DUSTED OKRA 5

dinner

salads

LINDA O'S SALAD baby spinach, Belgian endive, ciabatta crouton, crisp smoked bacon, Linda's sweet and sour dressing. Topped with a fried egg 9.5

BUCHERON SALAD spinach, virgin olive oil, cracked black pepper, dried cherries, toasted walnuts, imported French goat cheese, and aged balsamic reduction 9

TREVISANA SALAD mixed greens, raspberry balsamic vinaigrette, pistachio, red onion, and fresh strawberry 7

CLASSIC CAESAR crisp romaine, house made Caesar dressing, pecorino crouton, parmesan curls 8

ADRIATIC SALAD mixed greens and leaf parsley, with cucumber, tomato red onion, feta cheese, Greek olives and a fresh lemon vinaigrette 7.5

pasta and grain

CAVATELLI SAN MARZANO a delicious, classic Italian combination of pecorino cheese, butter, and fresh basil in a san marzano tomato broth, topped with crisp sage. 17.5, or try it with mild fennel sausage 18.5

ORECHIETTE PASTA "little ears" pasta with apple wood smoked chicken, spinach, and a four cheese sauce. Topped with onion crisps 18.5

PRATO MISTO savory vegetarian black beans, Brazilian rice, red onion rings, seasonal vegetables, farofa, fried spinach, and carioca tomato relish 17.5

CREOLE GUMBO braised morsels of chicken, fresh catch of the day, sausage, bell pepper, sweet corn and gulf shrimp in a traditional creole broth. Topped with cornmeal dusted okra. 24

PAELLA traditional, Spanish rice dish with chicken, Serrano ham, fresh peas, shrimp, clams, mussels, and diver scallop in a tomato-saffron broth 25

main courses

FILET MIGNON pan seared pasture raised beef tenderloin with a brandied mushroom sauce cracked pepper, and celery root-whipped potato 28

VEAL SCALOPPINE PICCATA sautéed with gulf shrimp, lemon, butter, and prosecco wine sauce 28.5

SAN FRANCISCO CIOPPINO traditional bay area fisherman's stew with shrimp, clams, mussels, and today's catch in a white wine, tomato herb broth. Served with a crusty French baguette 24.5

STEAK FRITES chargrilled center cut rib steak with herbed butter, asparagus and onion home fries 31

WOODS HOLE SEA SCALLOPS seared diver scallops finished with fresh tomato, basil, and a touch of fresh oregano. Served with garlic ciabatta toast points 25.5

CORNMEAL DUSTED PORK TENDERLOIN with sauteed cabbage and bacon, mashed potatoes, whole grain mustard sauce 19.5

ROCK CORNISH HEN LYONNAISE pan crisped cornish hen with roasted red and baby potato, onions, sautéed greens, pan gravy 20

GRILLED GOLDEN TROUT BASILICO served with fennel rice and a grilled romaine salad topped with cherry tomatoes, Pecorino cheese, and balsamic glaze 23

ATLANTIC SALMON MODO MIO seared Atlantic salmon served with crisp asparagus, lemon-caper butter 24

sides

ONION HOME FRIES 4.5

CRISP ONION RINGS 3.5

GARLIC CIABATTA 3

FRENCH BAGUETTE 1.5

CELERY ROOT PUREE 5

GRILLED ROMAINE 6

BLACK BEANS AND RICE 4.5

SCALLION RICE 3.5

CRISP FRIES 3.5

FRIED SPINACH 4.5

TODAY'S VEGETABLE 5.5

MARINATED

GREEK OLIVES 5.5

CORNMEAL DUSTED OKRA 5