

Our entire staff welcomes you!

We hope that you have a great time with us.

We will gladly accommodate your special requests whenever possible, including vegetarian versions of many of our menu items. Please let us know if we can make your visit more enjoyable in any way.

Thank you for joining us for a taste!

Sergio, Susan, and Julian Abramof

Melissa Cory - Director of Operations

Ryan Alabaugh - General Manager/Chef

Lisa Tullio - Assistant Manager

Anthony Armstrong - Kitchen Manager

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 SARAVÁ AT SHAKER SQUARE

Just 7 minutes from University Circle, SARAVÁ is open for dinner on Sunday year-round. 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!

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.

www.sergioscleveland.com

You may make on-line reservations for both of our restaurants on our web site. 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.

A gratuity of 20% may be added to parties of 5 or more.

lunch menu

Sergio's

1903 Ford Drive
Cleveland, Ohio
216.231.1234

to start

- GAZPACHO** Lightly spiced, chilled tomato soup. Topped with julienne cucumber, lime crema, and parsley 6
- TREVISANA SALAD** Seasonal greens, with strawberries, shaved red onion, pistachios, and raspberry-balsamic vinaigrette 5.5
- 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
- CRISP SPANISH CHEESE** Kalamata olive and caper-spiced tomato sauce 6
- PRINCE EDWARD ISLAND MUSSELS** Lemon-pepper broth, garlic Ciabatta toast 9

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

CAPRESE PANINI SANDWICH

Toasted baguette layered with fresh Mozzarella, eggplant crisps, tomato, basil, arugula, black olive and caper 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

sides

SERGIO'S OLIVE MIX 5.5

CRISP FRIES 4

ONION RINGS 4

SAVORY BLACK BEANS 3.5

BLACK BEANS WITH RICE 5

SEASONAL VEGETABLE 5

SCALLION RICE 3.5

GARLIC TOAST 1.5

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.

sergio's specialties

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. 13.50

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

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

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

DUCK CONFIT SALAD

Baby spinach tossed with virgin olive oil. Topped with crisp duck, fresh goat cheese, dried tart cherry, and a balsamic reduction 14

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

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

desserts

COCONUT BUTTER CAKE

The 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 creme anglaise and fresh berries 7