

Welcome to

Sergio's Italian Gardens
Ristorante

*We would like to share
with all our valued
customers
that all of our food is fresh
and
made to your order.*

*For this reason time is
one of the most
important ingredients.*

Buon Appetito.

18 % gratuity will be automatically added to parties of 6 or more.

*There is an \$ 8.00 additional charge for split orders
and \$13.00 minimum per person.*

We reserve the right to refuse service to anyone.



From their beginning in Rome, Italy, Sergio and Rosele had a dream to create an Italian Restaurant where the people could taste, not only the upgraded quality of food, but also dine in a fascinating atmosphere of the old world created with the finest architectural designs and the romantic music played on a classic piano.

The dream is now reality.

Sergio's, opened in November 1993 and leads the industry in its field winning prizes such as:

**Five Star
Gold Award
Best of the Best
International Award of Excellence
Recommended Establishment Award**

Declared as:

- **one of the “Finest in its Category and Classification”** by "American Academy of Hospitality Sciences".
- **a “True Italian Restaurant”** by "Ciao Italia - Italian Restaurants of the World" an Italian association with headquarters in Rome, Italy.
- **“Excellent”** by “Zagat”.
- **“Diamond Award”** by “AAA”.
- **“Ultimate Distinction Award”** by “Wine Enthusiast”.

Grazie e Buon Appetito.

APPETIZERS

Antipasti

Calamari Fritti 13

Tender calamari fried and served with a side of spicy tomato sauce

*** Carpaccio di Salmone** 15

Fresh filet of salmon sliced very thin, marinated with lemon juice and extra virgin olive oil placed on top of our special sauce and topped with sliced onions and capers

Brodetto di Calamari alla Siciliana 13

Tender calamari sautéed in extra virgin olive oil, tomatoes, black olives, capers and Pinot Grigio wine

Brodetto di Vongole 15

One dozen Steamed clams

Antipasto Misto all'Italiana 15

A variety of grilled vegetables (eggplant, red bell peppers and zucchini), prosciutto di Parma, buffalo mozzarella, Parmigiano Reggiano cheese, pepperoncini and olives topped with extra virgin olive oil

***Carpaccio di Manzo** 15

Tender filet mignon sliced very thin, marinated with lemon juice and extra virgin olive oil, placed on our special sauce and topped with shaved Parmigiano Reggiano cheese and sliced mushrooms

Mozzarella alla Caprese 13

Fresh buffalo mozzarella placed on top of sliced tomatoes then topped with extra virgin olive oil

PASTA APPETIZERS

Gnocchi alla Toscana 13

Traditional Roman style potato dumplings in a sauce made of Italian sausage, porcini mushrooms, Italian pancetta, tomatoes and shallots sautéed in extra virgin olive oil

Penne alla Vodka 13

Penne pasta in a sauce made of shallots, Italian pancetta and tomatoes flamed in Vodka with a touch of cream

Capelli d'Angelo al Pomodoro e Basilico 11

Angel hair pasta in a fresh tomato sauce with basil

Vermicelli alla Pezzente 13

Spaghetti pasta in a sauce made of garlic and Italian pancetta sautéed in extra virgin olive oil with a touch of red pepper

Ravioli ai Funghi Porcini 15

Stuffed with Italian ricotta cheese in a cream sauce made with imported Porcini mushrooms

Meat Balls 8

Italian Sausage 8

SIDE OF VEGETABLES

Funghi Trifolati (Mushrooms) 8

Sautéed mushrooms with garlic

Spinaci (Spinach) 8

Sautéed spinach with garlic

Piselli alla Fiorentina (Green Peas) 8

Green peas sautéed with garlic, pancetta and olive oil

Funghi, Piselli, Spinaci 15

Sautéed mushrooms, spinach, and green peas sautéed with garlic, pancetta and olive oil

All entrées are served with your choice of Minestrone soup or House Salad

You may substitute the House Salad for a *Caesar's Salad or the Minestrone Soup for Pasta e Fagioli for an additional \$ 4.00

**All the following entrées are served
with your choice of Minestrone Soup or House Salad,
You may substitute the House Salad for a Caesar's Salad or the Minestrone Soup for
Pasta e Fagioli Soup for an additional \$4**

PASTA

Capelli d'Angelo al Pomodoro e Basilico

Angel hair pasta in a fresh tomato sauce with basil

17

Rigatoni Bolognese

Rigatoni pasta with our homemade Angus beef and veal meat sauce

19

19

Spaghetti and Meat Balls

19

19

Fettuccine Alfredo

19

19

Ravioli al Pomodoro

Stuffed with Italian ricotta cheese in a fresh tomato sauce with basil

17

23

Ravioli ai Funghi Porcini

Stuffed with Italian ricotta cheese in a cream sauce made with imported Porcini mushrooms

22

18

Tortellini Panna Prosciutto e Funghi

Tortellini pasta in a cream sauce made with mushrooms, Italian ham and shallots

21

24

Lasagna

17

21

SEAFOOD PASTA

Pasta alla Marinara

9

Linguine alle Vongole

Littleneck clams sautéed in their own juice, garlic, extra virgin olive oil and Pinot Grigio wine. Choice of white or red sauce

26

11

Linguine con Scampi alla Fra'Diavolo

Fresh extra large jumbo shrimp sautéed with garlic and extra virgin olive oil, flamed with Italian brandy in light spicy tomato sauce over linguine pasta

31

22

Linguine con Calamari alla Siciliana

Tender calamari sautéed in extra virgin olive oil, tomatoes, black olives, capers and Pinot Grigio wine over linguine pasta

22

SOUPS (as entrée)

Zuppe

Minestrone

The traditional Italian vegetable soup

9

Pasta e Fagioli

11

SALADS (as entrée)

Insalate

Insalata della Casa

House salad

9

Insalata di Cesare

Caesar Salad

11

Insalata di Cesare con Pollo

Chicken Caesar salad

15

**All the following entrées are served
with your choice of Minestrone Soup or House Salad,
Polenta and Seasonal Vegetables
You may substitute the House Salad for a Caesar's Salad or the Minestrone Soup for
Pasta e Fagioli Soup for an additional \$4
Add a side of Angel Hair Pomodoro to any Entrée for an additional \$4**

CHICKEN & VEAL

Pollo e Vitello

Vitello alla Marsala	28	Vitello alla Francese	28
Pollo al Marsala	24	Pollo alla Francese	23
<i>Hand sliced Veal cutlets or tender chicken breasts sautéed with shallots and mushrooms in a Sicilian Marsala wine sauce</i>		<i>Hand sliced Veal cutlets or tender breasts of chicken lightly dipped in an egg batter and sautéed with extra virgin olive oil in a Pinot Grigio wine and fresh lemon juice</i>	
Vitello Piccata	28	Vitello alle Melanzane	28
Piccata di Pollo al Limone	23	Pollo alle Melanzane	24
<i>Hand sliced Veal cutlets or tender chicken breasts sautéed in a Pinot Grigio wine with capers, mushrooms and a splash of fresh lemon juice</i>		<i>Hand sliced Veal cutlets or tender breasts of chicken sautéed in extra virgin olive oil, Pinot Grigio wine, fresh tomatoes, and black olives placed on a bed of roasted eggplant</i>	
Vitello alla Parmigiana	28	Vitello alla Francese	28
Pollo alla Parmigiana	23	Pollo alla Francese	23
<i>Hand sliced Veal cutlets or tender breaded breasts of chicken flash fried and topped with fresh tomato sauce, Italian mozzarella and parmesan cheese</i>		<i>Hand sliced Veal cutlets or tender breasts of chicken lightly dipped in an egg batter and sautéed with extra virgin olive oil in a Pinot Grigio wine and a splash of fresh lemon juice</i>	
Vitello alla Marchigiana	28	Vitello alla Pizzaiola	28
Pollo alla Marchigiana	24	Pollo alla Pizzaiola	24
<i>Hand sliced Veal cutlets or tender breasts of chicken sautéed with shallots and Pinot Grigio wine topped with red bell peppers, eggplant and melted Italian mozzarella cheese</i>		<i>Hand sliced Veal cutlets or tender breasts of chicken sautéed in extra virgin olive oil, Pinot Grigio wine, fresh tomatoes, and capers</i>	

BEEF

Manzo

Italian Beef Braciole	28
<i>Tender flank steak stuffed with Italian sausage, ground beef, parmesan cheese and fresh herbs</i>	
Filetto al Pepe Nero	42
<i>Tender filet mignon flamed in Italian brandy and topped with a sauce made of crushed pepper corns</i>	
Filetto alla Rossini	42
<i>Tender filet mignon flamed in Sicilian marsala wine wrapped with pancetta and topped with an orange slice</i>	
Filetto ai Ferri	40
<i>Simply grilled filet mignon</i>	

FISH

Pesce

Salmon con Salsa di Aragosta	28
<i>Fresh Norwegian Salmon filet in a light lobster sauce</i>	
Orange Roughy alla Fiorentina	28
<i>Fresh Orange Roughy filet sautéed with Pinot Grigio wine in a lemon and butter sauce and placed on a bed of spinach</i>	

In addition we also offer fresh seafood specialties. Your server will inform you of the selection available.