Sergio's Italian Bistro DINNER

STARTERS

Garlic Bread [V]. Ciabatta bread with garlic olive oil and house seasoning 6; Add mozzarella cheese [V] 2.

Stuffed Mushrooms. Roasted mushrooms with breadcrumbs, red bell pepper and mozzarella cheese 10.25

Gnocchi. [V] Homemade sweet potato pasta sautéed in onions, garlic and butter 10.25

SOUP AND SALADS

Soup of the day Cup (8oz) 7.50 Bowl (12oz) 9.50

Caesar [GF.] Romaine lettuce tossed in our homemade Caesar[T] dressing with croutons and parmesan cheese. Small 5.75 Large 9.75

House [GF/V] Romaine lettuce, spinach, fresh arugula, onions, tomatoes, cucumbers, carrots, mandarin oranges and croutons with your choice of dressing (Vinaigrette or ranch) Sm 6.75 Lg 10.75

Caprese [GF/V.] Slices of roma tomatoes and fresh mozzarella with fresh basil on top, drizzled with a garlic infused olive oil and a balsamic reduction 10.25

Italian Spinach Salad [GF] Spinach, arugula, black & green olives, gorgonzola, roasted brussels sprouts, candied pecans, apples & mandarin oranges 12

ITALIAN SPECIALTIES

Baked Manicotti
Two pasta sleeves stuffed with our four-cheese blend, covered with marinara sauce & melted mozzarella 17.50

Chicken Parmigiana
Crispy breaded chicken breast with marinara sauce and parmesan cheese on a bed of pasta 17 (baked with sauce & mozzarella cheese on top additional 1)

Homemade Meat Ravioli
Five pasta pockets filled with beef and pork covered in marinara sauce topped with crumbled bacon, fresh basil and parmesan cheese 17

Spinach and Goat Cheese Ravioli
Homemade pasta pockets stuffed with goat cheese & spinach, tossed in our homemade basil pesto sauce with feta cheese and a tomato salad on top 17.50

Beef Lasagna
Three layers of pasta filled with shredded beef and a blend of four cheeses covered in marinara sauce & mozzarella cheese 21

Artichoke Parmigiana [GF/V]
Artichoke hearts topped with breadcrumbs, marinara sauce and melted mozzarella cheese. Served with a side of pasta with marinara sauce 17

Eggplant Parmigiana
Crispy breaded sliced eggplant on a bed of pasta with marinara sauce and parmesan cheese 17 (baked with sauce & mozzarella cheese on top additional 1)

Ziti
Baked penne pasta with ricotta cheese, fresh parsley, and parmesan cheese covered in marinara sauce and melted mozzarella cheese 17

Homemade Zucchini Noodles [GF/V]
In roasted garlic and oil with tomatoes, grilled brussels sprouts, asparagus, fresh basil, and parmesan cheese with your choice of portabello mushroom, shrimp, Italian sausage, or chicken 21.75

Beef Stroganoff [GF]
Beef tenderloin tips & mushrooms cooked in a red wine reduction cream sauce tossed in linguine 24

Substitutions: [GF]
Spicy marinara [GF/V] 0.50, Meat sauce [GF] 1.50,
Roasted garlic and oil [GF/V] 1.50, Basil pesto [GF] 1.50,
Alfredo [GF] 3, 2 Mixed sauces [GF] 3.25

Gratuity of 18% will be added to parties of 8 or more guests.
V=VEGAN OPTION UPOR REQUEST. GF=GLUTEN FREE AVAILABLE UPON REQUEST. Please keep in mind that we have a small kitchen and there is always a risk of food contamination.
[T]The consumption of raw under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

Sergio's Italian Bistro DINNER

PASTAS

Choose your pasta:

Spaghetti V
Penne V
Angel hair
Fettuccine
Gluten Free (additional 2)
Zucchini (additional 1) GF/V

Choose your homemade sauce: GF

Marinara V 10.25
Basil pesto 11
Roasted garlic & oil V 10.75
2 Mixed sauces 14
Spicy marinara V 10.75
Meat 11.75
Alfredo 13.50

Add to your pasta:

Italian sausage GF 5
2 Meatballs 4.50
5 Grilled Shrimp GF 5.75
Portabello mush GF/V 4.25
Chicken breast GF 4.75

SEAFOOD

*(Served with a side of steamed vegetables or pasta with marinara sauce) *Excludes Seafood Pasta *.*

Black Mussels GF. Cooked in a rich red seafood broth 15

Seafood pasta GF
Shrimp, crab, black mussels, scallops, crawfish, tilapia and clams cooked in a rich seafood broth served with linguine 33

Grilled Salmon GF
Seasoned and grilled to perfection 25

Baked Salmon GF
Salmon baked in a paper bag with a mix of olives, capers, lemon juice and house blend spices 26

10" PIZZA

(Hand tossed herb pizza crust baked in a stone pizza oven)

SPECIALITY PIZZAS

Sergio's. Grilled chicken, goat cheese, figs, fresh arugula, balsamic reduction, ricotta cheese, mozzarella cheese 17.25

Chicken, Artichokes and Gorgonzola. Grilled chicken, artichokes, gorgonzola cheese, fresh rosemary, mozzarella, roasted garlic and oil sauce drizzled with a balsamic reduction 16.50

Chicken and Apples. Chicken, apples, onions, balsamic glaze, arugula, mozzarella, roasted garlic & oil 16.50

Meat Lovers. Pepperoni, canadian bacon, Italian sausage, meatballs, tomato sauce, mozzarella 16

Wild. Tomato sauce, mushrooms, artichokes, canadian bacon, black olives, gorgonzola, mozzarella cheese 16.25

Chicken BBQ. Grilled chicken, banana peppers, onions, sweet BBQ sauce, mozzarella cheese 16.25

Palermo. Pepperoni, sausage, banana peppers, bacon, parmesan, fresh arugula, mozzarella cheese, ricotta cheese sauce 16

Margherita V. Grape tomatoes, mozzarella cheese, garlic, fresh basil, tomato sauce 15

Prosciutto & Figs. Prosciutto, figs, provolone & mozzarella cheese, fresh arugula, balsamic glace, with ricotta cheese sauce 17.25

Vegan V. Sun dried tomatoes, spinach, grape tomatoes, green and black olives, mushrooms, fresh basil, roasted garlic and oil sauce, vegan (or regular) mozzarella cheese 16.50

Chicken, Pecans, & Spinach. Grilled chicken, spinach, grape tomatoes, and pecans with ricotta cheese, drizzled with balsamic reduction 17.50

BLT grilled peach, jalapeno honey & gorgonzola. Bacon, grilled peach, jalapeno honey, gorgonzola, mozzarella cheese, & pesto 17.50

Michelangelo. Roasted brussels sprouts, spinach, asparagus, gorgonzola cheese, ricotta cheese, mozzarella, drizzled with a balsamic reduction sauce 16

Supreme. Pepperoni, canadian bacon, italian sausage, grape tomatoes, green and black olives, onions, mushrooms, garlic, fresh basil, tomato sauce, mozzarella cheese 17.50

DESSERTS

Cannoli. Homemade fried pasta shell stuffed with sweet ricotta, chocolate chips and vanilla flavor 9.50

Chocolate Cake (new recipe). Made in house, three layers with chocolate mousse 10

Tiramisu. Pastry made with ladyfinger cookies, mascarpone cheese and coffee liquor 9.50

Homemade New York Style Cheesecake. Ask your server for the Cheesecake of the day 10

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