

*Ristorante  
Sergio*

St Werbrgh Street  
Chester  
CH1 2DY

tel: 01244 314663

[www.ristoratesergio.co.uk](http://www.ristoratesergio.co.uk)

## Antipasti (starters)

### Zuppa del Giorno

*Soup of the day, served with bread*

£3.50

### Antipasto all'Italiano

*Parma ham, salami, mortadella, olives, onions*

£6.80

### Ravioli al Tartufo

*Pasta filled with Tartufo, cream and parsley*

£4.95

### Prosciutto Crudo e Melone

*Parma ham with melon*

£5.95

### Funghi della Casa v

*Breaded mushrooms stuffed with garlic butter and oven baked*

£4.95

### Caprese Tricolore v

*A salad of sliced mozzarella, beef tomatoes, basil, oregano and olive oil*

£5.25

### Costolette alla Toscana

*Tender spare ribs baked in our famous home-made barbeque sauce*

£5.95

### Cozze alla Marinara

*Classic dish of mussels steamed in white wine, chopped garlic, parsley and tomato sauce*

£5.65

### Zucchine Ripiene v

*Courgettes filled with ricotta cheese, parsley and aromatic herbs*

£4.85

### Antipasto Contadino v

*Mixed vegetables, grilled with garlic flavoured dressing*

£5.50

### Antipasto Frutti di Mare

*Mixed seafood, beans, tomato and parsley with an olive oil and lemon dressing*

£6.95

### Gamberetti Portofino

*Large prawns and onions cooked with balsamic vinegar and walnuts*

£7.95

### Cipolle Ripiene

*Oven baked onions filled with potato, ricotta cheese and parsley*

£4.95

### Sardine alla Livornese

*Sardines marinated in a sauce of white wine, vinegar, garlic, chilli and pine nuts*

£5.90

### Bocconcini di Pollo and Funghi

*Chicken cooked in white wine with fresh thyme, bay leaves, parsley and mushrooms*

£7.50

### Pizza Aglio v

*Pizza base topped with garlic butter*

£2.95

### Calamari Fritti

*Fresh squid deep fried and served with a garnish of fresh lemon*

£5.50

### Pizza Pomodoro Aglio v

*Pizza base topped with garlic butter and tomato*

£3.95

## Bruschetta

### Bruschetta Aglio e Olio

*Garlic bread*

£2.10

### Bruschetta al Pomodoro

*Homemade bread topped with garlic butter, chopped tomatoes, fresh basil and oregano*

£3.10

### Bruschetta Napoletana

*Oven baked homemade bread topped with garlic butter, mozzarella cheese and fresh tomatoes*

£3.50

### Bruschetta Campagnola

*Homemade bread topped with fresh tomato, onions, garlic, anchovies, aubergines and fresh basil*

£4.50

### Bruschetta alla Toscana

*Homemade bread topped with mozzarella cheese, mushrooms, parma ham and garlic*

£4.95

## Pasta

<b>Lasagna al Forno</b>		
<i>Pasta layered with bolognese sauce, béchamel and parmesan cheese and oven baked</i>	£4.95	£7.50
<b>Lasagna Quattro Formaggi v</b>		
<i>Lasagne made with four cheeses, cream and béchamel sauce</i>	£4.95	£7.50
<b>Canneloni</b>		
<i>Pasta filled with chicken, spinach, parmesan cheese, egg and breadcrumbs</i>	£4.95	£7.50
<b>Penne al Pomodoro v</b>		
<i>Pasta tubes tossed in a tomato and fresh basil sauce</i>	£4.95	£5.95
<b>Penne Arrabiata (hot) v</b>		
<i>Pasta tubes, olive oil, tomato and chilli peppers</i>	£4.95	£6.80
<b>Penne ‘Chef’</b>		
<i>Mushrooms, courgettes, bacon and a touch of ragu sauce</i>	£4.95	£7.80
<b>Penne all Matriciana</b>		
<i>Pasta tubes with tomato, onions, cured pancetta with a hint of chilli</i>	£4.95	£6.95
<b>Fusilli alla Milanese</b>		
<i>Pasta spirals in a pesto sauce with chicken pieces</i>	£4.95	£7.95
<b>Fusilli Monterosso</b>		
<i>Courgettes, prawns, garlic and parsley with salsa arrabiata (hot sauce)</i>	£4.95	£7.35
<b>Farfalle Casalunga</b>		
<i>Pasta bows in a sauce of ham, mushrooms, tomatoes, garlic, cream and parsley</i>		£7.50
<b>Fettucine alla Renata</b>		
<i>Mushrooms, chicken, cream, tomatoes, garlic and parsley</i>	£4.95	£8.50
<b>Fettucine al Ragu</b>		
<i>Ribbons of pasta with a meat sauce</i>	£4.95	£6.95
<b>Spaghetti Carbonara</b>		
<i>Spaghetti with smoked bacon, eggs, cream and Parmesan cheese</i>	-	£6.95
<b>Fusilli Primavera v</b>		
<i>Pasta spirals with fresh tomato, basil, garlic and a touch of cream</i>	£4.95	£7.95
<b>Spaghetti Positano</b>		
<i>Anchovies, chilli peppers, oil and garlic</i>	£4.95	£6.95
<b>Taglioni Mare e Monti</b>		
<i>Sergio’s personal recipe – scampi, porcini mushrooms, garlic and parsley finished with a brandy and cream sauce</i>	-	£8.95
<b>Risotto alla Marinara</b>		
<i>Risotto with mixed seafood (prawns, mussels and squid), olive oil, garlic, parsley and a touch of cream</i>	-	£8.95
<b>Farfalle al Salmone e Lompo</b>		
<i>Pasta bows with salmon, lump fish and garlic, sautéed in white wine, cream and fresh parsley</i>	-	£8.95
<b>Farfalle al Tonno</b>		
<i>Pasta bows, tuna fish, onions and olive oil sautéed in white wine and fresh parsley</i>	-	£7.40
<b>Spaghetti allo Scoglio</b>		
<i>Spaghetti in a mixed seafood sauce</i>	-	£8.95

## Pizzas

### **Margherita v**

Topped with mozzarella cheese and tomato £5.95

### **Mafia**

*Hot Italian pepperoni and slices of onion*

£7.95

### **Diavola**

*Pepperoni, peppers, chilli peppers (very hot)*

£7.25

### **Quattro Stagioni v**

*Onions, mushrooms, peppers and sweetcorn*

£7.95

### **Hawaiian**

*Ham and pineapple*

£7.50

### **Pollo**

*Pieces of chicken, sweetcorn and mushrooms*

£7.95

### **Fiorentina**

*Eggs, spinach, black olives and parmesan*

£7.80

### **Montagnola**

*Ricotta cheese, mushrooms, rocket and parmesan*

£7.60

### **Calzone**

*Folded pizza filled with tomato, cheese, ham and mushrooms*

£8.50

### **Alla Sergio**

*Traditionally a bit of everything (no fish)*

£7.95

### **Alessia v**

*Topped with slices of aubergine, sun dried tomatoes and olives*

£7.95

### **Parigina**

*White pizza base, parma ham and cream*

£7.95

### **Pizza Salmone**

*Tomato, mozzarella and salmon*

£8.95

### **Pizza Tonno**

*Tomato, mozzarella, tuna and onions*

£7.95

### **Pizza Rucola v**

*Tomato, rocket and mozzarella*

£7.50

### **Pizza Prosciutto di Parma**

*Tomato, mozzarella, parma ham, rocket and parmesan*

£8.95

### **Calzone Piccante**

*Folded pizza filled with tomatoes, cheese, ham and mushrooms, pepperoni and chilli peppers*

£8.50

### **Extra Toppings**

£1.10 each

## Pontorni (side orders)

### **Pomodoro e Cipolla**

*Tomato and onion salad*

£2.95

### **Insalata Mista o Verde**

*Mixed or green salad*

£2.95

### **Patate Fritte**

*Chipped potatoes*

£2.95

### **Vegetali**

*Fresh seasonal vegetables*

£2.95

choice of dressings for salad available

## Pesce (Fish)

### Zuppa di Pesce (speciality dish)

*Various kinds of fish (large prawns, langoustine, squid, monkfish, scampi, lobster pieces, mussels, olive oil, tomatoes, chilli peppers, garlic, fresh parsley and white wine)* £16.95

### Salmone alla Maddalena

*Salmon, haddock and small prawns, sautéed in a brandy, cream and fresh dill sauce* £14.95

### Tonno Sorrentino

*Fresh tuna, cherry tomatoes, chilli peppers, garlic and capers sautéed in white wine* £13.95

### Taglierini All' Aragosta "Dello Chef"

*Half fresh lobster sautéed with olive oil, baby tomatoes, garlic and parsley* £18.95

### Scampi Prvinciale

*Large scampi sautéed in white wine with onions, garlic, parsley, tomatoes and mushrooms. Served with rice* £14.50

### Coda di Rospo dello Chef

*Monkfish cooked with tomatoes, white wine, garlic, parsley and green olives* £16.95

### Gamberoni alla Griglia

*Very large prawns grilled and served with a dressing of fresh chopped tomato, parsley, lemon juice, basil and olive oil* £15.50

### Spigola al Forno

*Sea bass baked with white wine, potatoes, garlic and parsley* £15.95

## Carne (Meat)

### Bistecca alla Griglia

*10oz Angus sirloin beef steak grilled to your liking* £14.95

### Filetto al Pepe Nero

*10oz fillet steak, flambéed with brandy, Dijon mustard and cream sauce* £17.95

### Pollo Cacciatora

*Chicken pieces cooked with white wine, fresh rosemary, garlic, sage and a touch of tomato* £11.95

### Piccata al Limone

*Escalopes of veal cooked with butter, lemon juice and sage* £14.50

### Bistecca Diana

*10oz sirloin steak sautéed with mushrooms in a mustard, wine and cream sauce* £15.95

### Tagliata di Carne

*Grilled angus beef, rocket, sliced parmesan and brandy sauce* £15.95

### Pollo Ortolano

*Chicken, asparagus, parma ham, white wine and cream* £13.95

### Pollo al Funghi Porcini

*Chicken and porcini mushrooms sautéed in white wine* £11.95

### Petto di Pollo (Mediterranean Style)

*Poached breast of chicken in white wine, served on a bed of mixed speciality lettuce with an olive oil, balsamic vinegar and herb dressing* £9.95

### Vitello alla Milanese

*Veal lightly breadcrumbed, pan fried in butter, served with spaghetti pomodoro or vegetables* £13.95

### Costoletta di Agnello al Rosmarino

*Lamb cutlets cooked in red wine with fresh rosemary* £14.95

### Anatra all'Arancio

*Duck breast sautéed in fresh orange juice and Strega liqueur* £14.95

### Pollo Gamberetti

*Chicken breast sautéed in white wine with garlic, parsley, prawns, cherry tomatoes and a touch of cream* £12.95

### Pollo alla Diavola

*Chicken breast cooked with fresh hot chilli peppers and bell peppers, parsley, tomato and white wine (hot and spicy!!!)* £12.50

## Dolci (Desserts)

### **Tiramisu**

*Traditional Italian dessert*

£4.95

### **Mousse al Limone**

*Fresh cream and lemon flavoured mousse covered with delicate gelatine on a maraschino soaked sponge base*

£4.95

### **Torta 'Senza Luce' (Blackout Cake)**

*A unique chocolate cake with no less than six types of chocolate!! (Has to be seen and tasted to be believed!)*

£4.95

### **Zuccotto**

*Sponge and panettone soaked with Curacao liqueur, filled with vanilla and chocolate cream, candied oranges and chocolate drops*

£4.95

### **Gelato**

*Selection of ice cream*

£4.95

### **Tartufo Nero**

*A traditional cream and gianduia ice cream truffle, coated with cocoa and ground hazelnuts*

£4.95

### **Pinolata**

*Two layers of short crust pastry filled with maraschino flavoured cream. Decorated with pine nuts and a dusting of icing sugar*

£4.95

### **Panna Cotta Coppa**

*A classic dessert from Piemonte with a vanilla flavoured cream base covered with caramel*

£4.95

### **Mela Casalinga**

*Delicate, soft shortcut pastry topped with a traditional arrangement of sliced, sweet apples with a fine apricot glaze and decorated in top with strips of shortcut pastry*

£4.95

### **Profiterole Montenero**

*Choux pastry puffs filled with whipped cream and covered with dark, melted chocolate*

£4.95

### **Formaggio**

*Selection of Italian cheeses with biscuits*

£5.95

## Caffe

### **Filter Coffee**

*Freshly brewed coffee, regular or decaffeinated*

£1.10

### **Espresso**

*Short, strong coffee, regular or decaffeinated*

£1.50

### **Cappuccino**

*Espresso with hot, frothy milk, regular or decaffeinated*

£1.80

### **Caffe Speciale**

*Coffee with your choice of liqueur with cream floating on top*

£4.50

*Service charge at your discretion – however 10% will be added for parties of 10 or more  
VAT is included in all the prices*