

**PESCE**

<b>Gamberoni alla Griglia</b> <i>Very large prawns grilled and served in their shells, with a dressing of fresh chopped tomato, parsley, lemon juice, basil and olive oil</i>	£18.95
<b>Coda di Rospo dello Chef</b> <i>Monkfish with tomatoes, white wine, garlic, parsley and green olives</i>	£20.95
<b>Tonno Sorrentino</b> <i>Pan fried tuna steak with garlic, chilli, capers and cherry tomatoes in a white wine, parsley and butter sauce</i>	£16.95
<b>Scampi Provençale</b> <i>Large scampi cooked in white wine with onions, garlic, parsley, tomatoes and mushrooms, served with rice</i>	£17.95
<b>Salmone alla Maddalena</b> <i>Salmon supreme with haddock and prawns in a creamy brandy and dill sauce</i>	£17.95
<b>Zuppa di Pesce (Sergio's special recipe)</b> <i>Various kinds of fish (large prawns, langoustine, squid, monkfish, crab meat, scampi, mussels) olive oil, tomatoes, chilli peppers, garlic, fresh parsley and white wine</i>	£19.95
<b>Spigola al Forno</b> <i>Sea bass baked with white wine, potatoes, garlic and parsley</i>	£18.95

**CARNE**

<b>Bistecca Diana</b> <i>Sirloin steak, chargrilled and served with a mushroom, dijon mustard and brandy cream sauce</i>	£19.95
<b>Filetto al Pepe Nero</b> <i>Fillet steak, roasted and served with a peppercorn and brandy sauce (excludes vegetables)</i>	£22.95
<b>Vitello alla Milanese</b> <i>Veal lightly breadcrumbed, served with spaghetti pomodoro or vegetables</i>	£18.95
<b>Piccata al Limone</b> <i>Escalopes of veal cooked with butter, lemon juice and sage</i>	£18.50
<b>Bistecca alla Griglia</b> <i>Sirloin steak, chargrilled to your liking</i>	£18.95
<b>Tagliata di Carne</b> <i>Chargrilled sirloin steak, sliced and served on a bed of rocket and cherry tomatoes, topped with parmesan shavings with a brandy sauce</i>	£19.95
<b>Pollo Ortolano</b> <i>Chicken topped with asparagus, parma ham and mozzarella with a white wine sauce</i>	£16.95
<b>Pollo ai Funghi Porcini</b> <i>Chicken breast cooked with porcini mushrooms in a white wine and parsley sauce</i>	£14.10
<b>Petto di Pollo (Mediterranean style)</b> <i>Strips of chicken breast poached in white wine and balsamic vinegar, served on a bed of salad and cherry tomatoes with an olive oil, balsamic and herb dressing</i>	£14.25
<b>Pollo Cacciatore</b> <i>Chicken breast poached with rosemary and sage and finished with a tomato and parsley sauce</i>	£13.95
<b>Costoletta di Agnello al Rosmarino</b> <i>Lamb cutlets cooked in red wine with fresh rosemary</i>	£19.95
<b>Pollo Diavola</b> <i>Chicken cooked with fresh hot chilli peppers and bell peppers, parsley, tomato and white wine (hot &amp; spicy!)</i>	£14.90
<b>Pollo Gamberetti</b> <i>Chicken breast poached in white wine with prawns, garlic, cream, cherry tomatoes and parsley</i>	£14.95
<b>Anatra all'Arancio</b> <i>Roasted duck breast with a Strega liqueur and orange sauce</i>	£16.95

**DOLCI**

<b>Gelato</b> <i>Selection of ice cream</i>	£5.95
<b>Mousse al Limone</b> <i>Fresh cream and lemon flavoured mousse covered with delicate gelatine on a maraschino soaked sponge base</i>	£5.95
<b>Torta 'Senza Luce' (Blackout cake)</b> <i>A unique chocolate cake with no less than six types of chocolate (has to be seen and tasted to be believed!)</i>	£5.95
<b>Tiramisu</b> <i>Traditional Italian dessert</i>	£5.95
<b>Pinolata</b> <i>Two layers of short crust pastry filled with maraschino flavoured cream, decorated with pine nuts and a dusting of icing sugar</i>	£5.95
<b>Coppa Rossa</b> <i>Delicious marscapone ice cream on biscuit crumb infused with raspberry sauce covered in raspberry and blackcurrant</i>	£5.95
<b>Mela Casalinga</b> <i>Delicate soft shortcrust pastry topped with a traditional arrangement of sliced sweet apples with a fine apricot glaze topped with strips of pastry</i>	£5.95
<b>Profiterole Montenero</b> <i>Choux pastry puffs filled with whipped cream and covered with dark melted chocolate</i>	£5.95
<b>Cassata Cioccolato</b> <i>Cream and chocolate ice cream with candied fruit and chocolate</i>	£5.95
<b>Panna Cotta</b> <i>A classic dessert from Piemonte with a vanilla flavoured cream base covered with caramel</i>	£5.95
<b>Tartufo Nero</b> <i>A traditional cream and gianduaia ice cream truffle, coated with cocoa and ground hazelnut</i>	£5.95
<b>Formaggio</b> <i>A selection of Italian cheeses with biscuits</i>	£6.95

**CAFE**

<b>Espresso</b> <i>Short, strong coffee, regular or decaffeinated</i>	£2.30
<b>Filter Coffee</b> <i>Freshly brewed coffee, regular or decaffeinated</i>	£2.30
<b>Cappuccino</b> <i>Espresso with hot frothy milk, regular or decaffeinated</i>	£2.50
<b>Caffe Speciale</b> <i>Coffee with your choice of liqueur with cream floating on top</i>	£5.95

**ALLERGY INFORMATION**

We cook all dishes from scratch so there is a large range of ingredients present in our kitchen. Therefore, we cannot guarantee that all foods are free from nuts or nut derivatives as some of our recipes do contain nut products. We also cannot guarantee that our food will be free from any other ingredients that may cause allergies or allergic reactions. If you suffer from food allergy or intolerance, please alert a senior member of staff before placing an order. Please ask a member of staff about our gluten free options for coeliacs.

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

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

Ristorante  
Sergio

CUCINA ITALIANA TRADIZIONALE

## ANTIPASTI

<b>Zuppa del Giorno V</b> <i>Soup of the day, served with bread</i>	£4.95
<b>Sardine alla Livornese</b> <i>Sardines marinated in olive oil, white wine vinegar, garlic, chilli and pine nuts</i>	£7.80
<b>Cozze alla Marinara</b> <i>Classic dish of mussels steamed in white wine, chopped garlic, parsley and tomato sauce</i>	£8.50
<b>Calamari Fritti</b> <i>Fresh deep fried squid served with tartare sauce and fresh lemon</i>	£8.35
<b>Funghi della Casa V</b> <i>Breaded mushrooms stuffed with garlic butter and oven baked</i>	£6.95
<b>Caprese Tricolore V</b> <i>A salad of sliced mozzarella, beef tomatoes, basil and olive oil</i>	£6.95
<b>Costolette alla Toscana</b> <i>Tender belly pork ribs cooked in our famous homemade barbecue sauce</i>	£8.95
<b>Ravioli al Tartufo V</b> <i>Pasta filled with porcini mushrooms in a parsley cream sauce and finished with a drizzle of truffle oil</i>	Main £12.50   £7.80
<b>Zucchine Ripiene V</b> <i>Courgettes filled with ricotta cheese and mixed herbs</i>	£6.96
<b>Antipasto Contadino V</b> <i>Mixed vegetables, grilled with garlic flavoured dressing</i>	£7.65
<b>Antipasto Frutti di Mare</b> <i>Mixed seafood, beans, cherry tomatoes and parsley with an olive oil and lemon dressing</i>	£9.20
<b>Gamberetti Portofino</b> <i>Large prawns pan fried with balsamic vinegar, onions and walnuts</i>	£8.95
<b>Cipolle Ripiene V</b> <i>Oven baked onions filled with potato, ricotta cheese and parsley</i>	£6.75
<b>Antipasti all'Italiano</b> <i>A platter of cured Italian meats, olives and balsamic pickled onions</i>	£8.50
<b>Bocconcini di Pollo alla Pizzaiola</b> <i>Chicken cooked in white wine tomato, garlic, oregano and black olives</i>	£7.95
<b>Pizza all'aglio V</b> <i>Pizza base topped with garlic butter</i>	£4.00
<b>Prosciutto Crudo e Melone</b> <i>Parma ham with melon</i>	£7.65
<b>Pizza Pomodoro Aglio V</b> <i>Pizza base topped with garlic butter and tomato</i>	£4.50

## BRUSCHETTA

<b>Bruschetta Aglio e Olio V</b> <i>Homemade garlic bread</i>	£3.00
<b>Bruschetta alla Toscana</b> <i>Homemade garlic bread topped with mozzarella cheese, mushrooms and parma ham</i>	£5.95
<b>Bruschetta Napoletana V</b> <i>Oven baked homemade bread topped with garlic butter mozzarella cheese and fresh tomatoes</i>	£5.30
<b>Bruschetta Campagnola</b> <i>Homemade bread topped with fresh tomato, onions, garlic, anchovies, aubergines and fresh basil</i>	£5.40
<b>Bruschetta Pomodoro e Cipolla V</b> <i>Homemade bread topped with garlic, chopped tomato and red onions</i>	£4.95
<b>Bruschetta al Pomodoro V</b> <i>Homemade bread topped with garlic butter, chopped tomatoes, fresh basil and oregano</i>	£4.90
<b>Bruschetta Montanara V</b> <i>Homemade bread topped with garlic mushrooms and gorgonzola cheese</i>	£5.95

## PASTA

	Starter	Main
<b>Lasagna al Forno</b> <i>Pasta layered with bolognese sauce, béchamel and parmesan cheese and oven baked</i>	£6.95	£9.95
<b>Risotto alla Marinara</b> <i>Rice with mixed seafood (prawns, mussels, squid, scampi and crab), cooked with white wine, garlic, tomato, cream and parsley</i>		£10.95
<b>Tagliolini Montagnola V</b> <i>Tagliolini pasta with homemade pesto, dolcelatte cheese and mushrooms with a touch of cream</i>		£9.80
<b>Penne al Pomodoro V</b> <i>Pasta tubes tossed in tomato and fresh basil sauce</i>	£6.95	£8.35
<b>Spaghetti Carbonara</b> <i>Spaghetti with smoked bacon, eggs, cream and parmesan cheese</i>		£9.10
<b>Fusilli Milanese</b> <i>Pasta spirals in a chicken, pesto and cream sauce</i>		£9.25
<b>Penne alla Matriciana</b> <i>Pasta tubes with a sauce of smoked bacon, onions and tomato with a touch of chilli</i>	£6.95	£9.10
<b>Fusilli Monterosso</b> <i>Pasta spirals with courgettes, prawns, garlic and chilli, topped with tomato sauce</i>	£6.95	£9.45
<b>Farfalle Casalinga</b> <i>Pasta bows in a sauce of ham, mushrooms, tomatoes, garlic, cream and parsley</i>		£9.25
<b>Fettucine alla Renata</b> <i>Mushrooms, chicken, cream, tomatoes, garlic and parsley</i>	£6.95	£9.95
<b>Fettucine al Ragù</b> <i>Ribbons of pasta with a meat sauce</i>	£6.95	£9.50
<b>Penne Arrabbiata V (hot)</b> <i>Pasta tubes, olive oil, tomato and chilli peppers</i>	£6.95	£8.95
<b>Fusilli Primavera V</b> <i>Pasta spirals with fresh tomato, basil, garlic and a touch of cream</i>	£6.95	£8.90
<b>Spaghetti Positano</b> <i>Spaghetti with anchovies, chilli peppers, oil, garlic and parsley</i>	£6.95	£8.95
<b>Tagliolini Mare e Monti</b> <i>Sergio's personal recipe – scampi, porcini mushrooms, garlic and parsley finished with a touch of cream, tomato and brandy</i>		£10.99
<b>Lasagna alle Verdure V</b> <i>Lasagne made with mixed vegetables in a traditional way</i>	£6.95	£9.50
<b>Farfalle al Salmone e Lompo</b> <i>Pasta bows with smoked salmon, garlic and lump fish eggs in a white wine, cream and parsley sauce</i>		£9.95
<b>Farfalle al Tonno</b> <i>Pasta bows with tuna, onions and garlic in a white wine, tomato and parsley sauce</i>		£9.90
<b>Spaghetti allo Scoglio</b> <i>Spaghetti in a mixed seafood sauce</i>		£10.95
<b>Penne Strama V</b> <i>Penne pasta with spinach ricotta, garlic and chopped tomato in a creamy tomato sauce</i>		£9.45
<b>Fettuccine del Pastore</b> <i>Ribbons of pasta with mushrooms, ham and bolognese in a creamy tomato sauce</i>		£9.95
<b>Cannelloni</b> <i>Pasta filled with chicken, spinach, parmesan cheese, egg and breadcrumbs</i>	£6.95	£9.65
<b>Penne 'Chef'</b> <i>Pasta tubes, mushrooms, courgettes, bacon and a touch of ragu sauce</i>	£6.95	£10.45

V = Vegetarian

## PIZZA

<b>Margherita V</b> <i>Topped with tomato sauce and mozzarella</i>	£7.20
<b>Pizza Frutti di Mare</b> <i>Mixed seafood and fresh tomato (with or without mozzarella cheese)</i>	£10.50
<b>Pizza Tonno</b> <i>Tomato, mozzarella, tuna and onions</i>	£9.50
<b>Diavola</b> <i>Pepperoni, peppers, chilli peppers (very hot)</i>	£9.00
<b>Calzone</b> <i>Folded pizza filled with tomato, cheese, ham and mushrooms</i>	£10.25
<b>Pizza Giorgio</b> <i>Tomato, mozzarella, ham, mushrooms and pineapple</i>	£9.55
<b>Pollo</b> <i>Chicken pieces, sweetcorn and mushrooms</i>	£9.80
<b>Fiorentina</b> <i>Eggs, spinach, black olives and parmesan cheese</i>	£9.20
<b>Montagnola V</b> <i>Ricotta cheese, mushrooms, rocket and parmesan</i>	£9.65
<b>Quattro Stagioni V</b> <i>Onions, mushrooms, peppers and sweetcorn</i>	£9.50
<b>Pizza Prosciutto di Parma</b> <i>Tomato, mozzarella, parma ham, rocket and parmesan</i>	£9.95
<b>Alessia V</b> <i>Topped with slices of aubergine, sun dried tomatoes and olives</i>	£8.95
<b>Pizza Salmone</b> <i>Tomato, mozzarella and salmon</i>	£9.95
<b>Mafia</b> <i>Hot Italian pepperoni and slices of onion</i>	£9.50
<b>Alla Sergio</b> <i>Traditionally a bit of everything (no fish)</i>	£9.90
<b>Calzone Piccante</b> <i>Folded pizza filled with tomatoes, cheese, ham and mushrooms, pepperoni &amp; chilli peppers</i>	£10.95
<b>Pizza Tirolese</b> <i>Tomato, mozzarella, onions, speck ham, brie cheese and rocket</i>	£9.95
<b>Hawaian</b> <i>Ham and pineapple</i>	£8.95
<b>Pizza Lucia</b> <i>Tomato, mozzarella with Italian sausage, egg and asparagus</i>	£9.55
<b>Calzone Goloso</b> <i>Folded pizza filled with a bit of everything (no fish)</i>	£11.95
<b>Pizza Fenomeno</b> <i>Pizza with Italian sausage, mushroom, ham, pepperoni, rocket and shaved parmesan</i>	£9.99
<b>Pizza 4 Formaggi</b> <i>Pizza with four cheeses</i>	£8.99
<b>Extra toppings</b> <i>Each</i>	£1.10

Please ask a member of staff about our wholemeal pizza base option.

## CONTORNI

<b>Olive marinate</b> <i>Marinated olives</i>	£3.00
<b>Rucola Parmigiano</b> <i>Rocket, shaved parmesan and cherry tomato</i>	£4.00
<b>Patate fritte</b> <i>Chipped potatoes</i>	£3.00
<b>Vegetali</b> <i>Fresh seasonal vegetables</i>	£3.00
<b>Insalata Mista o verde</b> <i>Mixed or green salad</i>	£4.00
<b>Pomodoro e Cipolla</b> <i>Tomato and onion salad</i>	£4.00