



LUNCH AT SERRATTO

STARTERS • SOUP • SALADS

AHI TUNA TARTARE "NIÇOISE" chopped egg, capers, onion, olives, housemade potato chips, tarragon aioli	15
POMMES FRITES house-cut, fried twice, garlic aioli	5
MANILA CLAMS tomatoes, grilled onion relish, smoked paprika, white wine-garlic broth	10
SOUP DU JOUR ask server for today's preparation	6
BUTTER LETTUCE radicchio, grapefruit, shallots, pine nuts, crispy pancetta, blue cheese vinaigrette	7
SIMPLE baby organic greens, candied walnuts, red wine vinaigrette (add Gorgonzola \$2)	5
BEET Bosc pear, Portland Creamery Oregon Chèvre, organic baby greens, Dijon-tarragon vinaigrette, fried garlic	7
CAESAR romaine lettuce, Romano cheese, toasted croutons (add grilled chicken \$4)	6
COBB romaine lettuce, grilled chicken, bacon, avocado, bleu cheese, sliced egg, blue cheese vinaigrette	12

SANDWICHES • PIZZAS

PAINTED HILLS BURGER brioche, white cheddar, bacon, aioli, bbq sauce, crispy fried onions, pommes frites	12
GRILLED HOUSEMADE BRATWURST hoagie roll, sauerkraut, pickled mustard seeds, garlic aioli, potato chips	10
GRILLED CHICKEN brioche, bacon, avocado, lettuce, tomato, garlic aioli, pommes frites	11
PAINTED HILLS ROAST BEEF FRENCH DIP baguette, horseradish aioli, au jus, pommes frites	10
PIZZA MARGHERITA fresh mozzarella, tomato, garlic, basil	10
PIZZA DEL GIORNO ask server for today's preparation	11
CHEESE PIZZA (add spicy Italian fennel sausage / pepperoni / finocchiona salami / lonza \$2)	9

HOUSEMADE PASTA • ENTRÉES

RIGATONI spicy Italian sausage, garlic, onion, tomato, fresh mozzarella, basil	13
TAGLIATELLE wild boar ragù, red wine, tomato, herbs, Pecorino Romano, orange gremolata	13
SPAGHETTI pork and beef Bolognese, Grana Padano crisp	13
SEARED SEA SCALLOPS celeriac purée, roasted apples & parsnips, radicchio, star anise gastrique	17
PAN SEARED IDAHO GOLDEN TROUT almond crust, leek and oyster mushroom farro, porcini-thyme brodo	14
GRILLED KOBE BEEF FLANK STEAK Saint Agur herb butter, caramelized onions, pommes frites	15
FALAFEL FRITTERS sweet potato salad, grilled scallions, crispy beets, tahini yogurt	13
RISOTTO forest mushrooms, leeks, Grana Padano, white truffle butter	13

Chef: Tony Meyers Sous Chef: Brian Fenicle

Serratto uses local and organic products whenever possible

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Please allow a gratuity of 18% for parties of 6 or more