



DINNER AT SERRATTO

STARTERS

**AHI TUNA TARTARE "NIÇOISE" chopped egg, capers, olives, housemade potato chips, tarragon aioli	18
CALAMARI paprika, lemon-caper rémoulade	11
POMMES FRITES house-cut, fried twice, garlic aioli	7
STUFFED PIQUILLO PEPPERS quinoa, grilled corn, heirloom carrots, chimayo chile oil	8
LAMB AND BEEF ALBÓNDIGAS Grana Padano, pine nuts, summer squash-tomato chutney, saffron, mint	11
ANTIPASTI PLATTER charcuterie, artisan cheeses, candied walnuts, olives	20
CHEESE PIZZA (add spicy Italian fennel sausage / pepperoni / finocchiona salami / lonza \$2)	13
PIZZA MARGHERITA fresh mozzarella, tomato, garlic, basil	13
PIZZA DEL GIORNO ask your server for today's preparation	15

SOUPS • SALADS

SOUP DU JOUR ask your server for today's preparation	8
FRENCH ONION seasoned crouton, Gruyère cheese	9
BEEF shaved fennel, orange supremes, Portland Creamery Chèvre, lemon-tarragon vinaigrette	9
CAESAR romaine lettuce, Romano cheese, ciabatta croutons	9
SIMPLE organic baby greens, candied walnuts, red wine vinaigrette (add Gorgonzola \$2)	8
KALE pine nuts, honeycrisp apple, tart cherries, Grana Padano, apple cider vinaigrette	9
SPINACH shaved red onion, chives, spiced pecans, Portland Creamery Chèvre dressing	9

HOUSEMADE PASTA

RIGATONI spicy Italian sausage, tomato, fresh mozzarella, Grana Padano, garlic, onion, basil	14 / 19
WHOLE WHEAT PAPPARDELLE braised wild boar, radish, arugula, hazelnuts, shaved pecorino	14 / 19
SPAGHETTI pork and lamb Bolognese, Grana Padano crisp	14 / 19
CAVATELLI sautéed prawns, smoked onions, preserved lemon, cherry tomatoes, garlic-dill cream sauce	14 / 19
LASAGNA grilled winter vegetables, kale, Brussels sprouts, ricotta, roasted garlic béchamel, romesco	20

ENTRÉES

ROASTED CHINOOK SALMON farro, romanesco, sunchokes, lemon-squid ink vinaigrette, smoked tomato broth	32
SEA SCALLOPS fingerling potatoes, Brussels sprouts, forest mushrooms, watercress, pickled huckleberries	32
BOUILLABAISSE seasonal seafood, baby red potatoes, fennel, saffron, grilled bread	25
**GRILLED BEEF TENDERLOIN fingerling potatoes, asparagus, chanterelles, pancetta, sauce chasseur	34
**ROASTED LEG OF LAMB baby red potatoes, chanterelles, heirloom carrots, mint pistou, burnt orange sauce	28
GRILLED PORK LOIN chanterelle-brandied apple bread pudding, tart cherry butter, green beans, hazelnut cream	25
**ROASTED MUSCOVY DUCK BREAST creamed lentils, bacon, frisée, duck fat vinaigrette, Oregon black truffles	32
ROASTED DRAPER VALLEY CHICKEN roasted garlic whipped potatoes, creamed broccolini, rosemary velouté	22
RISOTTO forest mushrooms, leeks, Grana Padano, white truffle butter	19
**PAINTED HILLS BURGER brioche, white cheddar, bacon, aioli, bbq sauce, crispy onions, pommes frites	16

Chef: Tony Meyers Sous Chef: Brian Fenicle

Serratto uses local and organic products whenever possible

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please allow a gratuity of 20% for parties of 6 or more

Serratto • 2112 NW Kearney ST • PDX 97210 • 503-221-1195 • Serratto.com