



LUNCH AT SERRATTO

STARTERS • SOUP • SALADS

**AHI TUNA TARTARE "NIÇOISE" chopped egg, capers, onion, olives, housemade potato chips, tarragon aioli	18
POMMES FRITES house-cut, fried twice, garlic aioli	7
STUFFED PIQUILLO PEPPERS quinoa, grilled corn, heirloom carrots, chimayo chile oil	8
SOUP DU JOUR ask server for today's preparation	7
KALE pine nuts, honeycrisp apple, sour cherries, Grana Padano, apple cider vinaigrette	9
SIMPLE baby organic greens, candied walnuts, red wine vinaigrette (add Gorgonzola \$2)	8
BEET shaved fennel, orange supremes, Portland Creamery Chèvre, lemon-tarragon vinaigrette	9
CAESAR romaine lettuce, Romano cheese, ciabatta croutons (add grilled chicken breast \$6)	9
COBB romaine lettuce, grilled chicken, bacon, avocado, tomato, bleu cheese, sliced egg, blue cheese vinaigrette	13

SANDWICHES • PIZZAS

**PAINTED HILLS BURGER brioche, white cheddar, bacon, aioli, bbq sauce, crispy onions, pommes frites	15
GRILLED CHICKEN ciabatta roll, bacon, avocado, lettuce, tomatoes, garlic aioli, pommes frites	13
CORNED BEEF REUBEN marble rye, housemade sauerkraut, Swiss cheese, Russian dressing, pommes frites	15
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 server for today's preparation	15

HOUSEMADE PASTA • ENTRÉES

RIGATONI spicy Italian sausage, garlic, onion, tomato, fresh mozzarella, basil	15
PAPPARDELLE braised wild boar, radish, arugula, hazelnuts, shaved pecorino	15
CAVATELLI sautéed prawns, smoked onions, preserved lemon, cherry tomatoes, garlic, dill-cream sauce	15
SEA SCALLOPS fingerling potatoes, Brussels sprouts, forest mushrooms, watercress, pickled huckleberries	22
PAN SEARED IDAHO TROUT almond crust, leek and oyster mushroom farro, porcini-thyme brodo	15
**KOBE BEEF FLANK STEAK SALAD baby spinach, spiced pecans, shaved red onions, chives, chèvre dressing	18
LASAGNA grilled winter vegetables, kale, Brussels sprouts, ricotta, roasted garlic béchamel, romesco	16
RISOTTO forest mushrooms, leeks, Grana Padano, white truffle butter	15

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