



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, black trumpets, pancetta, sauce chasseur	34
**ROASTED LEG OF LAMB baby red potatoes, chanterelles, heirloom carrots, mint pistou, burnt orange sauce	28
CONFIT MUSCOVY DUCK LEG winter chicories, crispy potatoes, dried cherries, grain mustard-buttermilk dressing	24
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