



## 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 corona beans, English peas, asparagus, morel mushrooms, spring onions, mint nage	22
PAN SEARED IDAHO TROUT almond crust, leek and oyster mushroom farro, porcini-thyme brodo	15
**KOBE BEEF FLANK STEAK SALAD butter lettuce, shaved sunchoke, grapefruit, chives, buttermilk-dill dressing	18
EGGPLANT TAGINE crispy polenta cake, chickpeas, roasted asparagus, Marcona almonds	15
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

\*Morel mushrooms (Morchella Esculenta); Wild mushrooms: Not an inspected product

\*\*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

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