



## Happy Hour at Serratto

(4:00pm – 5:30pm)

KEN'S ARTISAN BREAD extra virgin olive oil \$1

HOUSE SALAD organic baby greens, candied walnuts,  
Gorgonzola crumbles, red wine vinaigrette \$5

HUMMUS olives, seasonal vegetables,  
grilled flatbread \$5

POMMES FRITES house-cut, fried twice, garlic aioli \$5

FRENCH ONION SOUP seasoned crouton,  
Gruyère \$7

STUFFED PIQUILLO PEPPERS quinoa, grilled corn,  
heirloom carrots, chile oil \$6

CALAMARI paprika, lemon-caper rémoulade \$7

ARANCINI braised wild boar, red pepper, scallion,  
harissa aioli \$7

LAMB & BEEF ALBÓNDIGAS Grana Padano, pine  
nuts, summer squash-tomato chutney, saffron, mint \$7

CHILE SHRIMP garlic, sherry vinegar, parsley,  
grilled crostini \$9

CAVATELLI wild boar ragù, tomato, rosemary,  
orange zest, shaved Comté \$9

\*\*PAINTED HILLS BURGER brioche, white cheddar,  
bacon, aioli, bbq sauce, fried onions, pommes frites \$9

CHEESE PIZZA \$9 (add spicy Italian fennel sausage/  
pepperoni/finocchiona salami \$2)

PIZZA DEL GIORNO ask server for today's  
preparation \$11

### ***Drink Specials***

Happy Hour Red or White Wine \$5

Well Drinks, Cosmopolitan, Lemon Drop, Margarita \$6

\*\*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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