



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 (cup / bowl)	8 / 14
KALE pine nuts, honeycrisp apple, sour cherries, Grana Padano, apple cider vinaigrette	9
HOUSE baby organic greens, candied walnuts, Gorgonzola crumbles, red wine vinaigrette	9
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, lettuce, tomatoes, garlic aioli, pommes frites	14
TOASTED ITALIAN HOAGIE mortadella, salami, Mama Lil's peppers, red onion, Swiss cheese, aioli, potato chips	13
CHEESE PIZZA (add spicy Italian fennel sausage / pepperoni / finocchiona salami / lonza \$2)	13
PIZZA MARGHERITA fresh mozzarella, tomato, garlic, basil	14
PIZZA DEL GIORNO ask server for today's preparation	15

HOUSEMADE PASTA • ENTRÉES

RIGATONI spicy Italian sausage, garlic, onion, tomato, fresh mozzarella, basil	16
WHOLE WHEAT PAPPARDELLE fava beans, asparagus, escarole, preserved lemon, black pepper Chèvre	16
CAVATELLI wild boar ragù, tomato, rosemary, orange zest, shaved Comté	16
*SEA SCALLOPS corona beans, English peas, asparagus, morel mushrooms, spring onions, mint nage	23
PAN SEARED IDAHO TROUT almond crust, leek and oyster mushroom farro, porcini-thyme brodo	16
**KOBE BEEF FLANK STEAK SALAD butter lettuce, shaved sunchokes, grapefruit, chives, buttermilk-dill dressing	18
RISOTTO forest mushrooms, leeks, Grana Padano, white truffle butter	16
EGGPLANT TAGINE crispy polenta cake, chickpeas, roasted asparagus, Marcona almonds	16

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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