



## 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, squash-tomato chutney, saffron, mint	12
ANTIPASTI PLATTER charcuterie, artisan cheeses, candied walnuts, olives	20
CHEESE PIZZA (add spicy Italian fennel sausage / pepperoni / finocchiona salami / lonza \$2)	14
PIZZA MARGHERITA fresh mozzarella, tomato, garlic, basil	15
PIZZA DEL GIORNO ask your server for today's preparation	16

### SOUPS • SALADS

SOUP DU JOUR ask your server for today's preparation (cup / bowl)	8 / 14
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
HOUSE organic baby greens, candied walnuts, Gorgonzola crumbles, red wine vinaigrette	9
KALE pine nuts, honeycrisp apple, tart cherries, Grana Padano, apple cider vinaigrette	9
BUTTER LETTUCE shaved sunchokes, grapefruit supremes, chives, buttermilk-dill dressing	9

### FRESH-MADE PASTA

RIGATONI spicy Italian sausage, tomato, fresh mozzarella, Grana Padano, garlic, onion, basil	15 / 21
RADIATORE pork and lamb Bolognese, shaved pecorino	15 / 21
SPAGHETTI Manila clams, white wine, garlic, chile flakes, herbed breadcrumbs	15 / 21
RAVIOLI butternut squash-Gorgonzola filling, arugula pesto, toasted walnuts, Gorgonzola crumbles	15 / 21

### ENTRÉES

ROASTED ALASKAN HALIBUT fregula sarda, arugula, yellow squash, pesto, olive tapenade, lemon beurre monté	34
SEA SCALLOPS corona beans, pea tendrils, asparagus, chanterelle mushrooms, spring onions, mint nage	33
BOUILLABAISSE seasonal seafood, baby red potatoes, fennel, saffron, grilled bread	25
**GRILLED BEEF TENDERLOIN fingerling potatoes, asparagus, forest mushrooms, pancetta, sauce chasseur	34
**ROASTED LEG OF LAMB baby red potatoes, forest mushrooms, heirloom carrots, mint pistou, burnt orange sauce	28
GRILLED DOUBLE-CUT PORK CHOP French potato salad, dill, grain mustard, sweet onion, pancetta vinaigrette	28
BRAISED VENISON SHANK Saint Agur polenta, delicata squash, Brussels sprouts, baby mustard greens	29
ROASTED DRAPER VALLEY CHICKEN roasted garlic whipped potatoes, creamed broccolini, rosemary velouté	23
RISOTTO forest mushrooms, leeks, Grana Padano, white truffle butter	21
EGGPLANT TAGINE crispy polenta cake, chickpeas, roasted asparagus, Marcona almonds	21
**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

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