



## 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, butternut squash, 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
FRISÉE Dungeness crab, poached asparagus, hearts of palm, lemon-truffle vinaigrette	18

### 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

### FRESH-MADE PASTA • ENTRÉES

RIGATONI spicy Italian sausage, garlic, onion, tomato, fresh mozzarella, basil	16
RADIATORE pork and lamb Bolognese, shaved pecorino	16
SPAGHETTI Manila clams, white wine, garlic, chile flakes, herbed breadcrumbs	16
~SEA SCALLOPS French black lentils, summer squash, roasted onion cream, blistered cherry tomato vinaigrette	23
PAN SEARED IDAHO TROUT almond crust, leek and oyster mushroom farro, porcini-thyme brodo	16
**KOBE BEEF FLANK STEAK duck fat poached fingerling potatoes, grilled broccolini & onions, harissa aioli	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

~Yellowfoot (*Craterellus Tubaeformis*), Black Trumpet (*Craterellus Cornucopioides*). 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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