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, butternut squash, carrots, chimayo chile oil 8
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
FRISÉE Dungeness crab, poached asparagus, hearts of palm, lemon-truffle vinaigrette 18

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 Yukon gold potatoes, fiddlehead ferns, fennel, sauce vierge, black garlic béchamel 34
- SEA SCALLOPS French black lentils, summer squash, roasted onion cream, blistered cherry tomato vinaigrette 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, carrots, mint pistou, burnt orange sauce 28
GRILLED DOUBLE-CUT PORK CHOP French potato salad, dill, grain mustard, sweet onion, pancetta vinaigrette 28
CONFIT OF MUSCOVY DUCK LEG corona beans, chorizo, roasted carrots, mustard greens, harissa 24
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

~Yellowfoot (Craterellus Tubaeformis), Black Trumpet (Craterellus Cornuviopodes). 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

Serratto  •  2112 NW Kearney ST  •  PDX 97210  •  503-221-1195  •  Serratto.com