



## 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, 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
BEEF 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, Gorgonzola, egg, Gorgonzola vinaigrette	15
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	16
GRILLED CHICKEN ciabatta roll, bacon, baby organic greens, tomatoes, garlic aioli, pommes frites	14
TOASTED ITALIAN HOAGIE mortadella, salami, Mama Lil's peppers, onion, Swiss cheese, aioli, potato chips	13
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 server for today's preparation	17

### 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

~Golden Chanterelle (*Cantharellus formosus*). 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