



DINNER AT SERRATTO

STARTERS

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| **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, 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 | 17 |

SOUPS • SALADS

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| 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

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| RIGATONI spicy Italian sausage, tomato, fresh mozzarella, Grana Padano, garlic, onion, basil | 15 / 23 |
| RADIATORE pork and lamb Bolognese, shaved pecorino | 15 / 23 |
| SPAGHETTI Manila clams, white wine, garlic, chile flakes, herbed breadcrumbs | 15 / 23 |
| STROZZAPRETI prawns, English peas, spinach, cherry tomatoes, lemon-dill cream | 15 / 23 |

ENTRÉES

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| ROASTED ALASKAN HALIBUT saffron risotto, chorizo, English peas, sauce gribiche | 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 MUSCOVY DUCK delicata squash, Brussels sprouts, forest mushrooms, hazelnuts, sherry gastrique | 28 |
| BRAISED LAMB HIND SHANK cous cous, golden raisins, toasted almonds, arugula, garlic tzatziki | 28 |
| ROASTED MARY'S CHICKEN roasted garlic whipped potatoes, creamed broccolini, rosemary velouté | 24 |
| ~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

~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