



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
GRILLED LAMB & BEEF KEBAB tabbouleh salad, roasted garlic-poppy seed tzatziki	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	17

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 / 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

ROASTED BLACK COD saffron risotto, chorizo, English peas, sauce gribiche	30
**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