



# 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
SPINACH smoked Bristol Bay sockeye salmon, pickled red onion, shaved radish, buttermilk-chèvre-dill dressing	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, broccolini, spinach, cherry tomatoes, lemon-dill cream	15 / 23

## ENTRÉES

ROASTED ALASKAN HALIBUT corona beans, carrots, Belgian endive, harissa, bacon vinaigrette	34
**SEA SCALLOPS roasted cauliflower, peppers, spiced chickpeas, lemon, honey-tahini yogurt	33
BOUILLABAISSSE 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 duck fat potatoes, fiddlehead ferns, pickled shiitakes, spring onions, chermoula	28
BRAISED LAMB HIND SHANK cous cous, golden raisins, toasted almonds, arugula, garlic tzatziki	28
ROASTED MARY'S CHICKEN red potatoes, roasted broccolini, grilled onions, lemon-caper butter sauce	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

~Hedgehog (*Hydnum repandum*). 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