



# DINNER AT SERRATTO

## STARTERS

**AHI TUNA TARTARE "NIÇOISE" chopped egg, capers, olives, housemade potato chips, tarragon aioli	20
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
GRILLED QUAIL SKEWERS white bean salad, arugula, red onion, gaeta olives, cherry tomatoes, chimichurri	15
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	8
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
CAPRESE heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil	12
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	16 / 24
RADIATORE pork and lamb Bolognese, shaved pecorino	16 / 24
SPAGHETTI Manila clams, white wine, garlic, chile flakes, herbed breadcrumbs	16 / 24
STROZZAPRETI prawns, broccolini, spinach, cherry tomatoes, lemon-dill cream	16 / 24

## ENTRÉES

ROASTED ALASKAN HALIBUT corona beans, carrots, Belgian endive, harissa, bacon vinaigrette	34
**SEA SCALLOPS roasted cauliflower, peppers, spiced chickpeas, lemon, honey-tahini yogurt	34
BOUILLABAISSSE seasonal seafood, baby red potatoes, fennel, saffron, grilled bread	25
**~GRILLED BEEF TENDERLOIN fingerling potatoes, asparagus, forest mushrooms, pancetta, sauce chasseur	35
**ROASTED MUSCOVY DUCK duck fat potatoes, asparagus, pickled shiitakes, spring onions, chermoula	28
**GRILLED LAMB SIRLOIN succotash of fava beans, summer squash, bell peppers, corn cream, English pea purée	28
ROASTED MARY'S CHICKEN red potatoes, roasted broccolini, grilled onions, lemon-caper butter sauce	25
~RISOTTO forest mushrooms, leeks, Grana Padano, white truffle butter	24
FALAFEL black garlic-beet hummus, coriander carrots, English peas, salt-roasted Chioggia beets, pistachios	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

~Morel (*Morchella esculenta*). 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

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