



# LUNCH AT SERRATTO

## STARTERS • SOUP • SALADS

**AHI TUNA TARTARE "NIÇOISE" chopped egg, capers, onion, olives, housemade potato chips, tarragon aioli	20
POMMES FRITES house-cut, fried twice, garlic aioli	7
STUFFED PIQUILLO PEPPERS quinoa, butternut squash, carrots, chimayo chile oil	8
SOUP DU JOUR ask server for today's preparation	8
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
CAPRESE heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil	12
COBB romaine lettuce, grilled chicken, bacon, avocado, tomato, Gorgonzola, egg, Gorgonzola vinaigrette	15
SPINACH smoked Bristol Bay sockeye salmon, pickled red onion, shaved radish, buttermilk-chèvre-dill dressing	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
**OREGON LAMB BURGER ciabatta, arugula, pickled red onions, piquillo peppers, tzatziki, pommes frites	16
BLT ciabatta, bacon, heirloom tomato, organic greens, garlic aioli, basil pesto, pommes frites	14
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 roasted cauliflower, peppers, spiced chickpeas, lemon, honey-tahini yogurt	23
PAN SEARED IDAHO TROUT almond crust, leek and oyster mushroom farro, porcini-thyme brodo	16
**KOBE BEEF FLANK STEAK frisée, cucumber-heirloom tomato salad, horseradish-buttermilk dressing	18
~RISOTTO forest mushrooms, leeks, Grana Padano, white truffle butter	16
FALAFEL black garlic-beet hummus, coriander carrots, English peas, salt-roasted Chioggia beets, pistachios	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.