

**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

MEDITERRANEAN BLUE MUSSELS chorizo, red peppers, onions, grilled bread, sunflower seed romesco 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

BEET 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

BOUILLABAISSE 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 celery root purée, chanterelles, butternut squash, radicchio, cherry demi-glacé 28

BRAISED BEEF CHEEKS fingerling potatoes, grilled oyster mushrooms, cabbage, carrots, pecan gremolata 30

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

~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**