



DINNER AT SERRATTO

STARTERS

**AHI TUNA TARTARE "NIÇOISE" chopped egg, capers, olives, housemade potato chips, tarragon aioli	20
CALAMARI paprika, lemon-caper rémoulade	12
POMMES FRITES house-cut, fried twice, garlic aioli	8
MEDITERRANEAN BLUE MUSSELS chorizo, red peppers, onions, grilled bread, sunflower seed romesco	15
CHILE SHRIMP garlic, sherry vinegar, parsley, grilled crostini	16
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

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 wild shrimp, English peas, cherry tomato, spinach, lemon-dill cream	16 / 24
RAVIOLI four-cheese ravioli, salsa arrabbiata, grilled asparagus, basil oil, aged pecorino	24

ENTRÉES

~**SEA SCALLOPS fingerling potato, chanterelle, grilled corn hash, frisée, pickled shallot, salsify cream	28
BOUILLABAISSSE seasonal seafood, baby red potatoes, fennel, saffron, grilled bread	25
**PAINTED HILLS HANGER STEAK fingerling potatoes, asparagus, forest mushrooms, pancetta, sauce chasseur	32
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
**PAINTED HILLS BURGER brioche, white cheddar, bacon, aioli, bbq sauce, crispy onions, pommes frites	16
GRILLED CHICKEN SANDWICH St. Cupcake "Everything" brioche, bacon, spinach, tomato, aioli, pommes frites	14

Executive Chef: Tony Meyers

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