



# DINNER AT SERRATTO

## STARTERS

PEARL BAKERY BREAD pugliese loaf, extra virgin olive oil	3
**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

## SOUP • SALADS

FRENCH ONION seasoned crouton, Gruyère cheese	9
BEET shaved fennel, orange supremes, Portland Creamery Chèvre, lemon-tarragon vinaigrette	10
CAESAR romaine lettuce, Romano cheese, ciabatta croutons	10
HOUSE organic baby greens, candied walnuts, Gorgonzola crumbles, red wine vinaigrette	10
KALE pine nuts, honeycrisp apple, tart cherries, Grana Padano, apple cider vinaigrette	10

## 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, asparagus, 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
**ROASTED MUSCOVY DUCK BREAST coriander roasted potatoes & carrots, radicchio, frisée, chimichurri	30
~**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

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