



DINNER AT SERRATTO

STARTERS • SOUP • SALADS

| | |
|--|----|
| **AHI TUNA TARTARE "NIÇOISE" chopped egg, capers, olives, housemade potato chips, tarragon aioli | 20 |
| POMMES FRITES house-cut, fried twice, garlic aioli | 8 |
| 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 | 18 |
| FRENCH ONION SOUP seasoned crouton, Gruyère cheese | 9 |
| BEEF shaved fennel, orange supremes, Portland Creamery Chèvre, lemon-tarragon vinaigrette | 10 |
| CAESAR romaine lettuce, Romano cheese, ciabatta croutons | 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, roasted butternut squash cream, arugula, lemon, toasted hazelnuts | 24 |
| BAKED ZITI Painted Hills ground beef ragù, tomatoes, onions, fresh mozzarella, Grana Padano | 24 |

ENTRÉES

| | |
|--|----|
| SEARED SEA SCALLOPS Brussels sprouts, endive, delicata squash, rutabaga purée, lemon-brown butter | 28 |
| **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 Grand Central brioche, white cheddar, bacon, aioli, bbq, crispy onions, pommes frites | 16 |

Chef: Tony Meyers

Serratto uses local and organic products whenever possible

~Yellowfoot (*Craterellus tubaeaeformis*), Hedgehog (*Hydnum repandum*). 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