



## 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
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

### PIZZAS

CHEESE PIZZA	14
PIZZA MARGHERITA fresh mozzarella, tomato, garlic, basil	15
PEPPERONI PIZZA (add additional meat, \$2 each)	16
SPICY ITALIAN FENNEL SAUSAGE PIZZA (add additional meat, \$2 each)	16
FINOCCHIONA SALAMI PIZZA (add additional meat, \$2 each)	16

### 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