



DINNER AT SERRATTO

STARTERS • SOUP • SALADS

GRAND CENTRAL CIABATTA TOASTED GARLIC BREAD Grana Padano, garlic-herb butter	5
***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 / prosciutto \$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
#BEET shaved fennel, orange supremes, whipped goat cheese, 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
PANZANELLA heirloom tomato, Grand Central ciabatta, fresh mozzarella, basil, balsamic vinegar	12

FRESH-MADE PASTA

RIGATONI spicy Italian sausage, tomato, fresh mozzarella, Grana Padano, garlic, onion, basil	16 / 25
RADIATORE pork and lamb Bolognese, shaved pecorino	16 / 25
SPAGHETTI wild shrimp, asparagus, cherry tomato, spinach, lemon-dill cream	16 / 25
RAVIOLI four-cheese ravioli, roasted butternut squash cream, arugula, lemon, toasted hazelnuts	25
BAKED ZITI Painted Hills ground beef ragù, tomatoes, onions, fresh mozzarella, Grana Padano	25

ENTRÉES

SEARED SEA SCALLOPS fregula sarda, asparagus, cherry tomatoes, summer squash, arugula, pesto	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	25
**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.

#Menu item is gluten-free