



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)	15
PIZZA MARGHERITA fresh mozzarella, tomato, garlic, basil	16
PIZZA DEL GIORNO ask your server for today's preparation	18
FRENCH ONION SOUP seasoned crouton, Gruyère cheese	11
#BEET shaved fennel, orange supremes, whipped goat cheese, lemon-tarragon vinaigrette	11
CAESAR romaine lettuce, Romano cheese, ciabatta croutons	11
#KALE pine nuts, honeycrisp apple, tart cherries, Grana Padano, apple cider vinaigrette	11
#BUTTER LETTUCE radish, grapefruit, sunflower seeds, chives, buttermilk-goat cheese dressing	11

FRESH-MADE PASTA

RIGATONI spicy Italian sausage, tomato, fresh mozzarella, Grana Padano, garlic, onion, basil	18 / 27
RADIATORE pork and lamb Bolognese, shaved pecorino	18 / 27
~CASARECCI kale, English peas, onion, caramelized onion-tomato sauce, mascarpone, black truffle oil	18 / 27
RAVIOLI four-cheese ravioli, roasted butternut squash cream, arugula, lemon, toasted hazelnuts	27

ENTRÉES

SEARED SEA SCALLOPS fregula sarda, asparagus, cherry tomatoes, summer squash, arugula, pesto	34
***ROASTED MUSCOVY DUCK BREAST coriander roasted potatoes & carrots, radicchio, frisée, chimichurri	33
***PAINTED HILLS HANGER STEAK fingerling potatoes, asparagus, forest mushrooms, pancetta, sauce chasseur	32
TAILS & TROTTERS PORK OSSO BUCO soft polenta, fiddlehead ferns, cippolini onion, chard, pecan gremolata	28
ROASTED MARY'S CHICKEN red potatoes, roasted broccolini, grilled onions, lemon-caper butter sauce	27
#~RISOTTO forest mushrooms, leeks, Grana Padano, white truffle butter	27
**PAINTED HILLS BURGER Grand Central brioche, white cheddar, bacon, aioli, bbq, crispy onions, pommes frites	17

Chef: Tony Meyers

Serratto uses local and organic products whenever possible

~Hedgehog (*Hydnum repandum*) & Yellowfoot (*Craterellus tubaeformis*). 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