



## 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
PANZANELLA Grand Central ciabatta, heirloom tomatoes, fresh mozzarella, basil, balsamic vinegar	12

### 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
RAVIOLI four-cheese ravioli, kale, Brussels sprouts, leeks, lemon-tomato broth, black truffle oil	27

### ENTRÉES

~SEARED SEA SCALLOPS quinoa, butternut squash, chanterelle, currant, arugula, brown butter vinaigrette	35
***ROASTED MUSCOVY DUCK BREAST coriander roasted potatoes & carrots, radicchio, frisée, chimichurri	33
#GRILLED CARLTON FARMS DOUBLE-CUT PORK CHOP German potato salad, bacon vinaigrette	32
***PAINTED HILLS HANGER STEAK fingerling potatoes, asparagus, forest mushrooms, pancetta, sauce chasseur	35
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	18

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.

#Menu item is gluten-free

PLEASE ALLOW A GRATUITY OF 20% FOR PARTIES OF 6 OR MORE  
SERRATTO • 2112 NW KEARNEY ST • PDX 97210 • 503-221-1195 • SERRATTO.COM