



## 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
BURRATA beet root, black currants, pine nuts, pickled mustard seed, sherry-honey vinaigrette, grilled baguette	15
#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
CRAB SALAD Dungeness crab, frisée, hearts of palm, chilled asparagus, shallots, lemon-truffle vinaigrette	28

### 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 fingerling potatoes, fiddlehead ferns, radish, asparagus, cipollini, lemon-dill cream	35
#MUSCOVY DUCK LEG CONFIT corona beans, chorizo, carrots, mustard greens, harissa broth, curry oil	28
#GRILLED CARLTON FARMS DOUBLE-CUT PORK CHOP creamy polenta, dates, Vin Santo jus	32
***PAINTED HILLS BEEF TENDERLOIN root vegetable gratin, forest mushrooms, spinach, demi-glacé	40
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

\*\*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