



## 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 \$3)	15
PIZZA MARGHERITA fresh mozzarella, tomato, garlic, basil	16
PIZZA DEL GIORNO ask your server for today's preparation	19
BURRATA garlic crouton panzanella, cherry tomatoes, basil, red wine vinaigrette, balsamic reduction	15
FRENCH ONION SOUP seasoned crouton, Gruyère cheese	12
#MIXED GREENS organic spring mix, Rogue Creamery smokey blue, pickled onions, hazelnuts, red wine vinaigrette	12
#BEET shaved fennel, orange supremes, whipped goat cheese, lemon-tarragon vinaigrette	12
CAESAR romaine lettuce, Romano cheese, ciabatta croutons	12
#KALE pine nuts, honeycrisp apple, tart cherries, Grana Padano, apple cider vinaigrette	12
#BUTTER LETTUCE radish, grapefruit, sunflower seeds, chives, buttermilk-goat cheese dressing	12
#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	28
RADIATORE pork and lamb Bolognese, shaved pecorino	28
RAVIOLI four-cheese ravioli, Prosciutto di Parma, English peas, asparagus, mint, black pepper ricotta, lemon cream	28
PAPPARDELLE demi-glace braised Carlton Farms beef cheek stroganoff, mushrooms, fresh herbs	30

### ENTRÉES

#SEARED SEA SCALLOPS roasted celeriac, Brussels sprouts, snap peas, treviso, sesame, black garlic vinaigrette	35
#ROASTED ALASKAN HALIBUT grilled corn-squash-lima bean succotash, sherry cream, tomato vinaigrette	40
***GRILLED OREGON LEG OF LAMB fingerling potatoes, summer squash, harissa, tzatziki, curried pistachio pistou	35
#GRILLED CARLTON FARMS DOUBLE-CUT PORK CHOP charred rapini, roasted shallot, lemon-honey butter	32
***PAINTED HILLS BEEF TENDERLOIN root vegetable gratin, forest mushrooms, spinach, demi-glace	40
ROASTED MARY'S CHICKEN red potatoes, roasted broccolini, grilled onions, lemon-caper butter sauce	28
#RISOTTO forest mushrooms, leeks, Grana Padano, white truffle butter	28
**PAINTED HILLS BURGER Grand Central brioche, 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