



DINNER AT SERRATTO

STARTERS • SOUP • SALADS

KEN'S ARTISAN GARLIC CIABATTA BREAD Grana Padano, garlic-herb butter	6
***AHI TUNA TARTARE "NIÇOISE" chopped egg, capers, olives, housemade potato chips, tarragon aioli	22
#POMMES FRITES house-cut, fried twice, garlic aioli	8
CHILE SHRIMP garlic, sherry vinegar, parsley, grilled crostini	16
PANZANELLA ciabatta croutons, cherry tomatoes, cucumber, basil, burrata, prosciutto, red wine vinaigrette, balsamic	18
CHEESE PIZZA (add spicy Italian fennel sausage, pepperoni, finocchiona salami or prosciutto...\$3/ea)	16
PIZZA MARGHERITA fresh mozzarella, tomato, garlic, basil	17
PIZZA DEL GIORNO ask your server for today's preparation	20
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 (add Mary's chicken breast \$12)	12
#KALE pine nuts, honeycrisp apple, tart cherries, Grana Padano, apple cider vinaigrette	12
#BUTTER LETTUCE smoked trout, radish, grapefruit, chives, citrus vinaigrette	15
#ENDIVE blood orange, spiced pecans, chives, creamy sherry-gorgonzola vinaigrette	14

FRESH-MADE PASTA

RIGATONI spicy Italian sausage, tomato, fresh mozzarella, Grana Padano, garlic, onion, basil	29
RADIATORE pork and lamb Bolognese, shaved pecorino	29
RAVIOLI cheese ravioli, summer squash, snap peas, tomatoes, mint, white wine, garlic, pistachio, Manchego	29
PAPPARDELLE demi-glace braised Carlton Farms beef cheek stroganoff, mushrooms, fresh herbs	32
SQUID INK SPAGHETTI mussels, Manila clams, chorizo, red pepper, onion, smoked paprika, rye crumbs	29

ENTRÉES

#ALASKAN HALIBUT morel mushrooms, asparagus, fingerlings, charred wild onion vinaigrette, tarragon beurre monté	40
***GRILLED OREGON LEG OF LAMB potatoes, summer squash, harissa, tzatziki, curried pistachio pistou	35
#GRILLED CARLTON FARMS DOUBLE-CUT PORK CHOP grilled asparagus, balsamic, roasted lemon-honey butter	34
***PAINTED HILLS BEEF TENDERLOIN (6oz.) root vegetable gratin, forest mushrooms, spinach, demi-glace	45
ROASTED MARY'S CHICKEN marble potatoes, roasted broccolini, grilled onions, lemon-caper butter sauce	30
#RISOTTO forest mushrooms, leeks, Grana Padano, white truffle butter \$29	**add three sea scallops** 36
**PAINTED HILLS BURGER Ken's Artisan brioche, aged cheddar, bacon, aioli, bbq, crispy onions, pommes frites	22

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