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

BURRATA ciabatta croutons, cherry tomatoes, cucumber, basil, proscuitto, 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 20

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 forest 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