

designed to share...

small bites

***oyster** on the half shell, chile-cilantro mignonette a/q

***kampachi crudo**, flavorosa plum, crushed avocado, maui onion, togarashi-puffed rice 18

*hand line caught **ahi tuna** tartare, asian pear, shiso, sesame, soy, fresh wasabi, sticky rice cakes 19

hand picked **dungeness crab**, compressed watermelon, chili, lime, micro basil 18

avocado bruschetta, villa manodori balsamico, chorizo leon, maldon sea salt 14

mesquite grilled **octopus**, black olives, chickpea puree, erbetto chard stems, house cured pancetta picante 19

3 brandt beef **mini burgers**, crimini mushrooms, caramelized onions, point reyes blue cheese 18

soup, salad & vegetables

jerusalem artichoke soup, crispy duck confit, crème fraiche 9

heirloom **melons**, shaved prosciutto, fresh chilies, genovese basil, arugula 14

baby **beet** salad, burrata, seasonal greens, pickled strawberries, balsamico, coca nib-hazelnut vinaigrette 14

little gem salad, herbed buttermilk dressing, cucumber, radish, crispy shallots, pickled onion 13

organic **kale** salad, red grapes, pecorino, lambrusco vinaigrette, lemon puree, coppa, crispy quinoa 13

kennebec **fries**, aioli, ketchup 9

little farm **new potatoes**, dill herb butter, maldon salt, bronze fennel 9

sautéed **blue lake green beans**, fiordolio olive oil, spring onion, garlic, nepitella 9

risotto & pasta

risotto made from scratch on the half hour 8 half order / 16 full order

rossotti ranch veal **agnolotti**, morel mushroom ragu, sugar snap peas, blonde veal jus 18

mint & lemon ricotta **ravioli**, seasonal spring vegetable, grana padano, agrumato lemon olive oil 16

juniper scented **rigatoni**, brandt beef short rib ragu, grana padano crema, black garlic gremolata 18

gnocchi, house made fennel sausage, erbetto chard, roasted mushrooms, black truffle butter, grana padano 17

sea & land

grilled mediterranean **sea bass**, poached summer squashes, cherry tomato conserva, petit basil 34

dry-aged **duck** breast, pork & duck sausage, turnip confit, spinach, black trumpet purée, bing cherry, foie gras jus 35

slow roasted **heritage pork shoulder**, market stone fruit, roasted porcini mushrooms, whole grain mustard jus 33

flannery beef **prime new york steak**, "tuscan style", star route arugula, shaved parmesan, fiordolio olive oil 45

chefs- bruce hill, keven wilson, eduardo de leon, gesser de leon

picco is proud to support local, sustainable producers... rossotti ranch, mariquita farm, county line harvest, marin roots farm, sebastapol microgreens

brokaw avocado, star route farm, rojas family farms, brandt ranch beef, two x sea, casa de case, k & j orchard, wine forest mushrooms, redwood hill,

point reyes cheese, 4 star seafood, straus dairy, hog island oysters, formaggio de ferrante... thank you for helping us keep it local

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness