

## designed to share...

### raw

- \***oyster** on the half shell, chile-cilantro mignonette a/q
- \*local line caught **halibut tartare**, brokaw avocado, chimichurri, cilantro oil, crostini 20
- \***kampachi crudo**, market plums, english cucumbers, blistered shishito peppers, wasabi, lemon agrumato 19
- \*hand line caught **ahi tuna** tartare, asian pear, shiso, sesame, soy, fresh wasabi, sticky rice cakes 19
- \*brandt **beef carpaccio**, crispy artichokes, capers, wild arugula, parmigiano-reggiano 17

### small bites

- avocado bruschetta**, villa manodori balsamico, chorizo leon, maldon sea salt 14
- mesquite grilled **octopus**, shelling beans, charred jimmy nardello peppers, salsa verde, crispy leeks 19
- 3 brandt beef **mini burgers**, crimini mushrooms, caramelized onions, point reyes blue cheese 18

### soup & salad

- heirloom tomato & melon **gazpacho**, cantaloupe, cucumber, fresh garlic, onion, bay shrimp relish, sherry vinegar 14
- little gems**, smoked pt. reyes bleu cheese buttermilk dressing, cherry tomatoes, bacon, fried shallots, chives 14
- marinated **heirloom tomatoes**, di stefano burrata, garlic sourdough crisps, basil, villa manodori balsamico 18
- raw baby kale**, market vegetables, crispy quinoa, lemon puree, lambrusco vinaigrette, pecorino 13

### housemade pasta

- little shells**, basil pesto, shelling beans, jimmy nardello peppers, marinated cherry tomatoes 18
- strozzapreti**, jumbo gulf prawns, pork & shellfish brodo, fresh garlic, genovese basil 21
- trompetti**, roasted sonoma duck ragu, sweet corn, fennel, castelvetro olive, calabrian chili, parmesan crisps 19
- gnocchi**, house made fennel sausage, erbetta chard, roasted mushrooms, black truffle butter, grana padano 18
- spaghetti al pomodoro**, blistered cherry tomato, fresh garlic, chili flake, genovese basil, bread crumbs 17

### vegetables for the table

- mexican style street **corn**, smoked pimenton, korean chili flake, meyer lemon aioli, cotija cheese, cilantro, lime 12
- mesquite grilled – miso glazed **eggplant**, puffed wild rice, furikake, lime, shiso, cilantro, scallion, ginger gastrique 13
- sautéed **pole beans**, jamón, pimentón de la vera, sherry vinegar, marcona almond romesco 14
- wok tossed **broccoli di ciccio**, preserved lemon, toasted garlic & chili condiment 12
- hand-cut kennebec **fries**, bruce's aioli, ketchup 9

### sea & land

- pt. reyes **king salmon**, smashed fried new potatoes, eggplant puree, caponata, roasted squash, fines herbs a/q
- flannery beef **prime new york steak**, "tuscan style", star route arugula, shaved parmesan, fiordolio olive oil 47
- mesquite-grilled & porcini dusted **pork chop**, emmer farro, nectarine, cherry salsa rustica, natural jus 38
- sonoma **duck breast**, potato & leek rösti, chanterelle mushrooms, roasted cipollini, red wine duck jus 39

### chefs- bruce hill, willi nordby, gesser de leon, eduardo 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

especially if you have certain medical conditions