

designed to share...



raw from the sea

pacific oysters on the half shell, chile-cilantro mignonette...11.75

hamachi crudo, sicilian green olive puree, calabrian chili, crispy fennel, fiordolio olive oil...12.95

ahi **tuna tartare**, apple, shiso, sesame, soy, sticky rice cakes...14.50

soup & salad

corn soup, castelvetrano olive, fiordolio olive oil ...2.95 each

“**slice of ice**” iceberg lettuce, crisp house cured pancetta, creamy tomato-herb dressing, soft cooked egg...7.95

wild arugula, organic strawberries, marcona almond, goat milk feta, lemon vinaigrette...8.50

farmers market **little gems**, shaved radishes, beets, carrots, toasted hazelnuts, pecorino, coriander vinaigrette...8.95

vegetable

kennebec **fries**, aioli, romesco...6.95

avocado bruschetta, manodori balsamic, sea salt (with chorizo leon or without)...8.75

cauliflower gratin, cheddar cheese, caramelized onion, breadcrumbs...8.95

baby carrots, garlic chives, cumin butter, honey...6.95

roasted **baby artichokes**, la quercia prosciutto, capers, tarragon aioli ...7.95

mesquite grilled **summer squash**, spicy harissa, dill yogurt ...6.50

oven roasted **squash blossoms**, ricotta filling, cherry tomatoes, basil, organic de padova olive oil, crostini...9.95

risotto & pasta

risotto made from scratch on the half hour...12.50

fettuccine, sweet pea, tuscan mint, black truffle butter, grana...15.75

spaghetti, white gulf shrimp, rapini, garlic, spicy tomato, breadcrumbs...16.50

mezze penne, spring onion, leek, roasted garlic, parsley, picco pancetta, ricotta...14.95

fin & shell fish

mini **dungeness crab sandwich**, lemon-chive aioli...16.50

tempura fried **wild gulf shrimp**, zucchini caponata, basil-lime aioli...19.75

mesquite grilled **wild king salmon** fresh cranberry beans, roasted sungold tomato, arugula, calabrian chili basil pesto...27.95

farro dusted **wild gulf flounder**, braised romano beans, picco pancetta, fresh thyme, crispy marble potatoes, aioli...25.95

meat & poultry

mesquite grilled **organic chicken**, erbettes chard & bacon panade, sugar snap peas, carrots, rosemary pesto...24.95

mesquite grilled berkshire **pork loin**, sweet corn, broadbent bacon, wild mushrooms, smoked tomato chutney...24.95

three **grass fed mini burgers**, caramelized onion, mushroom, pt. reyes blue cheese sauce...14.95

kobe bavette steak, savoy spinach, butterball potato puree, green peppercorn brandy cream...27.95

cheese plate

acapella, andante dairy, goats milk, ash rind
fiscalini, raw cows milk, aged 18 months, fiscalini farmstead
mt. tam, organic cows milk, triple cream, cowgirl creamery
echo mountain, raw cow and goat milk blend, blue, rogue creamery

served with walnut toast and market accompaniments...11.95

bruce hill - chef/owner

jared rogers - chef

picco is proud to support local, sustainable producers... mariquita farm, county line harvest, zuckerman farm, brokaw avocado, star route farm, blossom bluff orchard, hamada farm, marin sun farm, devil's gulch ranch, da vero olive oil, k & j orchard, wine forest mushrooms, redwood hill, dirty girl produce, j & k smith farms, andante dairy, straus dairy, hog island oysters, bellwether farm, bodega artisan cheese... thank you for helping us keep it local