

designed to share...

raw

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

***kampachi crudo**, spicy tangerine & grapefruit kosho, white soy & yuzu ponzu, chive oil, crispy shallot, red shiso 19

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

small bites

di stefano burrata & prosciutto di parma, charred fava leaf pesto, grilled pugliese bread, wild arugula 15

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

mesquite grilled **octopus** tostadas, crushed avocado, sesame salsa macha, escabeche, cilantro, radish 19

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

soup & salad

roasted sunchoke & leek **soup**, olive condiment, sunchoke chips 10

trio of beets, roasted, smoked & raw, radicchio, goat cheese, pomegranate-honey vinaigrette, focaccia croutons 13

little gems, smoked pt. reyes bleu cheese buttermilk dressing, cucumber, radish, bacon, fried shallots, chives 14

marin roots farms **field greens**, citrus segments, fennel, pickled onion, toasted almonds, meyer lemon vinaigrette 14

housemade pasta

strozzapreti e fagioli, braised butter beans, wild foraged mushrooms, lamb sugo, gremolata breadcrumbs 21

braised **short rib agnolotti**, mushroom jus, house smoked pecorino, genovese basil 23

radiatore, pork, dry aged beef & prosciutto ragu, parmigiano-reggiano 20

tagliatelle fra diavola, jumbo gulf prawns, spicy tomato & shellfish sugo, garlic breadcrumbs, genovese basil 23

gnocchi, house made fennel sausage, erbettes chard, roasted mushrooms, black truffle butter, grana padano 21

vegetables for the table

roasted local **mushrooms**, artisan polenta, crescenza, fior d'olio olive oil, chives 15

wok tossed **broccoli di ciccio**, preserved lemon, toasted garlic & chili condiment 12

crispy **brussels sprouts**, pistachio & pine nut pesto, lemon, korean chili, pecorino 14

hasselback **sweet potatoes**, sesame dukkah, harissa, chermoula, preserved lemon lebna, lime zest 13

hand-cut kennebec **fries**, bruce's aioli, ketchup 9

sea & land

smoked **mt. lassen trout**, charred brassicas, winter citrus, miso-pimenton & squid ink condiments, trout roe 36

crispy **pork schnitzel**, porcini spaetzle, brussels sprouts leaves, chestnuts, wild mushroom gravy 35

flannery beef **prime new york steak**, "tuscan style", star route arugula, shaved parmesan, fiordolio olive oil 47

braised **lamb shank**, white bean & roasted garlic ragu, frisse & pickled fennel salad, mint salsa rustica 39

chefs- bruce hill, willi nordby, gesser de leon, dylan ghadiri, hector carrillo

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