

designed to share...

small bites

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

***halibut crudo**, citrus, avocado, castelvetro olive, shallot, olio nuovo, crispy artichoke & garlic chip 18

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

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

roasted **mushroom soup**, duxelles, chives, lemon oil 9

marinated **beets**, seasonal greens, meyer lemon goat cheese, cocoa nib-hazelnut crumble, huckleberry gastrique 12

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

raw baby kale, shaved fennel, crispy quinoa, lemon puree, lambrusco vinaigrette, pecorino, table grapes 13

grilled **chicory salad**, frisée, cara cara orange, california burrata, pork belly vinaigrette, chicharrón 15

housemade pasta

squid ink **little shells**, gulf shrimp, octopus bolognese, spiced lobster roe butter, scallion 18

roasted **butternut squash ravioli**, straus brown butter chestnuts, sage, parmigiano reggiano, aged balsamic 16

juniper scented **cavatelli**, 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 18

vegetables for the table

roasted **cauliflower gratin**, black truffle béchamel, chopped egg, endive, breadcrumbs, parsley 10

roasted **delicata squash**, straus yogurt, ras el hanout granola, pomegranate, lime, cilantro 10

mesquite-roasted **brussels sprouts**, crispy bacon & tart apple vinaigrette 10

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

sea & land

market fish, crab "bisque", roasted sunchokes, broccoli, truffle butter a.q.

cassoulet, duck leg, braised goat, pork & veal boudin blanc, shelling beans, natural jus, bread crumbs, parsley 29

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

mesquite-grilled **pork chop**, "farrotto", red kuri squash puree, bourbon spiced apples, baby turnips, brown butter 35

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