

designed to share...

small bites

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

***kampachi crudo**, raspberry & black sesame condiment, tempura crunchies, lime-crème fraîche, scallion 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, erbetta chard stems, house cured pancetta picante 19

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

soup & salad

market tomato **gazpacho**, watermelon, cucumber, peppers, garum, pan fritto 9

marinated **heirloom & fried green tomatoes**, di stefano burrata, cucumber, dill yogurt, sunflower seeds 15

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

poached pear & baby lettuce, honey roasted walnuts, gorgonzola dolce, glazed pork belly “croutons” 15

housemade pasta

spaghetti, veal, pork & chanterelle mushroom sugo bianco, bloomsdale spinach 18

pappardelle pomodoro, beefsteak tomato, shaved garlic, opal basil, point reyes aged gouda 16

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

gnocchi, house made fennel sausage, erbetta chard, roasted mushrooms, black truffle butter, grana padano 18

squid ink **farfalle**, spicy aleppo peperonata, pink shrimp, lobster roe butter, toasted bread crumbs 18

for the table

sautéed **haricot verts**, spring onion, garlic, tomato & marcona almond salsa rustica 10

roasted **delicata squash**, straus yogurt, ras el hanout crumble, 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

yuzu lemon glazed **ling cod**, citron seaweed salad, pickled carrots, tempura mushroom, lemon aioli, dashi broth 37

chicken mesquite-grilled breast, chili-braised thigh, sweet corn polenta, shishito peppers, mexican truffle jus 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