

designed to share...

to start

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

***kampachi crudo**, green almond, grapefruit, avocado, onion crisp, calabrian chili oil 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

soup, salad & vegetables

chilled **potato herb soup**, crispy duck confit, crème fraiche, fiordolio olive oil 9

seasonal heirloom **melons**, shaved prosciutto, fresh chilies, genovese basil, arugula 14

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

organic **kale** salad, red grapes, pecorino, lambrusco vinaigrette, lemon puree, coppa, crispy quinoa 13

freshly dug **new potatoes**, dill herb butter, maldon salt, bronze fennel 9

blistered **shishito peppers**, yuzu aioli, grated bottarga, fleur de sel 13

risotto & pasta

risotto made from scratch on the half hour 8 half order / 16 full order

rossotti ranch veal **agnolotti**, morel mushroom ragu, sugar snap peas, blonde veal jus 25

mint & lemon ricotta **ravioli**, seasonal spring vegetable, grana padano, agrumato lemon olive oil 23

juniper scented **rigatoni**, brandt beef short rib ragu, smoked chicories, black garlic gremolata 25

gnocchi, house made fennel sausage, erbetto chard, roasted mushrooms, black truffle butter, grana padano 24

sea & land

grilled mediterranean **bronzini**, poached summer squashes, cherry tomato conserva, petit basil 37

dry-aged **duck** breast, pork & duck sausage, roasted turnip confit, sautéed spinach, pickled onion, foie gras jus 35

green garlic crusted **pork ribs**, sunchokes, broccoli rabe, hen of the woods mushrooms 29

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

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