

## designed to share...

### small bites

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

\***kampachi crudo**, flavorosa plum, crushed avocado, scallion, togarashi-puffed rice 18

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

hand picked **dungeness crab**, compressed watermelon, chili, lime, micro basil 18

**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 & vegetables

chilled **corn soup**, cherry tomatoes, charred corn condimento, basil, citrus crème fraiche 9

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

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

**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

kennebec **fries**, aioli, ketchup 9

semolina crusted **eggplant caponata**, roasted peppers, garlic, herb salad, aged balsamic 10

sautéed **summer beans**, spring onion, garlic, tomato & marcona almond salsa rustica 10

### risotto & pasta

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

rossotti ranch veal **agnolotti**, chanterelle mushroom ragu, sugar snap peas, blonde veal jus 18

mint & lemon ricotta **ravioli**, seasonal spring vegetable, grana padano, agrumato lemon olive oil 16

juniper scented **rigatoni**, 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

### sea & land

grilled mediterranean **sea bass**, poached summer squashes, cherry tomato conserva, petit basil 35

**chicken** mesquite-grilled breast, chili-braised thigh, sweet corn polenta, padron peppers, mexican truffle jus 29

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

slow roasted **heritage pork shoulder**, market stone fruit, chanterelle mushrooms, whole grain mustard jus 33

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