

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

*brandt **beef carpaccio**, crispy artichokes, capers, wild arugula, parmigiano-reggiano 18

small bites

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

red kuri squash **soup**, sage, toasted pumpkin seed oil 10

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

mixed chicories, persimmon, laura chenel goat cheese, candied walnuts, manodori balsamico 13

raw baby kale, market vegetables, crispy quinoa, lemon puree, lambrusco vinaigrette, pecorino 13

housemade pasta

wild nettle **pappardelle**, local wild mushrooms, parmigiano-reggiano crema, chives 20

tagliatelle fra diavola, jumbo gulf prawns, spicy tomato & shellfish sugo, garlic breadcrumbs, genovese basil 22

herbed ricotta & prosciutto **ravioli**, charred pearl onions, parmigiano brodo, micro basil 19

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

radiatore, pork, dry aged beef & prosciutto ragu, parmigiano-reggiano 18

vegetables for the table

roasted local **mushrooms**, artisan polenta, extra virgin olive oil, chives 15

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

charred **brussels sprouts**, pancetta, granny smith apples, pearl onion, apple cider vinaigrette 14

roasted **squash trio**, acorn, butternut, & delicata, bourbon-honey glaze, ricotta-salata, toasted pumpkin seeds 13

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

sea & land

market fish, truffled celery root puree, crispy brussels sprouts, black olive & pine nut pesto a/q

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

mesquite-grilled **pork chop**, bitter green panzanella, garlic croutons, delicata squash, root vegetables, hazelnuts 38

double cut **lamb chop**, chanterelle mushrooms, roasted tomato, artichoke, spinach, butter beans, mint salsa verde 46

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