



## from the sea

**hog island oysters** (4) on the half shell, chile-cilantro mignonette...14.95

**kona kampachi** crudo, blood orange, avocado, fennel, crispy shallots, chili oil, cilantro...15.95

smoked **white sturgeon**, radish & sprout, crispy artichoke chip, jalapeno, old bay aioli...14.95

hand line caught ahi **tuna** tartare, asian pear, shiso, sesame, soy, fresh wasabi, sticky rice cakes...16.50

hickory smoked king **salmon** canapés, crispy potato, spicy dill crème fraiche...14.95

## soup & salad

sunchoke **soup**, toasted almond, castelvetrano olive, fiordolio olive oil...4.25 each

**tricolor**, white endive, wild arugula, chicory, lemon vinaigrette, grana padano ...11.95

local **dungeness crab**, california endive, mandarin orange, fennel, avocado, parsley...15.95

## vegetable

**kennebec fries**, aioli, house made spicy ketchup...7.50

**avocado bruschetta**, manodori balsamic, sea salt (with chorizo leon or without)...9.95

**cauliflower gratin**, cheddar cheese, caramelized onion, breadcrumbs...11.95

**burrata**, long cooked rapini, mesquite grilled crostini ...13.95

sautéed **broccoli di ciccio**, preserved lemon, garlic chili oil...10.95

mesquite grilled **eggplant parmesan**, ferrante mozzarella, roasted peppers, san marzano tomato sauce ...10.75

grilled **baby artichokes**, smoked ham, tarragon aioli ...10.75

## risotto & pasta

**risotto** made from scratch on the half hour...6.95 half /13.95 full order

**pappardelle**, shortrib ragu, soffrito, braised chicory, lemon gremolata, grana padano...17.95

**gnocchi**, house made fennel sausage, erbetto chard, black truffle butter...19.95

nettle & ricotta stuffed **agnolotti**, black garlic, wild mushroom ragout, pecorino toscano...17.95

hand rolled spinach **fazzoletti**, wood grilled shrimp, crab brodo, chili, straus dairy butter, breadcrumbs...19.95

## fin & shell fish

local **dungeness crab** "sandwich", toasted brioche, meyer lemon-chive aioli...16.95

mesquite grilled **squid**, gigante bean, grilled chicory, calabrian chili, salsa verde...19.95

today's **market fish**, sunchoke puree, brussel sprout leaf & blood orange salad, dill beurre blanc...29.95

mesquite grilled **shrimp**, grilled bacon, wilted spinach, organic cannellini bean puree, harissa, fiordolio olive oil...27.95

## meat & poultry

**mixed grill**, lamb chop, "spiedino" of pork loin, smoked eggplant puree, rapini pesto, cumin yoghurt...30.95

wood grilled wolf ranch **quail**, bacon & chard stuffing, soft polenta, wild mushroom, madeira sauce...28.95

three organic beef **mini burgers**, caramelized onion, mushroom, pt. reyes blue cheese...16.50

wood grilled, **porterhouse steak for two** "tuscan style", wild arugula, parmesan, fiordolio olive oil, roasted potato...66.95

## cheese plate

chefs daily selection served with seasonal accompaniments and toasted walnut bread...14.95

**bruce hill - chef/owner**

**jared rogers – chef/partner**

picco is proud to support local, sustainable producers... mariquita farm, county line harvest, zuckerman farm, brokaw avocado, star route farm, blossom bluff orchard, hamada farm, prather ranch beef, two x sea, da vero olive oil, k & j orchard, wine forest mushrooms, redwood hill, point reyes cheese, j & k smith farms, andante dairy, straus dairy, hog island oysters, bellwether farm, bodega artisan cheese... thank you for helping us keep it local