

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

espelette-marinated **oregon bay shrimp**, corn crema, lemon, fennel, cilantro 18

avocado bruschetta, villa manodori balsamico, chorizo leon, maldon sea salt 14

mesquite grilled **octopus**, black olives, chickpea puree, erbette chard stems, house cured pancetta picante 19

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

soup, salad & vegetables

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

quinoa salad, kale, cherry tomato, cucumber, garlic, anise sprouts, nardello peppers, shaved vegetables 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 & housemade pasta

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

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, erbette chard, roasted mushrooms, black truffle butter, grana padano 18

sea & land

mesquite grilled **salmon**, poached summer squashes, cherry tomato conserva, petit basil 36

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