

designed to share...

small bites

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

*local **halibut crudo**, pickled fennel, fermented strawberry & wasabi coulis, tare, shiso, rice puffs 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**, smoked potatoes, black garlic aioli, chinese celery, tōgarashi, bonito flake 19

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

soup & salad

chilled **english pea & asparagus soup**, lime crème fraîche, mint, crispy prosciutto 9

di stefano **burrata**, strawberry, pistachio, watermelon radish, wild arugula, frisée, croutons, lambrusco vinaigrette 16

marinated **beets**, sheep's milk feta, bitter orange gastrique, tarragon, toasted sesame tuile 12

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

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

housemade pasta

english pea & mint **agnolotti**, morel mushrooms, asparagus, wild mushroom brodo 19

trompetti, roasted sonoma duck ragu, sweet corn, fennel, castelvetro olive, calabrian chili, parmesan crisps 19

gnocchi, house made fennel sausage, erbetta chard, roasted mushrooms, black truffle butter, grana padano 18

spaghetti al pomodoro, blistered cherry tomato, fresh garlic, chili flake, genovese basil, bread crumbs 17

vegetables for the table

mexican style street **corn**, smoked pimenton, korean chili flake, meyer lemon aioli, cotija cheese, cilantro, lime 12

oven roasted **carrots**, dukkah spice, pickled currants, wild nettle pesto, toasted pumpkin seeds 12

mesquite grilled **jumbo asparagus**, meyer lemon mousseline, herb salad 14

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

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

sea & land

pan roasted **market fish**, citrus braised fennel, sweet corn, garlic scapes, black garlic emulsion a/q

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

mesquite-grilled & porcini dusted **pork chop**, emmer farro, nectarine, cherry salsa rustica, natural jus 38

sonoma **duck breast**, scallion & leek rösti potato, sierra porcini, braised torpedo onion, red wine duck jus 39

chefs- bruce hill, willi nordby, gesser de leon, eduardo 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

especially if you have certain medical conditions