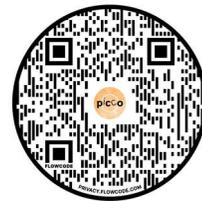


pizzeria picco & picco



picco classics (available after 5pm)

- * hand line caught **ahi tuna tartare**, asian pear, shiso, sesame, soy, fresh wasabi, sticky rice cakes 19
- * **kampachi crudo**, leche de tigre, white soy, red onion escabeche, micro cilantro 19
- mesquite grilled **octopus**, crispy sunchoke, olives, harissa, aleppo aioli 19
- avocado bruschetta**, villa manodori balsamico, chorizo leon, maldon sea salt 14
- spring tartine**, double 8 dairy ricotta, fava bean pistou, preserved lemon, pickled ramps, aleppo pepper, mint 14
- wok tossed **broccoli di ciccio**, preserved lemon, toasted garlic & chili condiment 12
- mexican style **street corn**, chipotle aioli, cilantro, parmesan 12
- toy box squash**, panang curry, coconut milk, cilantro 12
- kennebec fries**, roasted garlic aioli, ketchup 9
- roasted **fingerling potatoes**, straus butter, garlic, herbs 9
- tare glazed **pork belly sliders** (3), kimchi slaw, furikake aioli, jalapeno, sweet roll 18
- risotto**, summer squash, eggplant, cherry tomatoes, micro basil 12 half order 20 full order
- gnocchi**, fennel sausage, erbetta chard, roasted mushrooms, perigord truffle butter, grana padano 25
- pappardelle**, spring lamb ragout, english peas, soffrito, pecorino-romano 25
- local **king salmon**, shiitake mushrooms, toy box squash, farro verde, smoked dashi 30
- half chicken**, oven roasted fingerling potatoes, charred shallot & pedro ximenez sherry vinaigrette 29
- mesquite grilled 14oz **dry-aged ribeye** "tuscan style", arugula, shaved parmesan, grilled lemon 59

antipasti

- warm **olives**, rosemary, lemon, garlic 6
- prosciutto**, wild arugula 12
- applewood smoked buffalo **wings** (6), blue cheese buttermilk ranch, pickled jardiniere 15
- roasted pork & beef **meatballs**, san marzano tomato sauce, torn basil, mozzarella, hearth flat bread 14

soup & salad (add chicken breast 6 or salmon 12 to any salad)

- mushroom bisque**, roasted wild mushrooms, chive, straus cream 10
- rocket man**, organic wild arugula, extra virgin olive oil, sea salt 10
- baby lettuce**, cucumber, radish, marcona almonds, zinfandel vinaigrette 12
- chop**, romaine, radicchio, black olives, red bell peppers, pickled onion, soppressata, feta, herb vinaigrette 14
- little gem**, hobbs' bacon, crispy shallots, pickled onion, smoked pt. reyes blue cheese buttermilk dressing 14
- caesar**, romaine hearts, garlic croutons, farm egg & anchovy dressing, parmesan 13
- quinoa**, avocado, mango, jicama, smoked pecans, coconut-lime vinaigrette 14

pizza

- margherita**, tomato sauce, basil, mozzarella, parmesan, de padova extra virgin olive oil 18 w/ buffalo mozzarella 23
- devinci**, spicy marinara, double 8 dairy buffalo stracciatella cheese, fresh garlic, basil, sea salt 22
- trek**, buffalo mozzarella, cherry tomatoes, basil, fresh garlic, olive oil, sea salt 22
- evil**, buffalo chicken, crumbled hobb's bacon, scallion, pickled red onion, mozzarella, parmesan 23
- nishiki**, shishito peppers, house made sausage, mozzarella, fontina, parmesan, oregano, fresh garlic 21
- kona**, tomato sauce, mozzarella, parmesan, jalapeño, scallion, red onion, chili flakes, pineapple, house coppa 21
- son of yeti**, hen of the woods mushrooms, leeks, thyme, fresh garlic, mozzarella, pecorino, parmesan 22
- bianchi**, lacinato kale, roasted garlic, house smoked mozzarella, calabrian chili, castelvetro olives 19
- marin**, roasted garlic, shaved organic potatoes, mozzarella, parmesan, rosemary oil 19
- ibis**, prosciutto, oregano, shaved garlic, mozzarella, parmesan, arugula, de padova extra virgin olive oil 22
- cannondale**, house made fennel sausage, roasted peppers & onion, mozzarella, basil 20
- specialized**, tomato sauce, house made fennel sausage, hobbs pepperoni, mozzarella, parmesan, basil 21

pizza additions

- buffalo mozzarella 5
- prosciutto 6
- whole calabrian chilies 1.50

dessert / ice cream & toppings

- chocolate budino**, hazelnut praline, candied hazelnuts 9
- angel food cake**, strawberry-rhubarb compote 9
- straus dairy **soft serve ice cream**, vanilla bean, chocolate or swirl 6
- paesano extra virgin olive oil & maldon sea salt 1.25
- dark caramel .75
- marcona almonds 1.00
- cocoa-almond cookie crumble 1.00
- hard chocolate shell or hot fudge 1.25
- seasonal market fruit 1.50

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

a 3% fee will be added to each guest check to help offset governmental employee mandates