

designed to share...

small bites

- *oyster on the half shell, chile-cilantro mignonette a/q
- *kampachi crudo, citrus, avocado, castelvetrano olive, shallot, olio nuovo, crispy artichoke & garlic chips 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**, black olives, chickpea puree, erbetta chard stems, pancetta picante 19
- 3 brandt beef **mini burgers**, crimini mushrooms, caramelized onions, point reyes blue cheese 18

soup & salad

- roasted **mushroom soup**, duxelles, chives, lemon oil 9
- marinated **beets**, seasonal greens, meyer lemon goat cheese, cocoa nib-hazelnut crumble, huckleberry gastrique 13
- little gems**, herbed buttermilk dressing, cucumber, radish, crispy shallots, pickled onion 13
- raw baby kale**, shaved fennel, crispy quinoa, lemon puree, lambrusco vinaigrette, pecorino, table grapes 13
- poached pear & baby lettuce**, honey roasted walnuts, gorgonzola dolce, pork belly "croutons" 15

housemade pasta

- roasted **butternut squash ravioli**, straus brown butter chestnuts, sage, parmigiano reggiano, aged balsamic 16
- juniper scented **rigatoni**, brandt beef short rib ragu, grana padano crema, black garlic gremolata 18
- gnocchi**, house made fennel sausage, erbetta chard, roasted mushrooms, black truffle butter, grana padano 18

vegetables for the table

- roasted **cauliflower gratin**, black truffle béchamel, chopped egg, endive, breadcrumbs, parsley 12
- roasted **delicata squash**, straus yogurt, ras el hanout granola, pomegranate, lime, cilantro 11
- mesquite-roasted **brussels sprouts**, crispy bacon & tart apple vinaigrette 13
- hand-cut kennebec **fries**, bruce's aioli, ketchup 9

sea & land

- poached bolinas **ling cod**, daikon radish, tempura broccoli di cicco & bunashimeji mushrooms, dashi broth 37
- grilled ½ chicken "**coq au vin**", pinot noir marinade, pork belly, sunchokes, little potatoes, pearl onions, thyme 29
- flannery beef **prime new york steak**, "tuscan style", star route arugula, shaved parmesan, fiordolio olive oil 47
- mesquite-grilled **pork chop**, "farrotto", red kuri squash puree, bourbon spiced apples, baby turnips, brown butter 35

chefs- bruce hill, 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

especially if you have certain medical conditions