

# Piccino

olives, marinated castelvetrano 6

focaccia, house made bread, olive oil 4

roasted corn soup, brentwood corn, new potato, chili de arbol 10

mixed lettuces, red wine vinaigrette, oregano 13

burrata, poblano salsa verde, pole beans, k & j orchard stone fruit, ramp 24

charred watermelon salad, cured black olive, preserved orange, feta 15

strozzapreti, mariquita farms cherry tomato, almond, parmesan 25

chioccioline, fennel sausage, braised kale, parmesan 23

pork and beef polpetta, crushed tomato, parmesan 12 / 20

mcfarland springs trout, cucumber, chickpea salad, sesame seed 28

rabbit fritto, oyster mushroom crema, pickled padron 36

margherita: tomato, mozzarella, sicilian oregano 17

bianca: parmesan, pecorino, mozzarella, garlic, chili oil 18

funghi: roasted mushroom, stracchino, garlic, parsley 22

salsiccia: house made pork sausage, tomato, red onion, calabrian chili 22

estate: fig, prosciutto, balsamico arugula, crescenza 24

white anchovy 4 | egg 3 | arugula 3 | sausage 4 | olives 3 | pepperoni 4 | calabrian chili 2

zeppole, apricot-strawberry jam 10

chocolate budino, hazelnut, sea salt 12

honey polenta cake, roasted peach, buttermilk whipped cream 10

out of concern for our resources, water will be served on request only.

a 6% surcharge will be added to each check to offset san francisco mandates.

consuming raw or undercooked ingredients may increase your risk of foodborne illness