

# P i c c i n o

olives, marinated castelvetrano 6

focaccia, house made bread, cherry tomato, olive oil 4

pickled green tomato, focaccia 10

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

mixed lettuces, red wine vinaigrette, oregano 13

burrata, heirloom tomato, pickled green tomato relish, bottarga, crackers 24

piccino bean salad, pole bean, marcona almond, aioli, crispy onions, mustard seeds 15

strozzapreti, chanterelle mushroom, brentwood corn, pecorino tartufo 26

chiocciolle, fennel sausage, braised kale, parmesan 23

cresecelle, nasturtium, ricotta, sweet 100 tomato sauce 21

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

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

margherita: tomato, mozzarella, basil 17

summer bianca: heirloom tomato, pecorino, mozzarella, garlic, chili oil 21

funghi: roasted mushroom, stracchino, garlic, parsley 22

salsiccia: house made pork sausage, red onion, jimmy nardello 23

fig: prosciutto, balsámico, arugula, crescenza 24

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

zeppole, bay leaf sugar, strawberry jam 10

chocolate panna cotta, mixed berry, basil, cocoa nib 12

crostata, k & j orchard plum, brown butter ice cream, crumble 12

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

a 4% surcharge will be added to each check to offset san francisco mandates.

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

