

# PIATTI

## MARKET MENU

*The "Market Menu" is written at the Farmers Markets while we are handpicking the most beautiful in-season Marin County/Northern California produce and goods. This menu is inspired by our local/seasonal bounty and changes nightly.*

— Chef Todd Shoberg

### **SOUP** ... 4.5/6.5

Smoked Tomato, *Full Belly* Spring Onion & Garlic, Cream

### **ARUGULA** ... 13

*County Line Harvest* Wild Arugula, *Williamson Farms* Strawberries, *Full Belly* Pecans, Vanilla Black Pepper Vinaigrette, *Sky Hill* Goat Cheese

### **GEMS** ... 15

*County Line Harvest* Gem Lettuce, Poached *Triple T Ranch* Duck Egg, Fried *Full Belly* Spring Onion, Truffled *Marshall's Farm* Honey Vinaigrette, Mezzo Secco

### **RISOTTO** ... 21

Thyme Roasted Crimini Mushrooms, *Zuckerman's* Asparagus, *County Line Harvest* Wild Arugula, Parmesan Broth, Truffle

### **FISH STEW** ... 25

Arctic Char, *Zoe's* Calabrese Sausage, Calabrian Chili, Prawns, Black Mussels, Vodka Crushed Tomato Broth, Grilled Ciabatta Toast, *Joe's* Meyer Lemon

### **COD** ... 22

*Mt. Tam 'Old Bay'* Fried Ling Cod, *Zuckerman's* Asparagus, *Little Organic Farms* Gold Potatoes, Tarragon Buttermilk Dressing, Fried Capers