



GROUP DINNER MENU \$60

per person

SNACKS

(served upon arrival for the table)

TOASTED M+O BREAD (vegan) extra virgin olive oil, sea salt

CASTELVETRANO OLIVES (vegan, gf)

STARTERS

(select two, served for the table)

GARLIC KNOT extra virgin olive oil, sea salt (v)

CRISPY POLENTA FRIES warm housemade tomato sauce, parmesan, herbs (v, gf)

PROSCIUTTO TOAST local burrata, hot honey, basil

DWELLEY FARMS CORN BISQUE croutons, chili powder, chive (v)

CHEESE PLATE chef's selected cheese, local honeycomb, crispy rosemary, Fat Uncle Farms roasted almonds, toasted baguette (v)

CHEESE + MEAT chef's selected cheese, prosciutto di parma, local honeycomb, crispy rosemary, Fat Uncle Farms roasted almonds, toasted baguette

ARUGULA + RADICCHIO fried caper, fennel, parmesan, lemon anchovy vinaigrette (v, vq, gf)

MILO CHOPPED pepperoni, pickled chili, tomato, olive, red onion, fresh mozzarella, garbanzo, red wine vinaigrette (av, vq, gf)

HEIRLOOM TOMATO, PEACH & BURRATA SALAD basil, aged balsamic, extra virgin olive oil (v, vq, gf)

WOOD-FIRED BROCCOLINI CACIO E PEPE cacio cavallo cream, black pepper, lemon, breadcrumbs (v)

WOOD- FIRED ROMANO BEANS peperonata, sungold tomatoes, sherry vinegar, extra virgin olive oil (vegan, gf)

PIZZA, PASTA + PROTEINS

(select three, served for the table)

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v)

A.G.C.T PIZZA arugula, garlic confit, fontina, parmesan, mozzarella, truffle oil (v)

MIXED MUSHROOM PIZZA fontina val d'Aosta, thyme, lemon zest, parmesan (v)

CRISPY PEPPERONI PIZZA mozzarella, tomato sauce

PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce

SAUSAGE + BROCCOLINI braised garlic, mozzarella, tomato cream

BURRATA + PROSCIUTTO DI PARMA PIZZA tomato sauce, arugula, olive oil, sea salt

BRAISED BACON + STONE FRUIT PIZZA fontina cream, seasonal stone fruit, aged balsamic

SOPPRESSATA + ROASTED RED PEPPER PIZZA red onion, tomato sauce, provolone

RIGATONI BOLOGNESE clover cream, parsley, parmesan

FUSILLI walnut basil pesto cream, market vegetables, burrata, breadcrumbs, chili oil (v)

ZITI ALLA GENOVESE braised beef ragu, pecorino

LITTLENECK CLAMS & TOMATO 'NDUJA white wine, fennel brodo, country toast (+8 pp)

MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula, red onion (+3 pp)

CRISPY ORGANIC CHICKEN MILANESE arugula, creamy lemon dressing, market herbs, aged parmesan (+6 pp)

v=vegetarian av=available vegetarian vq=available vegan gf=gluten-free

We are not a certified gluten-free restaurant and cannot ensure cross contamination will never occur. Please inform your server if you have a food allergy.

Prices do not include tax or service charge, which are additional
A 21% service charge is added to all parties of 7 or more

our amazing management team:
chris, mallika, fiala, dean, steve
gigi, brenna, andrea



GROUP LUNCH MENU \$55

per person

STARTERS

(select two, served for the table)

GARLIC KNOT extra virgin olive oil, sea salt (v)

CRISPY POLENTA FRIES warm housemade tomato sauce, parmesan, herbs (v, gf)

PROSCIUTTO TOAST local burrata, hot honey, basil

DWELLEY FARMS CORN BISQUE croutons, chili powder, chive (v)

CHEESE PLATE chef's selected cheese, local honeycomb, crispy rosemary, Fat Uncle Farms roasted almonds, toasted baguette (v)

CHEESE + MEAT chef's selected cheese, prosciutto di parma, local honeycomb, crispy rosemary, Fat Uncle Farms roasted almonds, toasted baguette

ARUGULA + RADICCHIO fried caper, fennel, parmesan, lemon anchovy vinaigrette (v, vq, gf)

MILO CHOPPED pepperoni, pickled chili, tomato, olive, red onion, fresh mozzarella, garbanzo, red wine vinaigrette (av, vq, gf)

WOOD-FIRED BROCCOLINI CACIO E PEPE cacio cavallo cream, black pepper, lemon, breadcrumbs (v)

HEIRLOOM TOMATO, PEACH & BURRATA SALAD basil, aged balsamic, extra virgin olive oil (av, vq, gf)

WOOD- FIRED ROMANO BEANS peperonata, sungold tomatoes, sherry vinegar, extra virgin olive oil (vq, gf)

PIZZA, PASTA + PROTEINS

(select three, served for the table)

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v)

A.G.C.T PIZZA arugula, garlic confit, fontina, parmesan, mozzarella, truffle oil (v)

MIXED MUSHROOM PIZZA fontina val d'Aosta, thyme, lemon zest, parmesan (v)

CRISPY PEPPERONI PIZZA mozzarella, tomato sauce

PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce

SAUSAGE + BROCCOLINI PIZZA braised garlic, mozzarella, tomato cream

BURRATA + PROSCIUTTO DI PARMA PIZZA tomato sauce, arugula, olive oil, sea salt

BRAISED BACON + STONE FRUIT PIZZA fontina cream, seasonal stone fruit, aged balsamic

SOPPRESSATA + ROASTED RED PEPPER PIZZA red onion, tomato sauce, provolone

RIGATONI BOLOGNESE clover cream, parsley, parmesan

FUSILLI walnut basil pesto cream, market vegetables, burrata, breadcrumbs, chili oil (v)

ZITI ALLA GENOVESE braised beef ragu, pecorino

BUCATINI CARBONARA guanciale, egg, parmigiano, black pepper, chives

MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula, red onion (+3 pp)

CRISPY ORGANIC CHICKEN MILANESE arugula, creamy lemon dressing, market herbs, aged parmesan (+6 pp)

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GROUP BRUNCH MENU \$50

per person

STARTERS

please select one

WARM M+O COUNTRY BREAD jam, butter (vq)

PASTRY PLATTER chef's selection of fresh baked pastries and breads (v) (+5 pp)

GARLIC KNOT extra virgin olive oil, sea salt (v)

MILO CHOPPED pepperoni, pickled chili, radish, olive, red onion, fresh mozzarella, garbanzo, red wine vinaigrette (av, vq, gf)

ARUGULA + RADICCHIO fried caper, fennel, parmesan, lemon anchovy vinaigrette add chilled wild shrimp (v, vq, gf) (+7 pp)

MAIN DISHES

please select three

CLOVER FARMS YOGURT + HOUSEMADE SEEDED GRANOLA market fruit (v)

MILO + OLIVE BAGEL crème fraîche, onion, cherry tomato, olive oil, salt, pepper (v)

SANTA BARBARA SMOKEHOUSE LOX BAGEL cream cheese, red onion, crispy capers

SLOW-COOKED EGGS IN PEPERONATA SKILLET parmesan, garbanzo, herbs, breadcrumbs, baguette (v)

AVOCADO TOAST pepita crunch (pumpkin seeds, sunflower seeds, sesame seeds), house pickles, fresh herbs on toasted country bread (v)
sub egg whites (+2 pp)

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v)

BREAKFAST PIZZA pork belly sausage, farm egg, roasted potato, fontina cream, pickled fresno chili, mozzarella

MILO BREAKFAST scrambled eggs, bacon, crispy potatoes, arugula, baguette toast

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GROUP BREAKFAST MENU \$50

per person

STARTERS

please select one

WARM M+O COUNTRY BREAD jam, butter (vq)

PASTRY PLATTER chef's selection of fresh baked pastries and breads (v) (+5 pp)

GARLIC KNOT extra virgin olive oil, sea salt (v)

MILO CHOPPED pepperoni, pickled chili, radish, olive, red onion, fresh mozzarella, garbanzo, red wine vinaigrette (av, vq, gf)

ARUGULA + RADICCHIO fried caper, fennel, parmesan, lemon anchovy vinaigrette
add chilled wild shrimp (v, vq, gf) (+7 pp)

MAIN DISHES

please select three

MILO BREAKFAST scrambled eggs, bacon, crispy potatoes, arugula, baguette toast

CLOVER FARMS YOGURT + HOUSEMADE SEEDED GRANOLA market fruit (v)

MILO + OLIVE BAGEL crème fraîche, onion, cherry tomato, olive oil, salt, pepper (v)

SANTA BARBARA SMOKEHOUSE LOX BAGEL cream cheese, red onion, crispy capers

AVOCADO TOAST pepita crunch (pumpkin seeds, sunflower seeds, sesame seeds), house pickles,
fresh herbs on toasted country bread (v)
sub egg whites (+2 pp)

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v)

BREAKFAST PIZZA pork belly sausage, farm egg, roasted potato, fontina cream, pickled fresno chili, mozzarella

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