



GROUP BRUNCH MENU \$50

(+tax, healthcare, 21% service charge)
served family-style or buffet

STARTERS

(select one, served for the table)

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

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

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 (v, vq, gf *capers share fryer with non-gf items)

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

MAIN DISHES

(select three, served for the table)

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 sub egg whites (+2 pp) (v)

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v) (MAKE GLUTEN-FREE + 5 pp)

BREAKFAST PIZZA pork belly sausage, farm egg, roasted potato, fontina cream, pickled fresno chili, mozzarella (MAKE GLUTEN-FREE + 5 pp)

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

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.

A 18% service charge and 3% admin fee is implemented for all large reservations.

A 4% charge is added by the restaurant to all checks to help offer fully covered healthcare to all employees.

Please let us know if you have any questions.

Thank you for supporting a healthier staff.

our amazing management team:
chris, jesse, mallika, fiala, moné,
gigi, brenna, andrea



GROUP BREAKFAST MENU \$50

per person

(+tax, healthcare, 21% service charge)
served family-style or buffet

STARTERS

(select one, served for the table)

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

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

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 (v, vq, gf **capers share fryer with non-gf items*)
add chilled wild shrimp (+7 pp) (v, vq, gf)

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

MAIN DISHES

(select three, served for the table)

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
sub egg whites (+2 pp) (v)

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v) (MAKE GLUTEN-FREE + 5 pp)

BREAKFAST PIZZA pork belly sausage, farm egg, roasted potato, fontina cream, pickled fresno chili, mozzarella (MAKE GLUTEN-FREE + 5 pp)

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

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GROUP LUNCH MENU \$55 per person

(+tax, healthcare, 21% service charge)
served family-style or buffet

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

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 **capers share fryer with non-gf items*)

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

CASTELFRANCO + PINK PEARL APPLE SALAD pomegranate, walnuts, chevre, mint, blackberry vinaigrette (v, gf, av)

PLUOT + ENDIVE SALAD citrus vinegar, chives, mint, pecorino, crushed croutons (v, av, agf)

PIZZA, PASTA + PROTEINS

(select three, served for the table)

MAKE ANY PIZZA GLUTEN-FREE (+ 5 pp)

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

WARREN FARMS PEAR + BLUE CHEESE PIZZA red onion, tomato sauce, provolone

SUSAGE + SEASONAL VEGGIE braised garlic, mozzarella, tomato cream

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

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

CAVATELLI BASIL VERDE pistachios, cherry tomato, parmesan (v, vq)

PAPPARDELLE BOLOGNESE clover cream, parsley, parmesan

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 DINNER MENU \$60 per person

(+tax, healthcare, 21% service charge)
served family-style or buffet

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

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 **capers share fryer with non-gf items*)

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

CASTELFRANCO + PINK PEARL APPLE SALAD pomegranate, walnuts, chevre, mint, blackberry vinaigrette (v, gf, av)

PLUOT + ENDIVE SALAD citrus vinegar, chives, mint, pecorino, crushed croutons (v, av, agf)

PIZZA, PASTA + PROTEINS

(select three, served for the table)

MAKE ANY PIZZA GLUTEN-FREE (+ 5 pp)

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

WARREN FARMS PEAR + BLUE CHEESE PIZZA red onion, tomato sauce, provolone

SAUSAGE + SEASONAL VEGGIE braised garlic, mozzarella, tomato cream

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

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

CAVATELLI BASIL VERDE pistachios, cherry tomato, parmesan (v, vq)

PAPPARDELLE BOLOGNESE clover cream, parsley, parmesan

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)

CHEF SELECTED DESSERT

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