



# GROUP DINNER MENU \$60 per person

(+ tax, healthcare, 20% service charge)  
served family-style

## SNACKS

(served for the table upon arrival)

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

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

v = vegetarian avq = available vegan av = available vegetarian gf = gluten-free agf = available 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.

20% service charge is implemented for all large party 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