



LARGE PARTY DINNER MENU \$60 per person

(+tax, healthcare, 18% 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

(choose two)

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

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

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)

WOOD-FIRED CACIO E PEPE BROCCOLINI pecorino, black pepper & garlic (v,vq,agf)

MARINATED BEETS & FRISEE cara cara, blood orange, red grapefruit, whipped goat cheese + ricotta,
breadcrumbs & champagne vinaigrette (v, gf, av)

ENTREES

(choose three)

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)

TRADITIONAL PEPPERONI PIZZA mozzarella, tomato sauce

PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce

SAUSAGE + BROCCOLINI PIZZA braised garlic, mozzarella, tomato sauce

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

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

BUCATINI ALLA AMATRICIANA tomato sauce, arugula, olive oil & sea salt

PAPPARDELLE BOLOGNESE clover cream, parsley, parmesan

BASIL PESTO CASSARECCE basil, pine nuts, garlic, pecorino romano & cherry tomatoes (v,vq)

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)

MAKE ANY PIZZA GLUTEN-FREE (+ 5 pp)

DESSERT

NEW YORK STYLE CHEESECAKE salted caramel sauce & market berries (gf)

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.
OUR GLUTEN-FREE PRODUCTS ARE MADE WITH ORIGINAL SUNSHINE FLOUR. PLEASE REVIEW FOR YOUR SAFETY.

A 18% service charge for our service staff
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, sara, mallika, moné,
gigi, brenna, andrea



GROUP LUNCH MENU \$55 per person

(+tax, healthcare, 18% 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

(choose two)

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

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

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)

WOOD-FIRED CACIO E PEPE BROCCOLINI pecorino, black pepper & garlic (v,vq,agf)

MARINATED BEETS & FRISEE cara cara, blood orange, red grapefruit, whipped goat cheese + ricotta,
breadcrumbs & champagne vinaigrette (v, gf, av)

ENTREES

(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)

TRADITIONAL PEPPERONI PIZZA mozzarella, tomato sauce

PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce

SAUSAGE + BROCCOLINI PIZZA braised garlic, mozzarella, tomato sauce

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

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

BUCATINI ALLA AMATRICIANA tomato sauce, arugula, olive oil & sea salt

PAPPARDELLE BOLOGNESE clover cream, parsley, parmesan

BASIL PESTO CASSARECCE basil, pine nuts, garlic, pecorino romano & cherry tomatoes (v,vq)

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)

MAKE ANY PIZZA GLUTEN-FREE (+ 5 pp)

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LARGE PARTY BRUNCH MENU \$50

(+tax, healthcare, 18% service charge)
served family-style or buffet

STARTERS

(choose one, served for the table)

ASSORTED PASTRY PLATTER (v) chefs selection breakfast pastries

OR

WARM CINNAMON ROLLS (v) clover cream cheese

BRUNCH ENTREES

(choose three, served family-style)

MILO + OLIVE BAGEL whipped cream cheese, cherry tomatoes, red onion & crispy capers (v)

CREAMY KENTER CANYON FARMS POLENTA (gf, av) poached eggs, bacon & arugula

WARM 3 GRAIN BOWL (v) farro, fife, quinoa, poached eggs, avocado, butternut squash, broccolini, goat cheese & basil pesto

MILO BREAKFAST (gf) scrambled eggs, roasted rosemary potatoes, choice of Neuske bacon or housemade sausage patties

BACON FRITTATA choice of Niman Ranch bacon, potatoes, cheddar & chived

MUSHROOM FRITTATA (v) maitake and oyster mushrooms, arugula & charmelize onion

CASARECCE PASTA (v) basil, pinenuts, garlic, parmigiano & cherry tomatoes

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

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

CRISPY ORGANIC CHICKEN MILANESE arugula, lemon vinaigrette & parmigiano (+6/pp)

SIDES

(choose two)

ROASTED ROSEMARY POTAOES (v)

HOUSEMADE SAUSAGE PATTIES

NEUSKE BACON

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