



# GROUP BREAKFAST MENU \$50

per person

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

## 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

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 21% service charge is added to all parties of 7 or more.

A 3% charge is added by the restaurant to all checks to help offer fully covered health care 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,  
gigi, brenna, andrea



## GROUP BRUNCH MENU \$50

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

### STARTERS

please select one

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

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

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

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

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

### MAIN DISHES

please select three

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

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

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

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

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

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

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 LUNCH MENU \$55

per person

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

## 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)

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

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

## 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 + SEASONAL VEGGIE 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 (v)

RIGATONI BOLOGNESE clover cream, parsley, parmesan

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

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

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)  
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 RAMANO BEANS peperonata, sungold tomatoes, sherry vinegar, breadcrumbs, extra virgin olive oil (vegan)

## 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 + SEASONAL VEGGIE 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  
FUSILLI walnut basil pesto cream, market vegetables, burrata, breadcrumbs, chili oil (v)  
RIGATONI BOLOGNESE clover cream, parsley, parmesan  
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)

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