

# Small & To Share

Warm Olives - 9  
Mediterranean Olive Mix / Castelvetro / Garlic

Sauteed Corn Off The Cob - 11  
Chili Butter

Bowl of Soup - 12

MSK Fries - 12  
House Cut Russet Potato / Rosemary / Sea Salt / MSK Spices

Deep Fried Green Tomatoes - 12  
Lemon Aioli

Woodfire Roasted Summer Squash - 14  
Garlic Confit / Basil

Early Summer Berries - 15  
Organic Straus Yogurt / Local Honey / McCauley's Olive Oil /  
Roasted Pistachio / Mustard Flower

Fritto Misto - 15  
Meyer Lemon / Asparagus / Fava Bean / Spring Onion / Lemon Aioli

Polenta Cakes - 15  
Shaved Asparagus Salad / Fava Leaf Pesto / Parmesan

Green Fuzzy Almond Salad - 16  
Tangerine / Blood Orange / Blueberry / Mint / Whipped Feta / Kalamata Olive

Grilled Asparagus - 16  
Applewood Smoked Bacon / Mustard Dressing / Shaved Egg

Little Gem Salad - 16  
Persian Cucumber / Avocado / Macerated Onion / Fava Bean /  
Feta / Herb Yogurt Dressing

Organic House Made Chips, Salsa, Guacamole - 18  
Summer Squash & Corn Salsa Roja

Saffron Marinated Skewers  
Wood-Fired Flat Bread / Fresh Herbs / Yogurt Dressing / Sumac  
Chicken Thigh - 16 // Filet Mignon - 20

Di Stefano Burrata - 29  
Wild Arugula / Prosciutto / Kalamata Olives / Local Olive Oil /  
Oven Roasted Tomato / Acme Toast



05.16.25 Dinner

Served at 5 pm

We value quality over quantity.  
Sustainability over mass production.  
Natural over artificial.

We strive to find the ripest fruits, humanely-raised protein &  
freshest grains all while working with local, sustainable farms,  
ranches & fisheries.

We politely decline all menu substitutions.  
Please disclose all allergies to your server to ensure your safety.  
Consumption of undercooked meats may be harmful.

**Parties of 6 or more will be charged a 20% service fee.**

## Add to your pizza

Parmagiano Regiano 3

Kalamata Olives // Wild Arugula 3

Red Onions // Garlic Confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto

# Main

Sweet Pea & Mint Ravioli - 31  
Ricotta Sauce / Parmesan / Leek Ash Oil

House Made Fennel Sausage Pasta - 32  
Fresh Papperdelle / Heirloom Tomato Sauce / Greens / Fresh Ricotta / Toasted Bread  
Crumbs

1/2 Pound Wagyu Cheese Burger - 34  
Beer Battered Onion Ring / Blueberry BBQ Sauce / Sharp White Cheddar /  
Wild Arugula / House Spring Onion Aioli / MSK Fries

Mary's Chicken al Mattone - 34  
Asparagus Panzanella Salad

Wild White Sea Bass - 39  
Fava Bean / English Pea / Asparagus / Romanesco / Organic Rainbow Carrot /  
Olive-Caper Meyer Lemon Salsa

Sierra Nevada Farms Bone-In Pork Chop - 39  
Roasted Summer Squash / House Made Strawberry & Basil Jam

Grilled Painted Hills Hanger Steak - 47  
Yukon Potato / Grilled Delta Asparagus

# Pizza

Margherita - 24  
Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29  
Sweet Yellow Corn / Tomato Sauce / Mozzarella

Asparagus - 30  
Fava Leaf Pesto / Mozzarella / Oven Roasted Tomato /  
Kalamata Olives / Spring Onion / Feta

Nduja Sausage - 31  
Summer Squash/ Spring Onion / Fresh Mozzarella / Lemon / Fried Rosemary

Prosciutto - 33  
Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Oven Roasted Tomato