

Small & To Share

Warm Olives - 9
Mediterranean Olive Mix / Castelvetroano / Garlic

Sauteed Corn Off The Cob - 11
Chili Butter

Woodfire Roasted Shishito Peppers - 11

Bowl of Soup - 12

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

Deep Fried Green Tomatos - 12
Lemon Aioli

Woodfire Roasted Summer Squash - 14
Garlic Confit / Basil

Roasted Eggplant - 15
Watermelon / Ricotta Salata / Morrocan Curred Black Olives / Mint / Sherry Vinaigrette

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

Organic Stone Fruit Carpaccio - 16
Whipped Laura Chenel Goat Cheese / Toasted Pistachio / Local Honey / Wild Arugula / Corriander

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



06.20.25 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

- Parmaggiano Regiano 3
- Kalamata Olives // Wild Arugula 3
- Red Onions // Garlic Confit 3
- Fennel Sausage // Ham // Pepperoni 4
- Burrata // Prosciutto

Main

Organic Summer Squash & Sweet Corn Ravioli - 29
Pecorino Romano / Breadcrumbs

Fra'Mani Pancetta Pasta - 32
Fresh Fettucini / Garlic / Mint / English Pea / Fresh Ricotta / Egg Yolk

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

Mary’s Chicken al Mattone - 34
Organic Blue Lake Beans / Chicken Demi Gloss

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

Wild King Salmon - 44
Fava Bean / English Pea / Brentwood Corn / Organic Rainbow Carrot / Olive-Caper Grapefruit Salsa

Grilled Painted Hills Ribeye - 59
Yukon Potato / Oven Roasted Shishito Peppers

Pizza

Margherita - 24
Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29
Sweet Corn / Tomato Sauce / Mozzarella

Fra'Mani Pancetta - 31
Yukon Gold Potato / Calabrian Chili / Mozzarella / Mint / Fresh Ricotta / Red Onion

Summer Squash - 31
Pesto / Mozzarella / Sweet Corn / Artichoke Heart / Goat Cheese

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