

# 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

Woodfire Roasted Summer Squash - 14  
Garlic Confit / Basil

Roasted Eggplant - 15  
Watermelon / Ricotta Salata / Kalamata 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 Feta Cheese / Toasted Corriander-Pistachio / Local Honey /  
Wild Arugula

Creamy Spinach Dip - 17  
Fried Shallot / Acme Toast / Parmesan

Organic Melon & Prosciutto - 17  
Aged Balsamic / Whipped Laura Chenel Goat Cheese / Roasted Pistachio

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

Tuna Tartar - 21  
Stonefruit / Berries / Avocado / Ginger Dressing / Crostini

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



06.30.25 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 9

# Main

Pasta Alla Norma - 29  
Fresh Fettucini / Mint / Heirloom Tomato Sauce / Ricotta Salata

Fennel Sausage Pasta- 32  
Fresh Fettucini / Heirloom Tomato Sauce / Fresh Ricotta /  
Greens / Toasted Breadcrumbs

1/2 Pound Wagyu Cheese Burger - 34  
Beer Battered Onion Ring / Shishito Pepper Relish / Sharp White Cheddar /  
Wild Arugula / Jalapeno-Blue Cheese Aioli / MSK Fries

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

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

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

Grilled Painted Hills Ribeye - 59  
Yukon Potato / Creamy Spinach

# Pizza

Margherita - 24  
Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29  
Sweet Yellow Corn / Tomato Sauce / Mozzarella

House-Made Fennel Sausage - 31  
Creamy Spinach / Red Onion / Mozzarella / Artichoke Heart / Grilled Peach

Black Mission Fig - 32  
Onion Cream / Goat Cheese / Lemon Thyle / Mozzarella / Aged Balsamic

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