

# 09.15.23 DINNER

## FOR THE TABLE

**Bowl of soup** 11

**MSK fries** - 10

Rosemary / sea salt / MSK spices

**Warm olives** - 10

Mediterranean olive mix / castelvetro / rosemary / garlic

**Di Stefano burrata** - 29

Wild arugula / prosciutto / kalamata olive / local olive oil / heirloom tomato

**Charcuterie platter** - 38

Pecorino romano / French marin petite brie / Cypress Grove truffle tremor  
Shaft's aged blue / mortadella / candied walnuts / house jam

**Kashke bademjan** - 16

Eggplant dip / acme toast / fresh herbs / Straus yogurt / cherry tomato

**House made organic chips, salsa & guacamole** - 17

Fire roasted corn & summer squash salsa / guacamole

**Summer stonefruit** - 15

Fresh ricotta / medjool dates / mint / local honey / pistachio-coriander

**Woodfire roasted Black Mission fig** - 16

Whipped goat cheese / prosciutto / aged pear balsamic

**Woodfire roasted shishito peppers** - 12

**Persian cucumber salad** - 14

Heirloom tomato / kalamata olive / fresh herbs / avocado / tomato vinaigrette

**Deep fried squash blossoms** - 13

Fresh ricotta & mozzarella / garlic confit / lemon / pesto

**Mary's chicken-potato salad** - 14

Woodfire roasted flat bread

**Little gem caesar** - 16

Croutons / parmesan / anchovy

**Persian yogurt dips** - 18

Shallot & dry mint dip / red cabbage and cucumber dip / woodfire flat bread

## ENTREE

**Sierra Nevada Farm pork chop** - 43

Roasted cauliflower / house made fig & balsamic jam

**Painted Hills bavette** - 49

Roasted squash / shishito butter

**Mary's Chicken al Mattone** - 34

Tomato panzanella salad / basil / feta / Persian cucumber / macerated red onion

**Wild halibut** - 39

Cranberry bean & vegetable ragu / cherry tomato & caper salsa

**Spinach & mozzarella ravioli** - 29

Heirloom tomato sauce / cherry tomato / basil / feta

**Fra'Mani pancetta pasta** - 34

Fresh papperdelle / garlic / fava beans / chili flake / egg yolk / fresh ricotta

**Fish 'n chips** - 32

Beer battered wild rockfish / MSK fries / tartar sauce / cabbage slaw

**Three wild fish tacos** - 31

Cabbage slaw / fire-roasted tomatillo salsa verde / sour cream

**½ Pound Waygu cheese burger** - 32

MSK pickles / fried green tomato / shishito & sweet pepper relish / charred jalapeno mustard / MSK fries

## PIZZA

**Margherita** - 24

Tomato sauce / fresh basil / fresh mozzarella

**Pepperoni** - 29

Shishito peppers / tomato sauce / mozzarella

**Prosciutto** - 32

Garlic confit / mozzarella / wild arugula / parmesan / heirloom tomato

**Balsamic roasted Black Mission fig** - 32

Onion cream / mozzarella / aged fig balsamic / goat cheese / lemon thyme

**Fra'Mani pancetta** - 32

Sweet peppers / caramelized onion / mozzarella / tomato sauce / fresh ricotta



## ADD TO YOUR PIZZA

Kalamata olives // wild arugula 3  
Red onions // Garlic confit 3  
Fennel Sausage // Ham // Pepperoni 4  
Burrata // Prosciutto 6  
Parmaggiano regiano 2.5