

# ANTIPASTI / APPETIZERS

## **Zuppa di Pomodoro | 6.50**

Our roasted tomato soup with parmesan, basil pesto, and rosemary croutons.

## **Bruschetta alla Romana | 9.95**

A classic done right - fresh tomato, garlic, and basil atop toasted ciabatta.

## **Funghi Stufani | GF | 9.95**

Stuffed baby Portobello mushroom cap; stuffed with a blend of Italian cheeses, herbs, and shiitake mushrooms baked in IL MITO's tomato sauce

## **Polpettone | Meatballs | 10.95**

Lemon-scented Roman-style meatballs atop grilled parmesan polenta, laced with arrabiata

## **Calamari Fritti 14.25**

Baby squid fried the Sicilian way and served with spicy garlic aioli dipping sauce

## **Involtini di Melanzane | GF | 9.95**

Thinly sliced grilled eggplant filled with roasted red bell peppers, aged mozzarella, & herbs - all layered with an oven-roasted tomato sauce, topped with cheese, and baked to bubbly perfection.

## **Frutti di Mare en Guazetto | GF | 16.75**

A seafood symphony of mussels, shrimp, dry pack organic bay scallops, and chopped clams all in an oven-roasted tomato white wine broth. Served with grilled garlic-infused ciabatta.

## **Formaggi | Cheese Plate | 15.50**

Naturally aged Prosciutto di Parma, part-poached apricot, fresh grapes, candied walnuts, toasted ciabatta crostini, and your choice of 3 of the following cheeses: Double Cream Brie, Gorgonzola, Pecorino Romano, Parmesan Reggiano, Asiago, Manchego (aged 12 months).

## **3 FOR \$33**

**ENJOY 3 COURSES FOR  
JUST \$33 EVERY  
TUESDAY, WEDNESDAY,  
THURSDAY, AND  
SUNDAY NIGHT!**

(NOT AVAILABLE ON HOLIDAYS OR  
WITH ANY OTHER PROMOTIONS)

## **CATERING**

**WE CATER ALL EVENTS!  
WEDDINGS, OFFICE  
PARTIES OR LUNCHESES,  
BIRTHDAYS, DELIVERIES,  
PICKUPS, WE DO IT ALL!**

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[SPECIALEVENTS@ILMITO.COM](mailto:SPECIALEVENTS@ILMITO.COM)

*Chef Michael Feker's Il Mito*

# INSALATA / SALADS

## **Insalata Mista | GF | 8.75**

A blend of baby California greens tossed in a white balsamic vinaigrette; topped with diced tomatoes, and julienne carrots.

## **Insalata Caprese | GF | 14.25**

Burrata cheese, oven-dried Roma tomatoes, fresh basil, extra virgin olive oil, and our delicious balsamic glaze.

## **Insalata Cesare | GFO | 10.95**

Fresh romaine with garlic-herb croutons, crispy onion haystack, hard-boiled eggs, crispy bacon, and freshly grated parmesan cheese

## **Insalata di Verdue Arrosto | GF | 13.25**

A classic Tuscan salad of oven-roasted tomatoes, marinated roasted peppers, caramelized onions, roasted vegetables (zucchini, eggplant, & squash), fresh herbs, roasted garlic, homemade balsamic glaze, and pesto.

## **Insalata di Dolce Patata e**

## **Barbabietole | GF | 12.25**

Salad composed of organic shredded kale with roasted organic beets, caramelized sweet potatoes, crumbled Wisconsin goat cheese, candied walnuts, and an orange vinaigrette.

# PIZZA

**GFO: gluten-free offered for an additional \$3.95**

## **Carne | 16.50**

Shaved black angus beef ribeye, Italian sausage, pepperoni, mushrooms, caramelized onions, and a medley of aged mozzarella & fontina cheeses.

## **Parma | 15.25**

Prosciutto di parma, arugula, and fresh mozzarella

## **Funghi | 15.25**

Blend of roasted exotic mushrooms complemented by roasted garlic cloves and fontina cheese.

## **Vegetariano | 15.25**

Grilled eggplant, zucchini, broccoli, tomatoes, roasted peppers, and basil pesto.

## **Margarita | 14.50**

Fresh mozzarella, grilled tomatoes, shredded basil, chopped fresh garlic, cracked pepper, and sea salt.

**GF = Gluten Free**

**GFO = Gluten Free Offered**

**Gluten Free Bread is available for 3.95**

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## PRIMI / PASTA

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### **Fettuccine alla Carbonara | 20.95**

Fettuccine pasta tossed with garlic organic chicken breast, apple smoked bacon, and sweat peas in a delicate carbonara sauce

### **Linguine | 20.95**

Linguine pasta tossed with baby deshelled clams, diver scallops, mussels, garlic, fresh herbs, roasted tomato, and white wine

### **Cappelli d'angelo con Pomodoro | 17.75**

Angel hair pasta tossed with oven-dried tomatoes, roasted garlic cloves, basil, and Chef Feker's own extra virgin olive oil

### **Fekerized Lasagna | 19.75**

Layers of lasagna pasta, shredded black angus beef short ribs, Wisconsin cheese, Chef Feker's signature roasted mushroom béchamel sauce, topped with tomato sauce and parmesan.

### **Tortelloni ai Funghi | 17.75**

Homemade tortellini filled with a medley of mushrooms, ricotta, and fresh herbs, tossed in a creamy mushroom sauce.

### **Risotto ai Gamberetti | 20.95**

Risotto with wild-caught gulf shrimp, Michigan asparagus, & sun dried tomato all in a creamy asparagus sauce.

### **Spaghetti Bolognese | 19.75**

Feker's Family Recipe meat sauce of Italian sausage, home-ground chuck, antibiotic-free ground chicken, and fresh herbs - slow cooked in a red wine and tomato reduction.

### **Ravioli di Zucca | 17.75**

Homemade ravioli filled with roasted pumpkin, fall herbs & seasonings, and ricotta cheese. Tossed in a sage cream sauce topped with toasted walnuts, grated parmesan, and fresh parsley

## SECONDI / ENTRÉE

GFO: gluten-free offered for an additional \$3.95

### **Confit d'Anatra | 22.95**

Slow roasted, cage-free, Wisconsin raised duck. Served with a roasted veggie risotto cake and sautéed spinach in a Michigan blueberry reduction.

### **Bistecca di Manzo Fiorentina | 32.95**

Florentine-style pounded ribeye. Grilled and topped with parmesan, fresh herbs, and garlic. Served atop a pan jus and chianti reduction with carbonara linguine and sautéed spinach.

### **Scaloppine di Maiale al Limone | 20.95**

Hormone-free tender pork loin in a lemon caper sauce. Served with garlic linguine and sautéed spinach.

### **Stinco d'Agnello | 25.95**

Fall-off-the-bone lamb shank slow-cooked in a Chianti and garden vegetable bath. Served with charred eggplant polenta.

### **Pollo Parmigiana | 21.95**

Organic chicken parmigiana layered with roasted tomato, mozzarella, grated parmesan, fontina, and Chef Feker's arrabiata sauce. Served with basil pesto linguine and sautéed spinach.

### **Costatine di Manzo | 25.95**

Black angus beef short ribs, slow-braised, with Barolo, fresh celery, carrots, and onion. Served with parmesan mashed potatoes and sautéed spinach.

there will be a 20% gratuity added to the subtotal of checks for parties of 6 or more

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