

ANTIPASTI / APPETIZERS

Zuppa di Pomodoro | 6.95

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 | 10.95

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 | 11.95

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

Calamari Fritti 15.95

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

Involtini di Melanzane | GF | 10.95

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

Frutti di Mare en Guazetto | GF | 18.95

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 | 17.95

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).

Carpaccio di Manzo | \$17.95

Beef carpaccio topped with fresh arugula, parmesan, and drizzled with a lemony sauce

3 FOR \$33

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

(NOT AVAILABLE ON HOLIDAYS OR
WITH ANY OTHER PROMOTIONS)

WE CATER ALL EVENTS!

WEDDINGS, OFFICE PARTIES,
BIRTHDAYS, ANY EVENT!
DELIVERY OR PICKUP

CONTACT US AT
SPECIALEVENTS@ILMITO.COM

Chef Michael Feker's Il Mito

INSALATA / SALADS

Insalata Mista | GF | 9.95

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

Insalata Caprese | GF | 16.95

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 | 14.95

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 | 14.95

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 \$4.95

Carne | 17.95

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

Margarita | 15.95

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

Funghi | 16.95

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

Vegetariano | 16.95

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

Parma | 16.95

Prosciutto di parma, arugula, and fresh mozzarella

GF = Gluten Free

GFO = Gluten Free Offered

Gluten Free Bread is available for 4.95

PRIMI / PASTA

GFO: gluten-free offered for an additional \$4.95

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 | 21.95

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

Cappelli D'angelo Pomodoro | 17.95

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

Fekerized Lasagna | 20.95

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 | 18.95

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

Risotto ai Gamberetti | 21.95

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

Spaghetti Bolognese | 20.95

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 | 18.95

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 \$4.95

Confit d'Anatra | 23.95

Slow roasted, cage-free, Wisconsin raised duck.

Served with a roasted veggie risotto cake & sautéed spinach in a Michigan blueberry reduction.

Bistecca di Manzo Fiorentina | 39.95

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 | 23.95

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

Stinco d'Agnello | 27.95

Fall-off-the-bone lamb shank slow-cooked in a Chianti and garden vegetable bath.

Served with charred eggplant polenta.

Pollo Parmigiana | 23.95

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 | 27.95

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