



IL MITO

Trattoria e Enoteca

Welcome to Our Table

ZUPPA Soup

zuppa di patate e del pepe

Creamy roasted pepper and potato soup topped with fontina cheese, crispy pancetta and herb croutons. 5

ANTIPASTO MISTO Mixed Appetizer

a mediterranean classic of prosciutto and red grapes, plus your choice of three of the following: Goat cheese, Gorgonzola, Asiago, Mozzarella, Parmigiano, Pecorino or Brie. Served with a medley of walnuts, apricot, fig and olives with an Italian crostini. 11

PIATTI PICCOLI Small Plates

arancini di risotto

Arancini stuffed with homemade risotto, Chef Feker's Bolognese and snow peas, along with grated mozzarella, fontina, Asiago cheeses. 9

zucchine barca

Roasted Zucchini boat with a cargo of creamy Italian cheeses, fresh herbs and seasoned bread crumbs, gently floating in an Arabbiatta sauce with waves of basil pesto and a crispy pasta sail. 8

calamari e cipollotto fritti

Flash-fried, crispy calamari and Vidalia onions, served with a roasted garlic and lemon aioli. 10

bruschetta carne di maiale tirato

Slow braised, organic pulled pork with marinated peppers, olives and vegetables atop toasted ciabatta bread. 7

bruschetta romana

A classic done right — fresh tomato, garlic and basil atop toasted ciabatta bread. 6

involtini di melanzane

Thinly sliced grilled eggplant rolled with roasted red bell peppers, aged mozzarella and herbs, laced with an aromatic tomato sauce, topped with cheese and baked to a bubbly perfection. 8

crimini arrostito

Baby portobellos stuffed with a blend of Italian cheeses, herbs and shiitake mushrooms baked in IL MITO's famous tomato sauce. 8

INSALATE Salads

insalata di peperoni arrosto e pomodori grigliati

Fire-roasted bell peppers peeled and marinated with garlic, fresh oregano and basil, accompanied by grilled beefsteak tomatoes, shaved red onion, fresh oregano, Moroccan green olives and crumbled, locally-crafted feta cheese. 9

insalata caesar

An IL MITO favorite, fresh Romaine with garlic-herb croutons, crisped onions, hard-boiled eggs, bacon and fresh grated Parmesan cheese. 8

insalata di funghi

Grilled and marinated portabello mushroom caps, thinly sliced crimini and button mushrooms tossed with Italian Parsley, fresh lemon juice, EVO and grated Parmesan cheese atop a bed of arugula and mixed greens, complemented by a roasted garlic, thyme and sage dressing. 9

insalata mista

A blend of California greens tossed in a white balsamic vinaigrette, topped with diced tomatoes and julienne carrots. 6

insalata di spinaci baby, radice verdura e formaggio di capra

Baby spinach, roasted and sliced beets along with roasted and chopped root vegetables, served with a Wisconsin cranberry goat cheese medallion and crispy parsnips. 9

insalata di mozzarella genovese

Fresh mozzarella, oven-roasted tomatoes, grilled eggplant and artichoke caponatta complemented by a balsamic reduction, EVO and a petite arugula salad. 9

PIZZE Pizzas

IL MITO's sought-after grilled thin crust pizzas.

Topped with the freshest ingredients and Chef Feker's Secret Pizza Sauce.

pollo

Grilled chicken breast, roasted broccoli, goat cheese, grilled tomato and pine nuts. 11

foresta

Roasted and mixed mushroom pizza with roasted garlic, caramelized onions, crispy Zucchini chips and fontina cheese. 11

ortagi

Grilled eggplant, roasted tomatoes, caramelized onions, kalamata and green Moroccan olives, roasted peppers and mozzarella cheese, topped with fresh arugula. 11

massacrare

Sliced Ribeye and prosciutto with roasted tomato, confit of garlic and Parmesan cheese. 12

napolitana

Fresh mozzarella, grilled roma tomatoes, fresh basil, cracked pepper, and basil pesto. 10

tortelloni di salsiccia

Homemade tortelloni stuffed with IL MITO's Italian sausage, whipped ricotta cheese and herbs. Tossed with roasted mushrooms and artichoke hearts in an aromatic tomato and red wine sauce. 13

capelli d'orto

Angel hair pasta tossed with an ingredient-based sauce of roasted roma tomatoes, porcini mushrooms, fresh spinach, garlic, cracked black pepper and EVO. 14

gnocchi con polpettine di vitello

Chef Feker's homemade gnocchi with lemon scented veal meatballs, roasted broccolini and caramelized onions, served in a creamy roasted garlic sauce. 14

lasagna bolognese

This Italian tradition is layered with lasagna pasta, shredded Black Angus beef, fresh Wisconsin cheese and mornay sauce, topped with IL MITO's famous tomato sauce and Parmesan cheese and baked. 14

linguine stile di capri

Linguine pasta tossed with Black tiger shrimp, black olives, fresh parsley and sun-dried tomatoes in a white wine reduction sauce. 15

fettucini anatra confit

Fettucini pasta with a braised medley of Muscovy duck and rabbit, tossed with smoked mushrooms and an Arabbiatta sauce. 14

feker's family recipe revival 2009 winner

spaghetti bolognese

A medley of Italian sausage, home-ground choice beef eye of the round and hormone- and antibiotic-free ground chicken combined with aromatics and slow cooked in a wine tomato reduction. 13

mezzaluna ravioli di patate dolci

Half-moon sweet potato and whipped ricotta stuffed ravioli complemented by a creamy sage sauce, finished with toasted peanuts, crispy sweet potato chips, fresh Parmesan and EVO. 13

risotto con pollo e funghi

Exotic mushroom risotto with shiitake, crimini and porcini mushrooms accompanied by organic, free-range chicken and fire-roasted tomatoes in an aromatic with wine mushroom broth. 15

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feker's family recipe revival 2010 winner braciola di maiale farcito

Apple wood bacon and Gorgonzola stuffed boneless pork chop atop a caramelized apple brandy sauce served with Parmesan roasted potatoes and sautéed baby spinach. 20

osso bucco di libero pascolo manzo

Free-grazed, all-natural, beef osso bucco, slow braised with a trio of exotic mushrooms, aromatics and wine. Served with seasonal vegetable risotto cakes and sautéed baby spinach. 22

pollo arrosto disossato

Boneless, half-roasted chicken, complemented by balsamic whole grain mustard sauce. Served with roasted baby potatoes and bacon-infused mustard greens. 18

bistecca siciliana

Rosemary breaded loin of Black Angus beef seared and grilled to perfection, complemented by a roasted garlic and basil infused tomato sauce. Served with sautéed squash along with homemade gnocchi in a sage cream sauce. 23

stile moreasco stinco di agnello

Slow braised, free-grazed lamb shank cooked in its natural juices and Moorish seasonings, served with turnips, carrots, tomatoes and parsnip and Parmesan polenta. 21

confit d'anatra muta gamba

Confit of Muscovy duck leg complemented by a local blueberry and duck glaze sauce. Served with duck fat roasted butternut squash and caramelized brussels sprouts. 20

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