

IL MITO

Trattoria e Enoteca

lunch served tues-sat from 11 am to 2 pm
sunday brunch served from 10 am to 2 pm

ZUPPA soup

chef created soup of the day 4

zuppa e insalata choose any salad plus our soup of the day for only 10 dollars

PIATTI PICCOLI small plates

antipasto misto a classic of Prosciutto that has been naturally aged and fresh red grapes, plus your choice of three of the following: Goat cheese, Gorgonzola, Asiago, Mozzarella, Parmigiano, Pecorino or Brie. Served with toasted walnuts, apricots, figs, olives and Italian crostini 8

bruschetta romana a classic done right — fresh tomato, garlic & basil atop toasted ciabatta bread 4

involtini di melanzane thinly sliced grilled eggplant rolled with roasted red peppers, aged mozzarella and herbs, laced with a sun-dried tomato sauce, topped with cheese and baked to a bubbly perfection 5

crimini arrostito baby portobellos stuffed with a blend of Italian cheeses, herbs and shiitake mushrooms baked in IL MITO's famous tomato sauce. 5

INSALATA salads

insalata caesar heart of Romaine topped with garlic-herb croutons, crisped onion, hard-boiled eggs and our secret Caesar dressing 7

insalata mista mixed California greens garden vegetables tossed with a white balsamic vinaigrette 5

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. 8

insalata di mozzarella genovese fresh mozzarella, oven-roasted tomatoes, grilled eggplant and artichoke caponata complemented by a balsamic reduction, EVO and a petite arugula salad. 8

insalata di pollo grilled hormone-free breast of chicken atop a medley of chopped romaine hearts, marinated portabello mushrooms, crimini and white mushrooms tossed in il mito's roasted garlic dressing. 8

insalata di pesce Fresh catch of the day grilled and served with a complementing salad of arugula, California greens, spinach, roasted beets and goat cheese, finished with a beet balsamic dressing. 8

insalata e zuppa choose any salad plus our soup of the day for only 10 dollars

gluten-free lunch menu also available

PANINI served with eggplant fries, plus your choice of zuppa or mixed california greens

hamburger alla griglia all-natural, 1/3 pound grass-fed burger grilled to you're liking and topped with crumbled blue cheese, crispy bacon, roasted mushroom, caramelized onions, baby spinach and fresh tomato. 11

pollo alla griglia panini grilled breast of chicken topped with fresh mozzarella, grilled eggplant, artichoke caponata and crispy romaine lettuce complemented with a Caesar spread. 11

panini vegetariani our medley of seasonal vegetables created to mesmerize your palate. Ask your server for market availability and Chef Feker's seasonal creations. AQ

tirato maiale panini slow braised pulled pork served on a crispy, yet soft bun with caramelized onions, crispy slaw and IL MITO's homemade balsamic chipolte BBQ sauce. 11

PASTA served with your choice of zuppa or mixed california greens

linguine tossed with shrimp, black olives, peas and sun-dried tomatoes in a herb and roasted garlic cream sauce. 12

fusilli corkscrew shaped pasta tossed with a ragu of apple smoked bacon, garlic and onion in a roasted tomato basil sauce. 10

tortelloni homemade tortelloni stuffed with a blend of Italian sausage and ricotta cheese tossed with roasted mushroom and artichoke sauce. 10

spaghetti tossed with il mito's lemon scented meatballs and imported Parmesan in a garlic tomato sauce. 11

ravioli stuffed with sweet potato and whipped ricotta, complemented by a sage cream sauce, finished with toasted peanuts, crispy sweet potato chips, fresh Parmesan and EVO. 11

manicotti long tubes of pasta stuffed with chicken, artichoke, spinach and ricotta cheese and cooked in an aromatic tomato sauce, topped with Parmesan, mozzarella and asiago blend. 11

PIZZAS served with your choice of zuppa or mixed california greens

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