



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

PIATTI PICCOLI small plates

antipasto misto

a classic medley of naturally-aged Prosciutto and melon, imported cured pepperoni plus your choice of three of the following: Spanish Manchego, Goat cheese, Gorgonzola, Asiago, Mozzarella, Parmigiano, Pecorino or Brie. Served with toasted walnuts, apricots, figs, olives and crostini. 9

formaggio di capra souffle

homemade goat cheese soufflé accompanied by a bouquet of fresh greens, roasted beet quenelle and rosemary crostini. 9

orto risotto torta

roasted garden vegetable risotto cakes, pan crusted and served atop a tangy arrabbiata sauce, complemented with a bouquet of baby greens. 9

torta di polenta alla griglia gorgonzola

grilled Italian blue cheese polenta cakes topped with caramelized onions, fresh thyme and organic chicken accompanied with a bouquet of baby greens 9

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

bruschetta romana

a classic done right — fresh tomato, garlic and basil atop toasted ciabatta bread 4

INSALATA salads

insalata mista

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

insalata caesar

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

insalata di asparagi

a salad of organic watercress, fresh asparagus, prosciutto di Parma, diced organic eggs, potatoes, kalamata olives and roasted tomatoes tossed in a white wine vinaigrette. 9

insalata di cuneo

a crispy and chilled wedge of iceberg lettuce topped with apple-smoked bacon, Gorgonzola cheese, haystack onions, caramelized garlic and roasted beets, finished with a buttermilk balsamic dressing. 9

insalata di mozzarella

fresh mozzarella, ripe tomatoes, fresh basil, extra virgin olive oil and balsamic glaze, served with a bouquet of fresh greens. 9

insalata di capri

a salad of vine-ripened tomatoes, grilled red onion, roasted peppers, grilled eggplant and fresh aromatics, drizzled with extra virgin olive oil and aged balsamic. 9

insalata di pollo

grilled hormone-free breast of chicken atop a medley of chopped romaine hearts, portobellos, crimini and white mushrooms tossed in IL MITO's roasted garlic dressing. 10

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. 12

insalata e zuppa

enjoy our soup of the day with your choice of any of our flavorful salads for an additional 2 dollars.

PIZZAS plus your choice of zuppa or mixed california greens (all pizzas available gluten free)

carne shaved black angus beef, Italian sausage, pepperoni, mushrooms, caramelized onions and a medley of aged mozzarella and fontina cheeses, atop a roasted tomato sauce. 12

arrabbiata pepperoni, caramelized onions, rosemary potatoes, Italian fontina cheese and a spicy tomato sauce. 11

foresta a roasted blend of exotic mushrooms complemented with roasted garlic, caramelized onions, crispy zucchini chips and fontina cheese. 11

parma prosciutto, arugula, fresh mozzarella and shaved pecorino atop a roasted tomato sauce. 11

pollo grilled chicken, zucchini, bell peppers and spinach, served atop a roasted tomato sauce and a medley of fontina, pecorino and mozzarella cheeses. 11

margarita fresh mozzarella, ripe tomatoes, fresh basil, cracked pepper and sea salt. 11

vegetariano grilled eggplant, zucchini, bell peppers, tomatoes and spinach, finished with fresh mozzarella. 11

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

alla griglia panini vegetariani

our medley of seasonal vegetables created to mesmerize your palate. Roasted peppers, eggplant, grilled red onion, vine ripened tomatoes and roasted mushrooms on a rosemary Ciabatta with balsamic spread. 11

formaggio hamburger alla griglia

Grilled black angus 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. 12

pollo alla griglia panini

grilled breast of chicken topped with fresh mozzarella, vine ripened tomato, grilled eggplant, roasted peppers, caramelized onions and crispy romaine lettuce complemented with basil spread. 12

breve costola panini

slow braised Black Angus short ribs served on a crispy, yet soft rosemary bun with caramelized onions, crispy onion haystack, fontina cheese and chianti spread. 12

new york panini alla griglia

Black angus choice loin of beef grilled and topped with onions, cheese, tomato and lettuce. 12

PASTA plus your choice of zuppa or mixed california greens

frutti di mare linguine linguine pasta tossed with mussels, chopped clams, shrimp, scallops and calamari in a tangy white wine tomato sauce, all cooked in a foil purse to create an infusion of Fekerized flavors. 16

lasagna bolognese this Italian tradition is layered with lasagna pasta, shredded Black Angus beef, fresh Wisconsin cheese and a Fekerized mornay sauce, topped with IL MITO's famous tomato sauce and Parmesan cheese. 15

gnocchi alla vodka potato gnocchi tossed in a creamy pink vodka sauce, topped with brandy-glazed Black Angus beef short ribs and crimini mushrooms. 14

feker's family recipe winning spaghetti bolognese a medley of Italian sausage, home-ground choice beef eye of the round, hormone- and antibiotic-free ground chicken and fresh aromatics, slow cooked in a red wine and tomato reduction. 14

alfredo fettuccine con pollo fettuccine pasta tossed with fresh broccoli, caramelized garlic, fresh tomato and Chicken in a roasted garlic Alfredo sauce. 14

tortelloni di pollo biologico hand-made tortelloni stuffed with smoked chicken, roasted garden vegetables and whipped ricotta cheese tossed in a roasted tomato basil pesto sauce. 14

giardino di capelli d'angelo angel hair pasta tossed with garden fresh zucchini, red onion, green and red peppers, fresh asparagus spears, broccoli, carrots, fresh shelled peas, aromatics and extra virgin olive oil. 13

ENTREES plus your choice of zuppa or mixed california greens

bistecca alla griglia grilled, hormone-free New York strip complemented with a rosemary compound butter, accompanied with bell pepper, mushrooms, sautéed onions and grilled blue cheese polenta. 16

tacchino milanese lemon and herb-marinated tenderloin of turkey grilled to a juicy perfection, finished with a lemon garlic sauce, served with broiled asparagus and fennel polenta. 14

pesce del giorno fresh fish atop a roasted garlic cream sauce. Served with caramelized brussels sprouts and Wisconsin maple-glazed butternut squash. 15

pollo marsala hormone-free breast of chicken sautéed with fresh mushrooms and Marsala wine, Served with a vegetable risotto cake and sautéed squash. 14