## PIATTI PICCOLI small plates

**Cinnamon flat bread** with hazelnut spread. 7

**Cheese plate** of Wisconsin-crafted cheeses, served with marinated fig and apricot, egg-dipped crispy bread and Wisconsin maple syrup. 10

**Zippoli** made-to-order... Sicilian donuts with powder sugar and Nutella. 7

## **PIATTO PRINCIPALE** take your palate on a global culinary tour

**Family Platter** serves 3. Perfectly seasoned scrambled eggs, choice of apple-smoked bacon, grilled Italian sausage or grilled chicken, roasted potatoes and fresh fruit. 18

**USA Steak-and-Eggs** grilled New York strip topped with sautéed mushrooms, accompanied by two over-easy eggs and roasted potatoes. 15

**USA Shrimp-and-Grits** gulf shrimp sautéed with fresh tomato and basil, served atop creamy yellow corn polenta. 12

**Wisconsin** locally-raised black angus beef burger topped with cheddar cheese, crispy bacon, lettuce, tomato, onion and a fried egg. Served with roasted potatoes. 12

**All American** two eggs, any style, with bacon or sausage, roasted potatoes and fresh fruit. 6

**California Vegetarian** grilled portabella mushroom cap filled with roasted roma tomatoes, sautéed spinach and poached egg topped with a Fekerized carbonarra sauce. Served with toasted rosemary ciabatta and roasted potatoes. 12

**California Wrap** flour tortilla wrap filled with scrambled eggs, bacon, beans, cilantro, roasted chili sauce and fresh avocado. 11

**France** crustless roasted duck and goat cheese quiche, complemented by a petite green salad, roasted potatoes and seasonal fruit. 12

**Venice** 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. 12

**Italy** a frittata of organic eggs, asparagus, sun-dried tomatoes, goat cheese and hormone-free chicken. 11

**Spain** an omelet of roasted peppers, caramelized onions, proscuitto and sun-dried tomatoes topped with Spanish manchego cheese, served with roasted potatoes and fresh fruit. 12

**Greece** spinach, egg and feta cheese crispy wrap accompanied with fresh tomato and basil, served with a lemon-dressed organic watercress salad. 11

**Mexico** Huevos motuleños — fried corn tortillas topped with beans, over-easy eggs, grilled tomatoes, chopped cilantro, avocado and cotija cheese. 11

**Torrijas** a Spanish-style "French toast" from Madrid topped with fresh fruit, honey and fresh, homemade whipped cream. 10

**The Orient** sticky rice topped with grilled fresh fish of the day, spinach and Thai basil, a poached egg, Kim chi and Vietnamese-style chili sauce. 12

## **KIDS MENU**

All kid's meals available for 8 dollars and include a glass of fresh squeezed juice of your choice.

**Silver dollar pancakes** served with fresh fruit, whipped cream and pure maple syrup

**Scrambled eggs** served with meat and roasted potatoes (Provolone cheese optional)

Mini omelette served with three cheeses, roasted potatoes and crispy bacon

**Toad in a hole** French toast with an egg hiding in the center, served with roasted potatoes

**Green eggs and ham** served with roasted potatoes and fresh fruit

French toast served with fresh berries, powdered sugar and 100% pure maple syrup

Cheese pizza IL MITO's famous thin crust pizza smothered with cheese

## **BRUNCH BEVERAGES**

**IL MITO mimosa** fresh squeezed orange juice finished with sparkling. 9

**Peach, Raspberry or Strawberry Bellini** Peach, raspberry or strawberry puree mixed with orange juice and finished with a brut of sparkling wine 9

**Venetian Spritzer** Sparkling blanc de blanc with a touch of Limoncello and a splash of lemon liqueur 9

**IL MITO's bloody mary bar** build-your-own bloody mary with IL MITO's homemade chili-infused vodka. 10/ea

start your culinary journey at ilmito.com

