

fresh  
squeezed  
juices

A MEAL IN A GLASS  
bloody  
mary  
bar

IL MITO  
Trattoria e Enoteca

# BRUNCH

## PIATTI PICCOLI *small plates*

**Cheese plate** of Wisconsin-crafted cheeses, served with marinated fig and apricot. 9

## 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

**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 roasted potatoes. 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, prosciutto and sun-dried tomatoes topped with Spanish manchego cheese, served with roasted potatoes and fresh fruit. 12

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

**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

GLUTEN FREE — GLUTEN FREE — GLUTEN FREE — GLUTEN FREE — GLUTEN FREE

## KIDS MENU

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

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

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

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

**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

## ENOTECA WINES

**VINO BIANCO** white wine

**Fontana Candida, Frascati Superiore - Italy 8.50/33**  
A blend of Pinot Grigio, Sauvignon Blanc and Chardonnay.

**Enoteca's Featured Sauvignon Blanc 8/31**  
Well-balanced, long finish; citrus and fruit aromatics.

**Enoteca's Featured Chardonnay 8/31**  
Pleasant fragrance, fruity, dry flavor, lightly aromatic.

**Enoteca's Featured Pinot Grigio 8/31**  
Spicy aromas of pear and melon, burst of citrus and mango.

**Enoteca's Featured Riesling 8/31**  
Sweet and ripe classic with elegant finish.

**Falesco Vitiano Bianco - Umbria 31**  
Crisp blend of Vermentino, Viognier and Verdicchio.

**SPUMANTE** sparkling wines/champagne/prosecco

**IL MITO's Featured Sparkling Split/Brut 7.50**  
Fruity with a round, slightly full taste. Celebrate.

**Venetian Prosecco 32**  
Well-balanced with the extremely delicate almond note.

**Domaine Ste Michelle, Brut 35**  
Sweet, balanced and unusually fresh, richly fruity.

**VINO ROSSO** red wine

**Enoteca's Featured Lambrusco 8/31**  
A semi-sweet wine with a distinctive fizzy, raspberry taste.

**Enoteca's Featured Pinot Noir 8/31**  
Elegant, seductive fruit; intense and pleasing aroma.

**Enoteca's Featured Chianti/Sangiovese 8/31**  
Cherry flavors, long finish, dry and well-bodied, with distinct acidity.

**Enoteca's Featured Merlot 8/31**  
Rich chocolate and raspberry flavors.

**Falesco Vitiano Rosso - Umbria 32**  
An explosion of Sangiovese, Merlot and Cabernet.

**Enoteca's Featured Cabernet Sauvignon 8/31**  
A rich wine with aromas of plum and ripe berries.

**Enoteca's Featured Syrah/Shiraz 8/31**  
Wild-berry aromas, hints of chocolate and liquorice.

**Enoteca's Featured Nero d'Avola 8/31**  
A lively and easygoing palate with flavors of blackberry.

**Enoteca's Featured Malbec 8/31**  
Purple in color with a fruity aroma and hints of chocolate and spices. Lots of black fruit and delicate acidity.