

**ZUPPA D'AGLIO E PORRO**

roasted garlic and leek soup with potato croutons ∫ 3.95

**CALAMARI FRITTI**

crisp, fried calamari and Venetian fries accompanied by a tarragon aioli dipping sauce ∫ 6.95

**CALZONE CROCCANTE**

Sicilian-style mini calzones filled with mozzarella, cauliflower, capers and golden raisins. Complemented with a tangy homemade tomato sauce ∫ 5.95

**CROCCANTI VERDURE DI STAGIONE**

A flash-fried medley of seasonal vegetables served with a Parmesan and sun-dried tomato aioli ∫ 5.95

**FRUTTI DI MARE EN GUAZZETTO**

Symphony of the sea — shrimp, shelled and chopped clams, black mussels and bay scallops in tangy white wine tomato sauce ∫ 7.95

**POLPETTA PROFUMATA AL LIMONE**

IL MITO's famous lemon-scented, hand-made meatballs served over creamy pecorino polenta ∫ 5.95

**BRASATO PANCETTA**

Slow braised, Calabrese-style smoked pancetta served over sage-laced risotto ∫ 5.95

**FILETTO DI MANZO SU RISOTTO CURCUMA**

Grilled black angus beef tenderloin served atop grilled tomato and turmeric risotto \*∫ 6.95

**INSALATA DI MOZZARELLA FRESCA**

A platter of Moroccan olive, globe eggplant, oven-roasted tomato and zucchini peperonata complemented with fresh mozzarella and served with grilled, homemade flat bread ∫ 6.95

**INVOLTINI DI MELANZANE**

Thinly sliced grilled eggplant rolled with roasted bell peppers, aged mozzarella and basil, laced with an aromatic tomato sauce, topped with cheese and baked to a bubbly perfection ∫ 5.95

**BRUSCHETTA ROMANA**

A classic done right — fresh tomato, garlic and basil atop toasted rosemary ciabatta ∫ 4.95

**BRUSCHETTA PIEDMONTESE**

Garlic-infused toasted rosemary ciabatta topped with a medley of exotic mushrooms and fresh Italian Parmesan ∫ 5.95

**TORTA DI RISOTTO**

Roasted seasonal vegetable risotto cakes, pan crusted and served atop a tangy arrabiatta sauce, complemented by a bouquet of fresh baby greens ∫ 5.95



### ANTIPASTO MISTO

A combination of your choice of three cheeses from our premier selection, plus rosemary crostini, homemade Wisconsin cranberry and Door County cherry jam, candied walnuts, macerated figs and apricots | 9.95

Manchego	Double Crème Brie
Parmegiano	Goat Cheese
Pecorino	Gorgonzola
Mozzarella Fresca	Asiago

### INSALATA TRITATA

Our chopped salad of mushrooms, bell peppers, grilled onions, baby California greens, romaine lettuce, Italian dry salami, zucchini and shredded fontina cheese, complemented with a homemade, roasted garlic herb vinaigrette | 6.95

### INSALATA DI BARBABIETOLA

A medley of roasted Brussels Sprouts, beets and cauliflower atop a quick-pickled red cabbage salad, finished with sweet potato crisps | 6.95

### INSALATA DI CALABRESE

A medley of flame-charred sweet bell peppers, oven-dried tomatoes, caramelized red onion and a homemade ricotta mousse, accompanied by a bouquet of mixed baby greens, dressed with a Sicilian vinaigrette | 6.95

### INSALATA CAESAR

Chef Feker's caesar salad starts with fresh heart of romaine, then topped with IL MITO condiments of hard-boiled eggs, apple-smoked bacon, crispy onion haystack and homemade, herb-infused croutons, finished with homemade Caesar dressing and Parmesan sprinkle | 6.95

### INSALATA DI FUNGHI

A medley of roasted exotic mushrooms and fingerling potatoes tossed in an herb-infused dressing, served atop a refreshing blend of peeled celery and an aromatic salad | 6.95

### INSALATA MISTA

Our mixed baby greens tossed with IL MITO's simple yet sophisticated emulsified white balsamic vinaigrette, garnished with fresh cut julienne carrots and diced roma tomatoes | 5.95

### ADDITIONS

- Mediterranean anchovies, 1 dollar
- Grilled hormone-free chicken breast, 2 dollars
- Shrimp, 3 dollars

**Individually-crafted, homemade grilled thin-crust pizzas**

all available gluten free

**DI MANZO**

A combination of roasted beef sirloin, rosemary potatoes and garlic, finished with mozzarella and shaved Parmesan | 10.95

**FRUTTI DI MARE**

A seafood ragu complemented with shaved fennel, capers and tarragon | 11.95

**FUNGI ESOTICI**

Roasted exotic mushrooms and fresh crimini mushrooms with fontina and asiago, topped with fresh baby greens | 10.95

**CARNE**

A robust combination of nitrate-free prosciutto, salami and imported pepperoni with mozzarella, asiago and fontina cheeses, topped with an onion and tomato salad | 11.95

**VEGETARIANO**

grilled eggplant, zucchini, bell peppers, tomatoes and spinach, finished with fresh mozzarella cheese | 11.95

**MARGARITA**

fresh mozzarella cheese, ripe tomatoes, fresh basil, cracked pepper and sea salt | 10.95

**Panini accompanied with your choice of soup or mixed green salad**

served Monday—Friday from 11am to 3pm

**POLPETTA**

Homemade meatballs with provolone cheese, caramelized garlic and IL MITOs tomato sauce | 10.95

**MANZO**

Chicago-style, slow roasted Black Angus beef with caramelized onion, fontina cheese, pickles and homemade au jus | 10.95

**POLLO**

Grilled breast of hormone-free chicken with apple-smoked bacon, roasted bell peppers, fresh tomato, fresh lettuce, avocado and basil spread | 10.95

**VEGETARIANO**

Grilled zucchini, grilled tomato, grilled Portobello and grilled eggplant with fresh mozzarella and basil spread | 10.95

**AGNELLO**

Leg of lamb panini with grilled eggplant, fresh tomato, red onion and herb pesto spread | 10.95

**SALUMI**

nitrate-free prosciutto, salami and imported pepperoni with provolone, homemade muffaletta and mixed greens | 10.95

**CAPELLINI CON POMODORO E BASILICO**

Capellini pasta with home-dried tomatoes, fresh basil, toasted garlic and extra virgin olive oil | 13.95

**LINGUINE NAPOLITANA**

Linguine pasta tossed with a fisherman's ragu of clams, shrimp, panga, bay scallops, tomatoes and fennel in a white wine garlic sauce \* | 15.95

**FETTUCCINE ALLA BOLOGNESE**

A Feker's family recipe revival winner that has become a part of the IL MITO family ever since. Savor this slow cooked ragu of a trio of meats and it's complementing robust flavors of garden vegetables and aromatics | 13.95

**GNOCCHI CON SUGO DI VODKA**

Enjoy the Fekerized version of this Roman classic — IL MITO's famous chunky tomato sauce reduced with vodka and infused with caramelized garlic, gulf shrimp and a dash of cream | 13.95

**RAVIOLI DI ZUCCA DI STAGIONE**

Homemade ravioli filled with fresh, hand-grated seasonal squash, creamy ricotta and fresh chopped aromatics in a brown butter sage glaze, topped with walnuts and Parmesan sprinkle | 14.95

**LASAGNE DI MANZO**

This Italian tradition is layered with lasagna pasta, shredded Black Angus beef, fresh Wisconsin cheese and a roasted mushroom bechamel sauce, topped with IL MITO's famous tomato sauce and Parmesan cheese | 14.95

**RISOTTO AI QUATTRO FUNGHI**

Arborio rice infused with the earthy flavors of crimini, porcini, shiitake and white mushrooms | 14.95

**TORTELLONI PIEDMONTESE**

Tortelloni pasta stuffed with Black Angus beef tenderloin, caramelized green onions and fresh thyme, tossed in a Gorgonzola sauce | 13.95

**COSCIOTTO D'AGNELLO**

Slow braised lamb shank in a rosemary, Chianti and trebiano braising liquid, served with lima beans and a dill risotto cake | 20.95

**POLLO VESUVIO**

This will bring back some memories — boneless half chicken, cooked under a brick, served with roasted mushrooms and linguine tossed in a dry citrus pesto | 17.95

**CREMAGLIERA DI VITELLO**

Roasted, free-grazed and hormone-free rack of veal served atop a demi-glaze, complemented with saffron risotto and lemon gremolata \* | 21.95

**SCALLOPINI DI MARSALA**

Turkey tenderloin scallopini with Fine Sicilian marsala and Portobello mushrooms, served with maple cream carrots and basil polenta | 16.95

**OSSO BUCCO DI BUE**

Antibiotic- and growth-hormone free beef osso bucco cooked low and slow in the robust flavors of burgundy wine with a medley of pearl onions, carrots and peas. Served with roasted potatoes and sautéed spinach | 20.95

**BRACIOLA DI MAIALE**

Pork rib chop with smoked apple and leek confit, served with sautéed spinach and sage linguine \* | 18.95

**PESCE FRESCO DEL GIORNO**

fresh fish of the day \* | AQ

\***WARNING\*** Consuming raw or under cooked meat, poultry, seafood and eggs may increase risk of food-borne illness.  
20% gratuity is automatically added to parties of 6 or more. Sorry, we do not offer separate checks. \$1 charge for split salads.