

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 MITO's 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

FETTUCCHINE 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.