

IL MIO

PRIVATE EVENT OFFERINGS



30 S. Prospect
Clarendon Hills, IL 60514

Please email us to book your event –
info@eatilmio.com

630.526.4646

Family Style Dinner

\$45 per person

Includes: soft drinks, iced tea, hot tea and coffee

starters & salads		<i>select 4 for the table to share</i>	
Fried Calamari marinara sauce, lemon aioli		Shrimp Scampi breadcrumbs, garlic, butter, white wine	
Whipped Ricotta honey, toast points		Margherita 'Daisy' Flatbread tomato, basil, buffalo mozzarella	
Tuscan Hummus cannellini beans, roasted garlic, mixed crudites		Diavolo Flatbread spicy pepperoni, mozzarella, Calabrian oil, hot honey	
Sausage Peperonata Italian sausage, sweet peppers, onions, mushrooms, tomato sauce		Prosciutto Flatbread prosciutto di parma, arugula, burrata	
Grilled Calamari grilled calamari, arugula balsamic vinaigrette		Pesto Burrata Flatbread house-made pesto, burrata, grated parmigiano	
Meatball Polenta housemade meatballs, parmigiano polenta, marinara		Il Mio Salad green leaf, salami, celery, black olives, radish, mozzarella, pimento, grape tomato, red onion, red wine vinaigrette	
Arancini short rib ragu, mozzarella		Brussel Sprout Salad shaved brussel sprout, apples, pomegranate, cranberries, walnuts, honey dijon vinaigrette	
Salumeria Board prosciutto di parma, salami, soppressata, olives, mortadella, parmigiano, mozzarella		Classic Caesar romaine hearts, croutons, parmesan crisps, caesar dressing	
entrées		<i>select 3 for the table to share</i>	
Cacio e Pepe spaghetti, grana padano, butter, pecorino, cracked black pepper		Orecchiette crumbled Italian sausage, rapini, shallots, parmigiano, white wine	
Gnocchi alla Vodka potato dumpling, vodka, ricotta, tomato cream sauce, parmesan		Eggplant Parmigiana mozzarella, parmesan, san marzano tomatoes	
Grilled Salmon Scottish salmon, capers, lemon butter sauce		Chicken Parmigiana mozzarella, parmesan, san marzano tomatoes	
Skirt Steak Vesuvio 8oz prime skirt steak, oregano, evoo, garlic, white wine		Rigatoni Bolognese house-made slow cooked meat sauce	
sides		<i>select 2 for the table to share</i>	
Roasted Brussel Sprouts pancetta, apples		Cauliflower & Chilies Calabrian chilies	
Roasted Mushrooms cremini mushrooms, cipollini onions		Grilled Asparagus oregano, evoo	
Broccolini garlic, evoo		Vesuvio Potatoes evoo, garlic, white wine	

Family Style Brunch

\$32 per person

Includes: scrambled eggs, soft drinks, iced tea, hot tea and coffee

starters & salads

select 4 for the table to share

Avocado Toast

prosciutto, grape tomato, arugula, ciabatta

Italian French Toast

hola, mascarpone whipped cream, crème anglaise, berries

Lox & Bagel

open face bagel, lox, egg, tomato, red onion, capers, side of cream cheese

Italian Ricotta Pancakes ricotta cheese, mascarpone whipped cream, crème anglaise, berries

Il Mio Breakfast Egg Sandwich scrambled egg, mixed greens, brioche bun, pork sausage patty, spicy aioli

Il Mio Salad green leaf, salami, celery, black olives, radish, mozzarella, pimento, grape tomato, red onion, red wine vinaigrette

Pesto Flatbread

pesto, burrata, parmesan

Cobb Salad

spring mix, roasted chicken breast, red onion, tomato, avocado, crispy pancetta, soft boiled egg, lemon pepper, house dressings

Margherita "Daisy" Flatbread

tomato, basil, buffalo mozzarella

Classic Caesar Salad

romaine hearts, croutons, parmesan crisps, caesar dressing

Breakfast Flatbread

bacon, mozzarella, over easy egg

sides

select 2 for the table to share

Breakfast Potatoes

Yogurt Parfait

Greek vanilla yogurt, fresh berries, granola, honey

Pork Sausage Links

Bacon

4 Course Plated Option 1

\$47 per person

<i>soup or salad</i>		<i>choice of one</i>
Minstrone Soup carrots, celery, cabbage, onions, tomatoes, garlic, green beans, peas, potatoes, cannellini beans	Il Mio Salad green leaf, salami, celery, black olives, radish, mozzarella, pimento, grape tomato, red onion, red wine vinaigrette	
Chicken Rice Soup chicken, rice, carrots, celery, onions, garlic, tomatoes	Classic Caesar romaine hearts, croutons, parmesan crisps, caesar dressing	
Italian Wedding Soup chicken stock, garlic, escarole, meatballs	Brussel Sprout Salad shaved brussel sprout, apples, pomegranate, cranberries, walnuts, honey dijon vinaigrette	
<i>pasta</i>		<i>choice of one</i>
Cacio e Pepe spaghetti, grana padano, butter, pecorino, cracked black pepper	Rigatoni Vodka tomato, vodka sauce	
<i>entrées</i>		<i>chef's choice of starch and vegetable</i>
Chicken Parmigiana mozzarella, parmesan, san marzano tomatoes	Eggplant Parmigiana mozzarella, parmesan, san marzano tomatoes	
Grilled Salmon Scottish salmon, capers, lemon butter sauce	Skirt Steak 8oz prime skirt steak, oregano, evoo, garlic, white wine	
<i>desserts</i>		<i>choice of one</i>
Tiramisu espresso-soaked lady fingers, mascarpone cream	Italian Lemon Cake vanilla cake, Italian mascarpone mouse, lemon, powdered sugar	
Lava Cake Housemade flourless chocolate cake, vanilla gelato	Italian S'mores pizzelles, marshmallows, chocolate	

4 Course Plated Option 2

\$57 per person

<i>soup or salad</i>		<i>choice of one</i>
Minstrone Soup carrots, celery, cabbage, onions, tomatoes, garlic, green beans, peas, potatoes, cannellini beans	Il Mio Salad green leaf, salami, celery, black olives, radish, mozzarella, pimento, grape tomato, red onion, red wine vinaigrette	
Chicken Rice Soup chicken, rice, carrots, celery, onions, garlic, tomatoes	Classic Caesar romaine hearts, croutons, parmesan crisps, caesar dressing	
Italian Wedding Soup chicken stock, garlic, escarole, meatballs	Brussel Sprout Salad shaved brussel sprout, apples, pomegranate, cranberries, walnuts, honey dijon vinaigrette	
Cream of Mushroom Soup mushrooms, cream, garlic	Burrata Wedge iceberg lettuce, burrata, crispy pancetta, tomato confit, creamy blue cheese, balsamic glaze	
<i>pasta</i>		<i>choice of one</i>
Cacio e Pepe spaghetti, grana padano, butter, pecorino, cracked black pepper	Penne Vodka tomato, vodka sauce	
Pappardelle with Short Rib Ragu braised short rib ragu, parmigiano	Orecchiette crumbled Italian sausage, rapini, shallots, parmigiano, white wine	
<i>entrées</i>		<i>chef's choice of starch and vegetable</i>
Chicken Parmigiana mozzarella, parmesan, san marzano tomatoes	Eggplant Parmigiana mozzarella, parmesan, san marzano tomatoes	
Grilled Salmon Scottish salmon, capers, lemon butter sauce	Skirt Steak 8oz prime skirt steak, oregano, evoo, garlic, white wine	
Branzino Mediterranean sea bass, capers, cherry tomatoes, kalamata olives	Lamb Chops Australian lamb, oregano, lemon	
Chicken Picatta sautéed chicken breast, egg wash, parmesan, pimento, capers, lemon butter	Filet Marsala medallions, mushrooms, marsala wine	
<i>desserts</i>		<i>choice of one</i>
Tiramisu espresso-soaked lady fingers, mascarpone cream	Italian Lemon Cake vanilla cake, Italian mascarpone mouse, lemon, powdered sugar	
Lava Cake Housemade flourless chocolate cake, vanilla gelato	Italian S'mores pizzelles, marshmallows, chocolate	

Beverage Packages

<i>premium full bar</i>		
2 Hours \$30	3 Hours \$40	4 Hours \$50
<i>brunch bar</i>		
<i>Including mimosas, bloody marys, beer and wine</i>		
2 Hours \$20	3 Hours \$30	4 Hours \$40

Sales tax will be added to all menus. Menus are subject to change due to availability & seasonality.

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