

IL MIO

PRIVATE EVENTS OFFERINGS



30 S. Prospect
Clarendon Hills, IL 60514

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

630.526.4646

Family Style Lunch

\$40 per person

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

starters & salads		<i>select 2 for the table to share</i>	
Salumeria Board prosciutto di parma, salami, soppressata, olives, mortadella, parmigiano, mozzarella		Honey Pear Crostini ciabatta bread, pears, honey, whipped ricotta, candied walnuts	
Fried Calamari marinara sauce, lemon aioli		Sausage Peperonata Italian sausage, sweet peppers, onions, mushrooms, tomato sauce	
Meatball Polenta housemade meatballs, parmigiano polenta, marinara		Classic Caesar romaine hearts, croutons, parmesan crisps, caesar dressing	
Il Mio Salad romaine, iceberg, salami, buffalo mozzarella, celery, red onion, black olives, radish, pimento, tomato, red wine vinaigrette		Brussel Sprout Salad shaved brussel sprout, apples, pomegranate, cranberries, walnuts, honey dijon vinaigrette	
handhelds & flatbreads		<i>select 2 for the table to share</i>	
Filet Sliders tenderloin medallions, balsamic aioli, arugula, black pepper, brioche bun		Fried Chicken Sliders mixed greens, tomato, spicy aioli, pickle, brioche bun	
Pesto Flatbread house-made pesto, burrata, grated parmigiano		Diavolo Flatbread spicy pepperoni, mozzarella, Calabrian oil, hot honey	
Margarita 'Daisy' Flatbread tomato, basil, buffalo mozzarella		Prosciutto Flatbread prosciutto di parma, arugula, burrata	
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		Chicken Limone sautéed with lemon, white wine sauce, spaghetti	
desserts		<i>select 2 for the table to share</i>	
Tiramisu ladyfingers, coffee liqueur, mascarpone, cocoa		Lava Cake house-made flourless chocolate cake, vanilla gelato	
Italian Lemon Cake vanilla cake, Italian mascarpone mouse, lemon, powdered sugar		Italian S'mores pizzelles, marshmallows, chocolate	

Family Style Dinner

\$50 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	Margherita 'Daisy' Flatbread tomato, basil, buffalo mozzarella	
Whipped Ricotta honey, toast points	Diavolo Flatbread spicy pepperoni, mozzarella, Calabrian oil, hot honey	
Bruschetta	Prosciutto Flatbread prosciutto di parma, arugula, burrata	
Sausage Peperonata Italian sausage, sweet peppers, onions, mushrooms, tomato sauce	Pesto Burrata Flatbread house-made pesto, burrata, grated parmigiano	
Meatball Polenta housemade meatballs, parmigiano polenta, marinara	Il Mio Salad romaine, iceberg, salami, buffalo mozzarella, celery, red onion, black olives, radish, pimento, tomato, 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	
Chicken Limone sautéed with lemon, white wine sauce, spaghetti	Eggplant Parmigiana mozzarella, parmesan, san marzano tomatoes	
Grilled Salmon Scottish salmon, capers, lemon butter sauce	Chicken Piccata	
Skirt Steak Vesuvio 8oz prime skirt steak, oregano, evoo, garlic, white wine	Branzino Mediterranean sea bass, capers, cherry tomatoes, kalamata olives	
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	

Family Style Brunch

\$35 per person

Includes: scrambled eggs, hash browns, 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

challah, mascarpone whipped cream, crème anglaise, berries

Whipped Ricotta

honey, toast points

Italian Ricotta Pancakes

ricotta cheese, crème anglaise, berries, mascarpone whipped cream

Il Mio Breakfast Sandwich

scrambled egg, brioche bun, avocado, pork patties, mixed greens, spicy aioli

Il Mio Salad

romaine, iceberg, salami, buffalo mozzarella, celery, red onion, black olives, radish, pimento, tomato, red wine vinaigrette

Pesto Flatbread

pesto, burrata, parmesan

Cobb Salad

mixed greens, soft boiled egg, crispy pancetta, roasted chicken breast, avocado, grape tomatoes, balsamic vinaigrette

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 yogurt, fresh berries, granola, honey

Pork Sausage Links

Bacon

4 Course Plated Option 1

\$50 per person

soup or salad		host's selection of 1
Minstrone Soup	Il Mio Salad romaine, iceberg, salami, buffalo mozzarella, celery, red onion, black olives, radish, pimento, tomato, red wine vinaigrette	
Chicken Rice Soup	Classic Caesar romaine hearts, croutons, parmesan crisps, caesar dressing	
Italian Wedding Soup	Beet Goat Cheese Salad mixed greens, avocado, red onion, beets, candied walnuts, goat cheese, maple vinaigrette	
pasta		host's selection of 1
Cacio e Pepe spaghetti, grana padano, butter, pecorino, cracked black pepper	Penne Vodka tomato cream sauce	
entrées (all items include chefs choice of starch & vegetable)		chosen tableside by guest
Chicken Parmigiana mozzarella, parmesan, san marzano tomatoes	Eggplant Parmigiana mozzarella, parmesan, san marzano tomatoes	
Grilled Salmon Scottish salmon, capers, lemon butter sauce	Skirt Steak Vesuvio 8oz prime skirt steak, oregano, evoo, garlic, white wine	
desserts		host's selection of 1
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

\$60 per person

soup or salad		host's selection of 1
Minstrone Soup	Il Mio Salad romaine, iceberg, salami, buffalo mozzarella, celery, red onion, black olives, radish, pimento, tomato, red wine vinaigrette	
Chicken Rice Soup	Classic Caesar romaine hearts, croutons, parmesan crisps, caesar dressing	
Italian Wedding Soup	Brussel Sprout Salad shaved brussel sprout, apples, pomegranate, cranberries, walnuts, honey dijon vinaigrette	
Cream of Mushroom Soup	Burrata Wedge iceberg lettuce, burrata, crispy pancetta, tomato confit, creamy blue cheese, balsamic glaze	
pasta		host's selection of 1
Cacio e Pepe spaghetti, grana padano, butter, pecorino, cracked black pepper	Penne Vodka tomato cream sauce	
Pappardelle with Short Rib Ragù braised short rib ragù, parmigiano	Orecchiette crumbled Italian sausage, rapini, shallots, parmigiano, white wine	
entrées (all items include chefs choice of starch & vegetable)		chosen tableside by guest
Chicken Parmigiana mozzarella, parmesan, san marzano tomatoes	Eggplant Parmigiana mozzarella, parmesan, san marzano tomatoes	
Grilled Salmon Scottish salmon, capers, lemon butter sauce	Skirt Steak Vesuvio 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 parmesan, pimento, capers, lemon butter sauce	Filet Marsala sauteed medallions, mushrooms, marsala wine sauce	
desserts		host's selection of 1
Tiramisu espresso-soaked lady fingers, mascarpone cream	Italian Lemon Cake vanilla cake, Italian mascarpone mouse, lemon, powdered sugar	
Lava Cake house-made 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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