

# IL MIO

CATERING



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

30 S. Prospect  
Clarendon Hills, IL 60514

Please email us to book your event –  
[info@eatilmio.co](mailto:info@eatilmio.co)

630.526.4646

# Catering

☐ 1/2 PAN serves 8-10

■ FULL PAN serves 16-20



## sharables

<b>Whipped Ricotta</b> honey, toast points	55	110	<b>Meatball Polenta</b> housemade meatballs, parmigiano polenta, marinara	60	120
<b>Salumeria Board</b> prosciutto di parma, salami, soppressata, olives, mortadella, parmigiano, mozzarella	80	160	<b>Mini Meatballs</b> housemade meatballs, parmigiano, marinara	60	120
<b>Sausage Peperonata</b> Italian sausage, sweet peppers, onions, mushrooms, tomato sauce	60	120	<b>Arancini</b> short rib ragu, mozzarella	55	110
<b>Sausage Escarole and Beans</b> escarole, sausage, cannellini beans, garlic, evoo	60	120	<b>Wings</b> choice of honey garlic, buffalo or parmesan	75	150

## flatbreads

<b>Margherita "Daisy"</b> tomato, basil, buffalo mozzarella	19	—	<b>Prosciutto</b> prosciutto di parma, arugula, burrata	20	—
<b>Diavolo</b> spicy pepperoni, mozzarella, Calabrian oil, hot honey	20	—	<b>Pesto Burrata</b> house-made pesto, burrata, grated parmigiano	19	—

## salads

<b>Il Mio Salad</b> romaine, iceberg, salami, tomato, buffalo mozzarella, red onion, black olives, celery, radish, pimento, red wine vinaigrette	60	120	<b>Brussel Sprout Salad</b> shaved brussel sprouts, apples, pomegranate, cranberries, walnuts, honey dijon vinaigrette	55	110
<b>Classic Caesar</b> romaine hearts, parmesan crisps, croutons, caesar dressing	40	80	<b>Beet Goat Cheese</b> mixed greens, avocado, red onion, beets, candied walnuts, balsamic, goat cheese, maple vinaigrette	65	110

## handhelds

<b>Fried Chicken Sliders</b> lettuce, tomato, spicy aioli, pickle, brioche bun	6/pc	—	<b>Meatball Sliders</b> house-made meatballs, provolone, marinara sauce, brioche bun	5/pc	—
<b>Filet Sliders</b> tenderloin medallions, balsamic, arugula, black pepper, brioche bun	10/pc	—			

## pasta

<b>Gnocchi Vodka</b> potato dumpling, vodka, ricotta, tomato cream sauce, parmesan	80	160	<b>Orecchiette</b> crumbled Italian sausage, rapini, shallots, parmigiano, white wine	80	160
<b>Rigatoni Boscaiola</b> mushrooms, spicy crumbled sausage, vodka cream sauce	75	150	<b>Pappardelle with Short Rib Ragu</b> braised short rib ragu, parmigiano	95	190
<b>Rigatoni Vodka</b> rigatoni, vodka, ricotta, tomato cream, parmigiana	75	150			

## *entrées*

<b>Chicken Parmigiana</b> mozzarella, parmesan, spaghetti, san marzano tomatoes	90	180	<b>Eggplant Parmigiana</b> mozzarella, parmesan, spaghetti, san marzano tomatoes	85	170
<b>Chicken Marsala</b> chicken breast, mushrooms, marsala wine	90	180	<b>Skirt Steak Vesuvio</b> 8oz prime skirt steak, oregano, roasted potatoes, evoo, garlic, white wine, grilled vegetables	170	340
<b>Chicken Limone</b> chicken breast, lemon, white wine	90	180	<b>Medallion Vesuvio</b> medallions, garlic, white wine, potatoes	145	240
<b>Chicken Picatta</b> chicken breast, pimento, parmesan, capers, lemon,	90	180	<b>Grilled Salmon</b> Scottish salmon, asparagus, risotto, lemon caper butter sauce	120	240
<b>Chicken Peperoncini</b> bone-in chicken, mushrooms, bell peppers, onions, peperoncini, roasted potatoes, lemon, butter	105	210	<b>Lamb Chops</b> Australian lamb, oregano, lemon, grilled asparagus, o'brien potatoes	15/ pc	-

## *sides*

<b>Roasted Brussel Sprouts</b> pancetta, apples	55	110	<b>Cauliflower &amp; Chilies</b> Calabrian chilies	50	100
<b>Roasted Mushrooms</b> cremini mushrooms, cipollini onions	50	100	<b>Grilled Asparagus</b> oregano, evoo	60	110
<b>Broccolini</b> garlic, evoo	50	180			