

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

\$48 per person

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

starters & salads		select 2 for the table to share	
Arancini short rib ragu, mozzarella		Bruschetta Burrata tomatoes, garlic, basil, evoo, burrata, balsamic glaze	*
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		select 2 for the table to share	
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		select 3 for the table to share	
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	
Salmon scottish salmon, capers, lemon butter sauce		Chicken Parmigiana mozzarella, parmesan, san marzano tomatoes	
Skirt Steak Vesuvio prime skirt steak, oregano, evoo, garlic, white wine		Chicken Limone sautéed with lemon, white wine sauce	
sides		select 1 for the table to share	
Broccolini garlic, evoo	 *	Cauliflower & Chilies Calabrian chilies	 *
desserts		select 2 for the table to share	
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	

IL MIO SIGNATURE DISH

VEGETARIAN

GLUTEN-FREE

Family Style Dinner

\$58 per person

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

<i>starters & salads</i>		select 4 for the table to share	
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 Burrata tomatoes, garlic, basil, evoo, burrata, balsamic glaze		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	 
Shrimp Scampi breadcrumbs, garlic, butter, white wine		Classic Caesar romaine hearts, croutons, parmesan crisps, caesar dressing	
<i>entrées</i>		select 3 for the table to share	
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		Eggplant Parmigiana mozzarella, parmesan, san marzano tomatoes	
Grilled Salmon Scottish salmon, capers, lemon butter sauce		Chicken Piccata sauteed with lemon, white wine, capers, pimento	
Skirt Steak Vesuvio 8oz prime skirt steak, oregano, evoo, garlic, white wine		Whitefish lake superior whitefish, lemon butter sauce	
<i>sides</i>		select 2 for the table to share	
Roasted Brussel Sprouts pancetta, apples	 	Cauliflower & Chilies Calabrian chilies	 
Roasted Mushrooms cremini mushrooms, cipollini onions	 	Grilled Asparagus oregano, evoo	 
Broccolini garlic, evoo	 	Vesuvio Potatoes garlic, evoo	

Family Style Brunch

\$45 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, whipped cream, crème anglaise, berries	
Whipped Ricotta honey, toast points		Italian Ricotta Pancakes ricotta cheese, crème anglaise, berries, 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

\$60 per person

<i>soup or salad</i>		<i>host's selection of 1</i>	
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	 *
<i>pasta</i>		<i>host's selection of 1</i>	
Cacio e Pepe spaghetti, grana padano, butter, pecorino, cracked black pepper	 *	Penne Vodka tomato cream sauce	*
<i>entrées</i> (all items include chefs choice of vegetable)		<i>chosen tableside by guest</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 Vesuvio 8oz prime skirt steak, oregano, evoo, garlic, white wine	
<i>desserts</i>		<i>host's selection of 1</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

\$70 per person

<i>soup or salad</i>		<i>host's selection of 1</i>	
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 	
<i>pasta</i>		<i>host's selection of 1</i>	
Cacio e Pepe spaghetti, grana padano, butter, pecorino, cracked black pepper  		Penne Vodka tomato cream sauce 	
Pappardelle with Short Rib Ragu braised short rib ragu, parmigiano		Orecchiette crumbled Italian sausage, rapini, shallots, parmigiano, white wine	
<i>entrées</i> (all items include chefs choice of vegetable)		<i>chosen tableside by guest</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 Vesuvio 8oz prime skirt steak, oregano, evoo, garlic, white wine 	
Whitefish lake superior whitefish, lemon butter sauce 		Lamb Chops Australian lamb, oregano, lemon  	
Chicken Picatta parmesan, pimento, capers, lemon butter sauce		Filet Medallions Vesuvio medallions, garlic, white wine 	
<i>desserts</i>		<i>host's selection of 1</i>	
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
<i>bar on consumption</i> <i>check presented at the end of the event</i>		