

Brunch Menu

Seafood Omelet | France | 29.95

A twist on the classic, a full omelet topped with Maine lobster meat, grilled lake ivory salmon, Texas white shrimp, and scallops, tossed with sun-dried tomatoes, spinach, asparagus in creamy white wine sauce, served with roasted potatoes & a bouquet of salad.

Surf & Turf | U.S | 28.95

A perfectly grilled 8 oz. prime choice New York steak cooked to your preference, topped with 2 jumbo prawns & herb butter; served with an over easy egg, herb roasted potatoes, and grilled tomatoes.

Frittata | Italy | 20.95

A delicate Italian-style frittata made with fresh farm eggs, al dente pasta, house-made basil pesto, sun-dried tomatoes, baby spinach, tender asparagus, and sweet peas all baked to golden perfection and served with herb roasted potatoes & bouquet of salad.

Italian Sausage & Potato Hash | Our Creation | 19.95

Italian sausage, diced potatoes, bell peppers, and onions sautéed to perfection and topped with melted fontina & two eggs done to your liking; served with a green salad.

Moroccan Shakshuka | North Africa | 19.95

Two farm fresh eggs cooked in a tomato, roasted mushrooms, and pepper Mediterranean spiced sauce, topped with crumbled imported feta; served with grilled pita and herb potatoes.

Breakfast Wrap | Mexico | 17.95

A warm tortilla filled with lush scrambled eggs, Mexican chorizo, roasted Poblano peppers, shredded potatoes, fresh spinach, & Oaxaca cheese; served with a fresh green salad and avocado salsa.

Greek Yogurt Parfait | Greece | 15.95

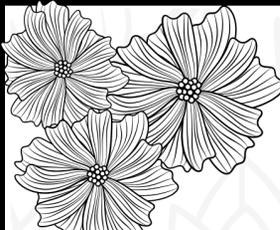
Homemade creamy Greek yogurt layered with local honey, glazed walnuts, and fresh berries; served with house-made granola.

French Toast | Europe | 15.95

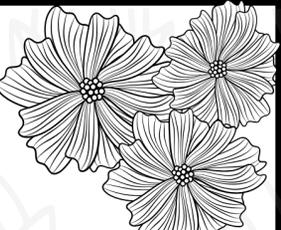
Pillowry French toast drizzled with local honey topped with creamy mascarpone & fresh berries.



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Brunch Drinks



Full Bar is Available

SPECIALTY COCKTAILS

Greek Bloody Mary | 14.95

A Mediterranean take on the classic, vodka, house-made Greek style house made Bloody Mary mix infused with capers & oregano, & a Kalamata olives skewer, grilled shrimp, & imported feta

Our Famous White Sangria | 13.95

House brandy, imported Italian Rosé, muddled fresh fruit

Mediterranean Mimosa | 13.95

Prosecco with Aperol, orange juice, and a hint of pomegranate juice

Limoncello Spritz | 12.95

Limoncello, Prosecco, with a lemon twist, and mint garnish

NON ALCOHOLIC OPTIONS

Citrus Prosecco | 14.95

N/A Prosecco with N/A blood orange liquor, fresh orange juice and a hint of pomegranate juice

Rose Blossom Sangria | 14.95

N/A chardonnay, muddled fresh fruit, rose essence, & a splash of pomegranate simple syrup

Mediterranean Mimosa | 14.95

N/A Prosecco with N/A blood orange liquor, orange juice, and a hint of pomegranate juice

Aperol Spritz | 13.95

N/A Italian Aperol N/A Venetian Prosecco, with a lemon twist and mint garnish



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