

— MENÙ

APPETIZERS	
MITO'S CHOPPING BOARD (1 PERSON)	€20,00
assortment of cheeses, cured meats, dried tomatoes, olives and mushrooms, fried food *	
GREAT FISH GALA	€35,00
octopus, shrimps, smoked swordfish *, smoked tuna, smoked salmon, sweet and sour tuna, peppered mussels, marinated anchovies, fried food *	

VEGETARIAN STARTER €25.00

boiled broccoli, green beans and spinach, Piacenza, local cheeses, fresh ricotta, grilled vegetables, buffalo mozzarella, caponata



FIRST DISHES (SEA)	
PASTA PISTACHIO, SHRIMP AND CREAM	€12,00
SPAGHETTI WITH CLAMS	€18,00
SPAGHETTI WITH MUSSELS	€12,00
SPECIAL CARBONARA SPAGHETTI WITH SWORDFISH	€18,00
SPAGHETTI AUBERGINES & SWORDFISH	€15,00
SPAGHETTI WITH SEAFOOD	€18,00
<i>mussels, clams, shrimps, squid *</i>	

SPAGHETTI WITH CUTTLFISH INK € 18,00

RISOTTI

RISOTTO PIACENTINU CHEESE €15

RISOTTO RADICCHIO AND SAUSAGE €15

RISOTTO 4 CHEESE €15

RISOTTO WITH ASPARAGUS €15

RISOTTO WITH SEAFOOD € 20

FIRST DISHES (EARTH)

(all first courses are cooked with fresh pasta, spaghetti of our own production)

SPAGHETTI ALLA PANTESCA	€10
<i>cherry tomatoes, anchovies, olives, capers, pine nuts, almonds, raisins, breadcrumbs,</i>	
SPAGHETTI TRINACRIA	€10
<i>peppers, anchovies, tomatoes, olives,</i>	
SPAGHETTI CHEESE AND PEPPER	€12
<i>pecorino romano, black pepper</i>	
CASARECCE DON PEPPINO	€10
<i>ricotta and tomato mousse with wild fennel</i>	
SORRENTINA GNOCCHI	€12
<i>tomato sauce, mozzarella, basil, garlic</i>	
PASTA ALLA GRICIA	€13
<i>pecorino romano, bacon, black pepper</i>	
PASTA INCACIATA ALL'ENNESE	€13
<i>anchovies, broccoli, wild fennel, raisins, pine nuts, piacentinu cheese, tomato, breadcrumbs</i>	
SPAGHETTI WITH PORCINI MUSHROOMS	€15
<i>porcini mushrooms, sausage, truffle, sour cream</i>	
PANZEROTTI WITH PORCINI	€15
<i>porcini mushrooms, truffles, sour cream</i>	
SPAGHETTI CARBONARA	€13
<i>bacon, pecorino romano, egg</i>	
BUSIATE WITH VEAL RAGÙ	€15
BUSIATE WITH BOAR RAGÙ	€13

SECOND DISHES (SEA)

GRILLED SQUID * AND PRAWNS	€15
FRIED SHRIMPS AND SQUID*	€15
MUSSELS MARINARA	€12
SWEET AND SOUR TUNA	€15
SEA BASS (GRILLED OR STEAMED)	€15
GRILLED SWORDFISH*	€15
MIXED ROAST OF FISH	€25

*squid, king prawns, swordfish *, sea bass*

SECOND DISHES (EARTH)

GRILLED STEAK	€10
COTOLETTA ALLA MILANESE	€15
<i>fried with clarified butter</i>	
PORK SAUSAGE	€8
GRILLED LAMB RIBS	€25
FILETTO DEL MITO	€20
<i>mushrooms, artichokes, sweet and sour onions, piacentinu ennese cheese</i>	
VEAL CHOP	€20
<i>arugula, balsamic vinegar, grana cheese</i>	
MIXED MEAT ROAST	€25
<i>sausage, veal, pork, chicken, lamb roasts</i>	
GRILLED FILETTO	€18
FILETTO WITH PORCINI MUSHROOMS	€20
FILETTO WITH PIACENTINU CHEESE	€25
PORK SHANK & BAKED POTATOES	€18
FIorentina ai ferri	€45x Kg

SIDE DISHES	
GREEN SALAD	€3
MIXED SALAD	€4
CHIPS*	€4
BAKED POTATOES	€4
LARGE MIXED SALAD	€8
<i>lettuce, tomato, radicchio, arugula, mozzarella, tuna, egg</i>	

FRUIT

FRESH SEASON FRUIT	€5
ANANAS	€5

SICILIAN/ENNESE MENU (TYPICAL)

APPETIZERS (TYPICAL)

MITO'S CHOPPING BOARD (1 PERSON) €20

*assortment of cheeses, cured meats, dried tomatoes, olives and mushrooms, fried food**

FIRST DISHES (TYPICAL)	
PASTA INCACIATA ALL'ENNESE	€13
<i>anchovies, broccoli, wild fennel, raisins, pine nuts, piacentinu cheese, tomato, breadcrumbs</i>	
SPAGHETTI ALLA PANTESCA	€10
<i>cherry tomatoes, anchovies, olives, capers, pine nuts, almonds, raisins, breadcrumbs, garlic</i>	
SPAGHETTI TRINACRIA	€10
<i>peppers, anchovies, tomatoes, olives, garlic</i>	
CASARECCE AI SAPORI NOSTRANI	€15
<i>zucchini, aubergines, cherry tomatoes, peppers, salted ricotta</i>	
CASARECCE DON PEPPINO	€10
<i>ricotta and tomato mousse with wild fennel</i>	
CHEESE AND PEPPER VARIANTE ENNESE	€15
<i>pasta, piacentinu ennese, black pepper</i>	
SPAGHETTI AUBERGINES & SWORDFISH	€15

SECOND DISHES (TYPICAL)

FILETTO DEL MITO €20

mushrooms, artichokes, sweet and sour onions, piacentinu ennese cheese

FILETTO SU FONDUTA DI PIACENTINO €25

meat with fondue of piacentino ennese DOP

GRILLED LAMB RIBS €25

VEAL CHOP ENNESE..... €22

rocket, balsamic vinegar, flakes of piacentinu ennese cheese

DESSERT (TYPICAL)

CANNOLO WITH RICOTTA SICILIANO €4

SICILIAN DECOMPOSED CANNOLO €5

FRIED RICOTTA RAVIOLO €2,5

MENÙ PIZZA

(PIZZA ONLY IN THE EVENING)

TRADITIONAL PIZZA

MARGHERITA	€6
<i>tomato, mozzarella, oil, oregano</i>	
BIANCANEVE	€6
<i>mozzarella, oil, oregano</i>	
CAPPUCCETTO ROSSO	€5
<i>pomodoro, oil, oregano</i>	
BUFALA	€8
<i>tomato, buffalo mozzarella, oil, oregano</i>	
DIAVOLA	€7
<i>tomato, mozzarella, spicy salami, oil, oregano</i>	
ROMANA	€7
<i>tomato, mozzarella, cooked ham, oil, oregano</i>	
CAPRICCIOSA	€8
<i>tomato, mozzarella, cooked ham, peas*, fresh mushrooms, egg, oil, oregano</i>	
4 GUSTI	€8
<i>tomato, mozzarella, cooked ham, peas*, fresh mushrooms, artichokes, oil, oregano</i>	
4 FORMAGGI	€8
<i>tomato, mozzarella, emmenthal, gorgonzola, parmesan cheese, oil, oregano</i>	
NORMA	€8
<i>tomato, mozzarella, eggplant, ricotta salata, oil, oregano</i>	
RUSTICA	€7
<i>tomato, olives, capers, anchovies, pecorino cheese, oil, oregano</i>	
CALABRESE	€7
<i>tomato, mozzarella, 'nduja, oil, oregano</i>	
BURRATA	€9

<i>tomato, burrata cheese, arugula, grana flakes, speck, oil, oregano</i>	
BACON	€8
<i>tomato, mozzarella, tuma, bacon, onion, oil, oregano</i>	
PATATOSA	€7
<i>tomato, mozzarella, french fries*, oil, oregano</i>	
PIACENTINA	€8
<i>tomato, mozzarella, piacentino, olives, oil, oregano</i>	
NAPOLETANA	€7
<i>tomato, mozzarella, anchovies, oil, oregano</i>	
VEGETARIANA	€8
<i>Tomato, mozzarella, eggplant, peppers, spinach, zucchini, oil, oregano</i>	
CALZONE	€7
<i>tomato, mozzarella, cooked ham, oil, oregano</i>	

MYTHICAL PIZZA

AFRODITE	€8
<i>tomato, mozzarella, emmenthal, spicy salami artichokes, oil, oregano</i>	
APOLLO	€10
<i>tomato, mozzarella, bresaola, grana flakes, arugula, oil, oregano</i>	
ARTEMIDE	€9
<i>tomato, mozzarella, grana flakes, speck, oil, oregano</i>	
ATHENA	€8
<i>tomato, mozzarella, grana flakes, eggplant, oil, oregano</i>	
CERERE	€9
<i>tomato, buffalo mozzarella, grana flakes, cherry tomato, oil, oregano</i>	
DEMETRA	€8
<i>tomato, mozzarella, grana flakes, arugula, oil, oregano</i>	
DIANA	€8

tomato, mozzarella, ham, oil, oregano

DIONISO €8

tomato, mozzarella, cooked ham, tuma, oil, oregano

ETNA €10

pistachio pesto, buffalo mozzarella, pistachio, mortadella, oregano

GIUNONE €15

tomatoes, shrimp, mussels, squid, garlic, parsley*

HELIOS €9

tomato, mozzarella, scamorza, bacon, olives, oil, oregano

HERMES €10

raw buffalo mozzarella, speck, bruschetta (tomato, onion, parsley, oil)

MARTE €9

tomato, mozzarella, porcini mushrooms, oil, oregano

MERCURIO €9

tomato, mozzarella, emmenthal, prosciutto, oil, oregano

MINERVA €8

tomato, mozzarella, fresh mushrooms, egg, oil, oregano

ODINO €9

tomato, mozzarella, frankfurter, french fries, oil, oregano*

PAN €8

tomato, mozzarella, fresh mushrooms, spicy salami, oil, oregano

POSEIDONE €8

tomato, mozzarella, tuna, onion, oil, oregano

PROSERPINA €9

tomato, mozzarella, spinach, gorgonzola, bacon, radicchio, oil, oregano*

VENERE €8

tomato, mozzarella, smoked bacon, artichokes, emmenthal, oil, oregano

CARBONARA €10

mozzarella, guanciale, egg, grated pecorino cheese, oil, black pepper, parsley

VULCANO	€9
<i>tomato, mozzarella, fresh mushrooms, speck, oil, oregano</i>	
ZEUS	€10
<i>Tomato, mozzarella, emmenthal, tuma, sausage, eggplant, onion, oil, oregano</i>	

TORTILLAS

TRADIZIONALE	€4
<i>salt, oil, pepper</i>	
DEL PASTORE	€7
<i>tuma, anchovies, olives, oil</i>	
AL GORGONZOLA	€7
<i>gorgonzola, cherry tomato, arugula</i>	
PINO'S	€8
<i>buffalo mozzarella, bruschetta (tomato, onion, parsley, oil)</i>	

DESSERT PIZZA

PIZZA NUTELLA	€10,00
<i>nutella (hazelnuts, milk, butter), pistachio, powdered sugar</i>	

SPECIAL PIZZA

THE SCHIACCIATA	€16
<i>sliced tomato, cooked ham, tuma, emmenthal, anchovies, olives, oil, oregano</i>	
KORE	€10
<i>tomato, buffalo mozzarella, sausage, piacentino, sun-dried tomatoes, baked grana cheese, chili pepper, oil, oregano</i>	

CIRCE	€10
<i>tomato, mozzarella, smoked scamorza, arugula, pork meat, sweet and sour onion, oil, oregano</i>	
MITO	€9
<i>tomato, mozzarella, sausage, friarielli, oil, oregano</i>	
NOVIS DEA	€10
<i>mozzarella, piacentino, pistachio, honey</i>	
PIZZA ENNESE DOP	€10
<i>mozzarella, piacentino cheese ennese DOP, sausage, sun-dried tomato, oil, oregano</i>	
PLUTONE	€12
<i>mozzarella, pumpkin cream, gorgonzola, speck, walnuts, oil, oregano</i>	

GIROPIZZA

CLASSIC GIROPIZZA (min. 6 persons)	€15
<i>Included: French fries*, giropizza, drinks**, cover charge</i>	
GIROPIZZA DEL MITO	€22
<i>Included: Mito chopping board (local cured meats and cheeses, ricotta, caponata, fritters, mozzarella, olives, sun-dried tomatoes, mushrooms), giropizza, drinks**, cover charge</i>	
GIROPIZZA WITH LIGHT APPETIZERS	
<i>Included: rustic appetizer (local cold cuts and cheeses, olives, mushrooms, ricotta, dried tomatoes), giropizza, drinks**, cover charge</i>	
GIROPIZZA DOLCE/SALATO LIGHT	€18
<i>Included: french fries*, giropizza, nutella pizza, drinks**, cover charge</i>	
GIROPIZZA DOLCE/SALATO BIG	€20
<i>Included: rustic appetizer (local cold cuts and cheeses, olives, mushrooms, ricotta, dried tomatoes) giropizza, nutella pizza, drinks **, cover charge</i>	

DESSERTS AND BEVERAGE

DRINKS

MINERAL WATER 1 LT	€2
COCACOLA 1 LT	€4
RED/WHITE WINE GLASS	€5
DRINK CANS 33cl	€3
COFFEE	€1,5
CAPPUCCINO	€3
BOOZE	€3
PROSECCO GLASS	€ 7

BEERS

DRAFT BEER 20cl	€3
<i>Moretti Baffo d'Oro</i>	
DRAFT BEER SPINA 40cl	€5
<i>Moretti Baffo d'Oro</i>	
BOTTLE BEER 66cl	€4
CRAFT BEER 75cl	€15
<i>Paul-Bricius</i>	

SUPPLEMENTS

STANDARD SUPPLEMENTS	€1
COLD CUTS	€2
FRENCH FRIES	€2
MOZZARELLA DI BUFALA AND BURRATA.....	€3
BRESAOLA	€3
PORCINI MUSHROOMS	€3
SALMON	€3
SHRIMPS	€3
COVER CHARGE	€2

DESSERT

CANNOLO WITH RICOTTA	€5
SICILIAN DECOMPOSED CANNOLO	€5
FRIED RICOTTA RAVIOLO	€2,5
VARIOUS "CUORE CALDO"	€5
VARIOUS TRUFFLES	€5
TARTUFO AFFOGATO	€6
WAFFLE WITH ICE CREAM OR NUTELLA	€5
ICE CREAM CUP	€5
CHEF'S TIRAMISÙ	€6
PISTACHIO PANNA COTTA	€5
VANILLA PANNA COTTA	€5
CANNOLICCHIO	€1
LEMON SORBET	€3
CHEESECAKE (Nutella, Berries, Pistachio)	€5

RED WINE	
CANTINE FIRRIATO PACECO (TP)	
ALTAVILLA DELLA CORTE (CABERNET SAUVIGNON)	€25
CANTINE TASCA D'ALMERITA PALERMO	
LAMURI (NERO D'AVOLA)	€25
CANTINE DUCA DI SALAPARUTA MARSALA (TP)	
PASSO DELLE MULE (NERO D'AVOLA)	€25
COLOMBA PLATINO NERO D'AVOLA	€20
CANTINE PAOLINI MARSALA (TP)	
72 FILARA (FRAPPATO SYRAH)	€20
IETTA FOCU	€25
CANTINE LOMBARDO SAN CATALDO (CL)	
NERO D'ALTURA (NERO D'AVOLA)	€35

UNANIME (NERO D'AVOLA - CABERNET - SAUVIGNON - SYRAH)	€20
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CANTINE PLANETA (MENFI - NOTO - VITTORIA)	
LA SEGRETA (NERO D'AVOLA - MERLOT - SYRAH - CABERNET)	€20
CANTINE BAGLIESI RAVANUSA - NARO (AG)	
CALOS SYRAH	€20
MAIOR BLEND (CABERNET SAUVIGNON - MERLOT - NERO D'AVOLA)	€35
KAMMUT NERO D'AVOLA	€20
NRERO SARACENO NERO D'AVOLA	€30
CANTINE TERRITORIO SICILIANO	
ETNA ROSSO DOC CANTINE COTTANERA	€30
CANTINE FEUDO ARANCIO - SYRAH	€15
PASSIVENTO (NERO D'AVOLA) BARONE DI MONTALTO SANTA NINFA (TP)	€25
MERLOT CANTINE CUSUMANO	€20
TINCHITÈ ROSÉ - FEUDO ARANCIO	€15
MANEME CERASUOLO VITTORIA CANTINE PAOLO CALI'	€25
RIDENTEORLANDO SIRAH CANTINE PRINCIPE CORLEONE	€25
CABERNET SAUVIGNON CANTINEFAZIO	€20
ETNA ROSSO DOC CANTINE NICOSIA	€25

WHITE WINE	
CANTINE TERRITORIO SICILIANO	
TINCHITÈ GRILLO CANTINE FEUDO ARANCIO (Frizzante)	€20
CATARATTO CANTINE BAGLIESI BIO	€25

SCIAURU CANTINE PAOLINI (frizzante)	€20
BIANCO D'ALTURA CATARRATTO CANTINE LOMBARDO	€25
GRILLO D'ALTURA CANTINE LOMBARDO	€25
UNANIME BIANCO CANTINE LOMBARDO	€20

CANTINE TERRITORIO SICILIANO	
COLOMBA PLATINO DUCA DI SALAPARUTA	€20
CHARDONNAY - CANTINE RAPITALÀ	€20
SOFÌ CANTINE BAGLIESI RAVANUSA-NARO (Frizzante)	€20
CUCUNCI CANTINE BARONE DI MONTALTO (Frizzante)	€25
TINCHITE' ROSATO FEUDO ARANCIO	€20
AISHA CATARRATTO CANTINE MUSITA	€25
PROSECCO	€15

ALLERGENI

ARACHIDI E DERIVATI

Snack confezionati, creme e condimenti in cui vi sia anche in piccole dosi



FRUTTA A GUSCIO

Mandorle, nocciole, noci comuni, noci di acagiù, noci pecan, anacardi e pistacchi



LATTE E DERIVATI

Ogni prodotto in cui viene usato il latte: yogurt, biscotti, torte, gelato e creme varie



MOLLUSCHI

Canestrello, cannolicchio, capasanta, cozza, ostrica, patella, vongola, tellina ecc



PESCE

Prodotti alimentari in cui è presente il pesce, anche se in piccole percentuali



SESAMO

Semi interi usati per il pane, farine anche se lo contengono in minima percentuale



SOIA

Prodotti derivati come: latte di soia, tofu, spaghetti di soia e simili



CROSTACEI

Marini e d'Acqua Dolce: gamberi, scampi, aragoste, granchi, e simili



GLUTINE

Cereali, grano, segale, orzo, avena, farro, kamut, inclusi ibridati derivati



LUPINI

Presenti in cibi vegan sottoforma di: arrostiti, salamini, farine e similari



SENAPE

Si può trovare nelle salse e nei condimenti, specie nella mostarda



SEDANO

Sia in pezzi che all'interno di preparati per zuppe, salse e concentrati vegetali



ANIDRIDE SOLFOROSA E SOLFITI

Cibi sott'aceto, sott'olio e in salamoia, marmellate, funghi secchi, conserve ecc



UOVA E DERIVATI

Uova e prodotti che le contengono come: maionese, emulsionanti, pasta all'uovo

