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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S BIRTHDAY BASH SEAFOOD CELEBRATION

Yield 4 main-dish or 8 first-course servings

Total Time 40 minutes

Ingredients

- 1/3 cup Sparkling wine/Prosecco preferred
- 1 lb Medium size shrimp deveined
- 1/2 Pound of bay scallops cleaned (dry pack preferred)
- 1/2 pound clams, cooked and de-shelled
- 1/3 cup clam juice
- 1 small fennel bulb sliced thin in half moons
- 6 garlic cloves, finely chopped
- 3/4 teaspoon dried hot red pepper flakes
- 1/4 teaspoon dried oregano
- 1/3 cup chopped fresh flat-leaf parsley
- 2 tablespoon of fresh basil shredded thin
- 1/4 cup of sun-dried tomatoes packed in olive oil sliced thin for color and flavor
- 1 lb linguine
- 2 tablespoons cold unsalted butter, cut into small pieces
- 1/3 cup Extra virgin olive oil
- more extra-virgin olive oil for drizzling

Directions

1. Cook pasta in a 6- to 8-quart pot of boiling well salted water until al dente, then drain in a colander.
2. Meanwhile, heat oil in a 5- to 6-quart heavy-bottom pan over medium heat until moderately hot, then sweat the fennel, stirring, until translucent, about 2 to 3 minutes.
3. Add garlic, red pepper flakes, half of the parsley and Basil and all of oregano and cook, stirring occasionally, until garlic is golden brown, about 2 to 4 minutes.
4. Stir in sparkling wine. Bring to a boil and allow to simmer, uncovered, stirring occasionally, until slightly reduced, about 1 to 2 minutes.
5. Add the clam juice then stir scallops, clams and shrimp into sauce and simmer, on medium heat for another 4 minutes. Remove from heat and add pasta to sauce along with remaining herbs toss with sauce until combined well. Stir in butter until melted.

Cooks' note

Drizzle extra virgin olive oil over pasta once served. And remember that Parmesan or any hard cheese will destroy the delicate taste of your seafood.