

Il Mulino
NEW YORK

CHOICE OF

APPETIZERS

La Zuppa del Giorno

IL MULINO'S SOUP OF THE DAY

Mixed Greens Salad

IN OUR HOUSEMADE VINAIGRETTE

Insalata Caprese

BUFFALO MOZZARELA, SLICED TOMATO & BASILICO

ENTRÉES

Spaghetti Bolognese

VEAL, PORK, BEEF IN A ROBUST TOMATO SAUCE WITH BESCIAMELLA

Pollo Scarpariello

MORSELS OF CHICKEN WITH MUSHROOMS, GARLIC,
ANCHOVIES & RED WINE VINEGAR

Potato Crusted Red Snapper

POTATO CRUSTED & PAN SEARED WITH DIJON MUSTARD & CAPER SAUCE

Vitello alla Picatta

VEAL SCALLOPINE IN A LEMON, BUTTER & WHITE WINE SAUCE

Risotto Primavera

ARBORIO RICE WITH GARDEN VEGETABLES

Canneloni di Casa

HOMEMADE PASTA STUFFED WITH LAMB, BEEF, VEAL, PORK & SPINACH,
TOPPED WITH POMMODORO SAUCE & BESCIAMELLA

DOLCI

Tiramisu

LADY FINGERS DIPPED IN ESPRESSO & LAYERED WITH
MASCARPONE CREAM & CHOCOLATE SHAVINGS

Torta di Formaggio

ITALIAN CHEESECAKE, MADE WITH RICOTTA
CHEESE & AMARETTO LIQUEUR

●● DESSERTS GARNISHED WITH FRESH BERRIES, ZABAGLIONE & WHIPPED CREAM ●●

\$20.09

TRY OUR NEW TWO-COURSE LUNCH MENU OFFERED THROUGHOUT THE YEAR
11:30 - 2:30 PM ●● "LUNCH PRONTO MENU" ●● \$19.95 PER PERSON
ASK THE MAITRE D' FOR DETAILS

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Torta di Formaggio

ITALIAN CHEESECAKE, MADE WITH RICOTTA
CHEESE & AMARETTO LIQUEUR

•• DESSERTS GARNISHED WITH FRESH BERRIES, ZABAGLIONE & WHIPPED CREAM ••

\$35.09

TRY OUR NEW SUNSET DINNER MENU OFFERED THROUGHOUT THE YEAR
5:00 - 6:30 PM • \$45 PER PERSON • INCLUDES A GLASS OF PROSECCO
ASK THE MAITRE D' FOR DETAILS