

Il Mulino

NEW YORK

Antipasti

Caprese 22.00

FRESH BUFFALO MOZZARELLA, SLICED TOMATO AND BASIL

Vongole Casino 16.75

BAKED CLAMS ON THE HALF SHELL WITH CASINO BUTTER AND SMOKED BACON

Carpaccio 26.00

THINLY SLICED TUSCAN-STYLE BEEF WITH ARUGULA, OLIVE OIL, LEMON AND A SPICY DIJON MUSTARD SAUCE

Prosciutto & Melone 24.00

SLICED PROSCIUTTO WITH MELON AND BERRIES

Scampi Oreganata 22.00

BREADED SHRIMP WITH LEMON, GARLIC AND WHITE WINE

Carciofini Romana 16.95

SLICED ARTICHOKE HEARTS WITH HERB BUTTER, BACON AND A WHITE WINE SAUCE

Vongole Oreganata 16.75

BAKED CLAMS ON THE HALF SHELL WITH BREAD CRUMBS, LEMON, GARLIC AND WHITE WINE

Calamari Fritti 18.00

LIGHTLY FRIED CALAMARI WITH A SPICY MARINARA SAUCE

Insalate

Caesar Salad 14.50

TRADITIONAL CAESAR SALAD

Insalata di Spinaci 12.00

CLASSIC SPINACH SALAD WITH BACON AND MUSHROOMS

Rugola 13.50

BABY ARUGULA WITH OLIVE OIL AND FRESH LEMON;
TOPPED WITH SHAVED AGED PARMESAN CHEESE

Endive 12.00

FRESH ENDIVE WITH LEMON AND OLIVE OIL

Zuppe

Stracciatella Fiorentina 10.00

CHICKEN BROTH, PARMESAN CHEESE, SPINACH AND EGGS

Tortellini Brodo 9.75

MEAT TORTELLINI IN CHICKEN BROTH

Zuppa Ortolona 11.00

MINISTRONE SOUP

Paste

Spaghettoni Carbonara 26.75

PANCETTA, ONIONS AND PARMESAN CHEESE

Rigatoni Bolognese 26.75

BRAISED VEAL AND BEEF IN A RICH TOMATO SAUCE

Pettuccine Alfredo 26.75

CLASSIC ALFREDO SAUCE WITH A TOUCH OF BLACK TRUFFLE;
FINISHED WITH SWEET PEAS

Tortellini alla Panna 26.75

MEAT TORTELLINI IN A CREAM SAUCE WITH A TOUCH OF BLACK TRUFFLE;
FINISHED WITH SWEET PEAS

Spaghettoni alla Vongole 32.00

BABY CLAMS, OLIVE OIL AND GARLIC IN A SPICY BROTH

Penne Rigate 26.75

MARINARA SAUCE; TOPPED WITH RICOTTA CHEESE

Cannelloni 26.75

HOMEMADE PASTA FILLED WITH VEAL, BEEF AND SPINACH;
TOPPED WITH BÉCHAMEL AND TOMATO SAUCE

Capellini Arrabbiata 26.75

SPICY MARINARA SAUCE WITH GARLIC AND BASIL

Bucatini all'Amatriciana 26.75

PANCETTA, ONIONS, RED WINE AND ROMANO CHEESE IN A
FULL-BODIED TOMATO SAUCE

Capellini 26.75

WILD MUSHROOMS, PANCETTA AND SWEET PEAS IN A VODKA CREAM
AND BLACK TRUFFLE SAUCE

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Vitello

Piccata di Vitello al Limone 31.75
VEAL SAUTÉED IN A WHITE WINE LEMON SAUCE

Vitello alla Zingara 33.00
SPICY VEAL SAUTÉED IN WHITE WINE, TOMATO, CAPERS AND WILD MUSHROOMS

Ossobuco 54.00
VEAL SHANK ROASTED IN A RED WINE AND PORCINI MUSHROOM SAUCE;
WITH SAFFRON RISOTTO

Scaloppine Capriccio 33.00
VEAL SAUTÉED IN WHITE WINE WITH PROSCIUTTO, FONTINA CHEESE AND MUSHROOMS

Uccelletti alla Fiorentina 33.00
VEAL ROLLATINE WITH MUSHROOMS, MOZZARELLA AND PROSCIUTTO IN A WHITE
WINE CREAM SAUCE

Costoletta alla Parmigiana 45.00
POUNDED, BREADED VEAL CHOP; TOPPED WITH MARINARA AND IMPORTED CHEESE

Saltimbocca 33.00
VEAL SAUTÉED WITH SAGE AND PROSCIUTTO

Scaloppine alla Romana 33.00
VEAL SAUTÉED WITH FRESH BABY ARTICHOKES, MUSHROOMS AND ASPARAGUS

Scaloppine Pizzaiola 31.75
VEAL SAUTÉED WITH TOMATO, MUSHROOM AND PEPPER

Scaloppine al Marsala 31.75
VEAL SAUTÉED WITH MUSHROOM, PROSCIUTTO AND MARSALA WINE

Pollo

Piccata di Pollo al Limone 29.95
CHICKEN BREAST SAUTÉED IN A WHITE WINE LEMON SAUCE

Pollo Parmigiana 37.00
POUNDED, BREADED EUROPEAN CHICKEN BREAST;
TOPPED WITH IMPORTED CHEESES AND MARINARA SAUCE

Pollo alla Scarpariello 29.95
MORSELS OF CHICKEN SAUTÉED WITH GARLIC, WHITE WINE AND MUSHROOMS

Spezzatino di Pollo alla Romana 29.95
MORSELS OF CHICKEN SAUTÉED IN WHITE WINE, ARTICHOKES, MUSHROOMS AND ASPARAGUS

Risotto

Fruitti di Mare 38.00
ASSORTED SEAFOOD

Porcini 35.00
ASSORTED WILD MUSHROOMS

Milanese 30.00
SAFFRON

Primavera 32.00
SEASONAL VEGETABLES WITH PROSCIUTTO

Carne

Filetto di Manzo alla Romana 43.00
12 OZ. FILET OF BEEF WITH A SPICY CAPER TOMATO SAUCE

Bistecca alla Griglia 68.00
PRIME AGED NEW YORK STRIP

Filetto di Manzo alla Fiorentina 43.00
12 OZ FILET OF BEEF WITH SHALLOTS, SAGE AND WINE

Rack of Lamb 70.00 *Half Rack* 48.00
RACK OF LAMB WITH A DIJON MUSTARD GLAZE, LIGHTLY BREADED IN A
BAROLO WINE SAUCE

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Pesci

Scampi alla Francese 39.00

JUMBO SHRIMP EGG-BATTERED IN A LEMON WHITE WINE SAUCE;
WITH RISOTTO

Scampi alla Romana 39.00

JUMBO SHRIMP SAUTÉED IN A LEMON WHITE WINE SAUCE TOPPED WITH IMPORTED CHEESE;
WITH SPINACH

Vongole Posillipo 29.50

CLAMS ON THE HALF SHELL SAUTÉED IN A LIGHT MARINARA SAUCE

Scampi Oreganata 39.00

JUMBO SHRIMP WITH BREAD CRUMB CRUST SAUTÉED WITH WHITE WINE, LEMON AND GARLIC;
WITH ESCAROLE

Scampi Fra Diavolo 39.95

JUMBO SHRIMP SAUTÉED IN A SPICY TOMATO MARINARA SAUCE;
GARNISHED WITH CLAMS

PLEASE INFORM US OF ANY ALLERGIES BEFORE ORDERING.

Contorni 12.50

SAUTÉED SPINACH AND GARLIC

SAUTÉED PEAS WITH ONIONS AND PANCETTA

FRIED ZUCCHINI

BROCCOLI RABE

STEAMED BROCCOLI

SAUTÉED MUSHROOMS AND ONIONS

SAUTÉED ASPARAGUS

ROSEMARY POTATOES

ESCAROLE

ESCAROLE AND FAGIOLI