

ANTIPASTI

Caprese

FRESH BUFFALO MOZZARELLA WITH SLICED TOMATO AND FRESH BASIL

Vongole Casino

BAKED CLAMS ON THE HALF SHELL WITH CASINO BUTTER AND PANCETTA

Scampi Oreganata

BREADED SHRIMP WITH LEMON, GARLIC AND WHITE WINE

Prosciutto e Melone

SLICED PROSCIUTTO WITH MELON AND BERRIES

Garciofini Romana

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

Vongole Oreganata

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

Carpaccio

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

Calamari Fritti

LIGHTLY FRIED CALAMARI WITH A SPICY MARINARA SAUCE

PASTA

Spaghettini Carbonara

PANCETTA, ONIONS AND PARMESAN CHEESE

Rigatoni Bolognese

BRASIED VEAL, LAMB AND BEEF SERVED IN A RICH TOMATO SAUCE

Fettuccine Alfredo

ORIGINAL ALFREDO SAUCE WITH SWEET PEAS WITH A TOUCH OF BLACK TRUFFLE SAUCE

Tortellini alla Panna

MEAT TORTELLINI WITH CREAM SAUCE AND SWEET PEAS WITH A TOUCH OF BLACK TRUFFLE SAUCE

Spaghettini alla Vongole

BABY CLAMS, OLIVE OIL, GARLIC AND CRUSHED RED PEPPER OR SPICY RED SAUCE

Penne Rigate

ORIGINAL IL MULINO MARINARA SAUCE TOPPED WITH RICOTTA CHEESE

Cannelloni

HOMEMADE PASTA STUFFED WITH VEAL, LAMB, BEEF AND SPINACH TOPPED WITH BÉCHAMEL AND TOMATO SAUCE

Capellini all' Arrabbiata

SPICY MARINARA SAUCE WITH GARLIC AND BASIL

Bucatini alla Amatriciana

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

Capellini Il Mulino

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

PESCI

Scampi alla Francese

JUMBO SHRIMP EGG BATTERED WITH LEMON AND WHITE WINE SERVED WITH SPINACH

Scampi alla Romana

JUMBO SHRIMP SAUTÉED WITH LEMON AND WHITE WINE SERVED WITH RISOTTO

Scampi Fra Diavolo

JUMBO SHRIMP SAUTÉED IN SPICY TOMATO MARINARA SAUCE GARNISHED WITH CLAMS

Vongole Posillipo

CLAMS ON THE HALF SHELL SAUTÉED IN A LIGHT MARINARA SAUCE

Scampi Oreganata

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

INSALATE

Endive

FRESH ENDIVE SERVED WITH LEMON AND OLIVE OIL

Rugola

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

Insalata di Spinaci

IL MULINO CLASSIC SPINACH SALAD WITH BACON AND MUSHROOMS

Caesar Salad

TRADITIONAL CAESAR SALAD PREPARED TABLESIDE

ZUPPA

Stracciatella Fiorentina

CHICKEN BROTH WITH PARMESAN CHEESE, SPINACH AND EGGS

Tortellini in Brodo

MEAT TORTELLINI IN CHICKEN BROTH

Zuppa all' Ortolona

IL MULINO MINISTRONE SOUP

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POLLO

Piccata di Pollo al Limone

DOUBLE CHICKEN BREAST SAUTÉED IN WHITE WINE, BUTTER AND LEMON

Pollo Parmigiana Il Mulino

POUNDED WHOLE EUROPEAN CHICKEN BREAST WITH MARINARA AND TOPPED WITH IMPORTED CHEESES

Pollo alla Scarpariello

MORSELS OF CHICKEN SAUTÉED WITH GARLIC, WHITE WINE AND MUSHROOM

Spezzatino di Pollo alla Romana

MORSELS OF CHICKEN BRAISED IN WHITE WINE, ARTICHOKES, MUSHROOMS AND ASPARAGUS

RISOTTO

Frutti di Mare

ASSORTED SEAFOOD

Milanese

SAFFARON WITH WHITE WINE

Porcini

ASSORTED WILD MUSHROOMS

Primavera

SEASONAL VEGETABLES WITH PROSCIUTTO

CARNE

Filetto di Manzo alla Romana

12OZ FILET OF BEEF WITH SPICY CAPER TOMATO SAUCE

Bistecca alla Griglia

PRIME AGED NY STRIP

Filetto di Manzo alla Fiorentina

12OZ FILET OF BEEF WITH SHALLOTS, SAGE AND WINE

Rack of Lamb

FULL RACK OF LAMB TOPPED WITH A DIJON MUSTARD GLAZE AND LIGHTLY BREADED SERVED IN A BROWN SAUCE

{ Half Rack \$45 }

VITELLO

Piccata di Vitello al Limone

VEAL SAUTÉED IN WHITE WINE, BUTTER AND LEMON

Saltimbocca

VEAL SAUTÉED WITH SAGE AND PROSCIUTTO

Ossobuco

VEAL SHANK ROASTED IN A RED WINE SAUCE WITH PORCINI MUSHROOMS AND SERVED WITH SAFFRON RISOTTO

Scaloppine Capriccio

VEAL SAUTÉED IN WINE WITH PROSCIUTTO, FONTINA CHEESE AND MUSHROOMS

Uccelletti alla Fiorentina

VEAL ROLLATINE WITH MUSHROOMS, MOZZARELLA AND PROSCIUTTO WITH WINE CREAM SAUCE

Costoletta alla Parmigiana

POUNDED BREADED VEAL CHOP, SERVED WITH MARINARA AND TOPPED WITH IMPORTED CHEESES

Vitello alla Zingara

SPICY VEAL SAUTED IN WHITE WINE, TOMATO, CAPERS AND WILD MUSHROOMS

Scaloppine alla Romana

VEAL SAUTÉED WITH FRESH BABY ARTICHOKES, MUSHROOM AND ASPARAGUS

Scaloppine Pizzaiola

VEAL SAUTÉED WITH TOMATO, MUSHROOMS AND PEPPERS

Scaloppine alla Marsala

VEAL SAUTÉED WITH MUSHROOMS , PROSCIUTTO AND MARSALA WINE

CONTORNI

Sautéed Spinach & Garlic

Fried Zucchini

Sautéed Peas with Onions and Pancetta

Sautéed Asparagus

Steamed Broccoli

Sautéed Mushrooms and Onions

Broccoli Rabe

Escarole

Rosemary Potatoes

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