

APPETIZERS

Mixed Greens Salad

RADICCHIO, MIXED GREENS, FENNEL, FRISÉE, HEARTS OF PALM & THINLY SLICED ONIONS IN OUR HOMEMADE VINAIGRETTE

Caesar Salad

ROMAINE LETTUCE, GARLIC CROUTONS SERVED WITH HOMEMADE IL MULINO CAESAR DRESSING

ENTRÉES

Salmon Porcini

SALMON LIGHTLY GRILLED WITH LEMON & OLIVE OIL SERVED WITH A BED OF SAUTÉED PORCINI MUSHROOMS

Chicken Cutlets Milanese

EUROPEAN STYLE CHICKEN TENDERIZED CHICKEN BREAST LIGHTLY FRIED & TOPPED WITH BROCCOLINI RABE & CHERRY PEPPERS

Eggplant Rollatine

ROLLED EGGPLANT STUFFED WITH SHRIMP & CRAB MEAT, BAKED IN A LIGHT VODKA SAUCE, SERVED WITH SAUTÉED SPINACH

Ravioli Porcini

RAVIOLI FILLED WITH PORCINI MUSHROOMS, SERVED IN A CHAMPAGNE & BLACK TRUFFLE CREAM SAUCE

DOLCI

Italian Cheesecake

MADE WITH RICOTTA CHEESE & AMARETTO, GARNISHED WITH HOMEMADE ZABAGLIONE & FRESH BERRIES

Flourless Chocolate Cake

WITH HOMEMADE ZABAGLIONE, WHIPPED CREAM & GARNISHED WITH FRESH BERRIES

●●● ADD A GLASS OF PROSECCO FOR \$5.00 ●●●

\$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

APPETIZERS

Crispy Calamari & Zucchini

LIGHTLY FRIED CALAMARI & ZUCCHINI CHIPS SERVED WITH LEMON & MARINARA SAUCE

Caesar Salad

ROMAINE LETTUCE, GARLIC CROUTONS SERVED WITH HOMEMADE IL MULINO CAESAR DRESSING

ENTRÉES

Vitello al Saltimbocca

VEAL SCALOPPINE SAUTÉED IN A WHITE WINE & SAGE SAUCE & TOPPED WITH PROSCIUTTO

Spaghetti alla Primavera

FRESH GARDEN VEGETABLES SAUTÉED IN A LIGHT BROTH & TOSSED WITH SPAGHETTI

Picatta di Pollo al Limone

CHICKEN BREAST IN A LEMON, BUTTER & WHITE WINE SAUCE SERVED WITH PISELLI ROMANI SAUTÉED WITH ONIONS & PANCETTA

DOLCI

Italian Cheesecake

MADE WITH RICOTTA CHEESE & AMARETTO, GARNISHED WITH HOMEMADE ZABAGLIONE & FRESH BERRIES

Flourless Chocolate Cake

WITH HOMEMADE ZABAGLIONE, WHIPPED CREAM & GARNISHED WITH FRESH BERRIES

●●● ADD A GLASS OF PROSECCO FOR \$5.00 ●●●

\$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