

The Mulino
NEW YORK

**LUNCH MENU
AUGUST 17-21**

APPETIZERS

Carpaccio

THINLY SLICED TUSCAN STYLE BEEF OVER A
BED OF ARUGULA GARNISHED WITH A LEMON, OLIVE
OIL & DIJON MUSTARD VINAIGRETTE

Eggplant Rollatine

EGGPLANT THINLY SLICED & LIGHTLY FRIED,
ROLLED WITH RICOTTA & PROSCIUTTO, TOPPED WITH
MARINARA SAUCE & MOZZARELLA

ENTRÉES

Vitello alla Picatta

TENDER MEDALLIONS OF VEAL SCALOPPINE SAUTÉED
IN A LEMON, BUTTER & WHITE WINE SAUCE

Ravioli Porcini

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

Filet of Tilapia

LIGHTLY SAUTÉED & TOPPED WITH A LIGHT
DIJON & CAPER CREAM SAUCE

DOLCI

Italian Cheesecake

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

Mixed Berries

ASSORTED SEASONAL BERRIES TOPPED
WITH HOMEMADE ZABAGLIONE

●●● 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

The Mulino
NEW YORK

**DINNER MENU
AUGUST 17-23**

APPETIZERS

Carciofini alla Romana

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

Insalata Caprese

BUFFALO MOZZARELA, SLICED TOMATO & FRESH BASIL
DRIZZLED WITH EXTRA VIRGIN OIL & BALSAMICO

ENTRÉES

Spaghetti alla Primavera

SEASONAL GARDEN VEGETABLES SAUTÉED IN A LIGHT
BROTH & TOSSED WITH SPAGHETTI PASTA

Vitello alla Romana

VEAL SCALLOPINE SAUTÉED IN A BUTTER & WHITE
WINE SAUCE WITH FRESH BABY ARTICHOKE

Salmone alla Griglia

SALMON LIGHTLY GRILLED WITH LEMON & OLIVE OIL
SERVED OVER A BED OF BROCCOLINI RABE

DOLCI

Italian Cheesecake

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

Mixed Berries

ASSORTED SEASONAL BERRIES TOPPED
WITH HOMEMADE ZABAGLIONE

●●● 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