

*The Mulino*  
NEW YORK

**LUNCH MENU**  
**AUGUST 24-28**

**APPETIZERS**

*Crispy Calamari & Zucchini*

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

*Minestrone Soup*

DICED VEGETABLES, CANNELLINI BEANS & DITALINI  
PASTA IN A RICH VEGETABLE BROTH

*Mixed Greens Salad*

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

**ENTRÉES**

*Filetto di Manzo alla Fiorentina*

FILET OF BEEF, MEDIUM RARE, IN A BAROLO WINE  
REDUCTION WITH A SIDE OF SAUTÉED SPINACH

*Filet of Tilapia*

POTATO CRUSTED & PAN SEARED TOPPED WITH  
A LIGHT DIJON & CAPER CREAM SAUCE

*Ravioli Porcini*

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

*Eggplant Rollatine*

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

**DOLCI**

*Tiramisu*

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

*Italian Cheesecake*

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

**\$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

*Il Mulino*  
NEW YORK

**DINNER MENU**  
**AUGUST 24-31**

**APPETIZERS**

*Minestrone Soup*

DICED VEGETABLES, CANNELLINI BEANS & DITALINI PASTA IN A RICH VEGETABLE BROTH

*Caesar Salad*

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

*Crispy Calamari & Zucchini*

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

**ENTRÉES**

*Gnocchi Pesto*

HOMEMADE POTATO PASTA DUMPLINGS IN OUR FRESH BASIL & PINE-NUT PESTO TOPPED WITH PARMIGGIANO REGGIANO

*Pollo alla Marsala*

SCALOPPINE OF CHICKEN WITH MUSHROOMS IN A MARSALA WINE SAUCE

*Salmone alla Griglia*

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

**DOLCI**

*Tiramisu*

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

*Italian Cheesecake*

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