

ANTIPASTI APPETIZERS

ARANCINI 8

ITALIAN RICE BALLS OVER SPICY MARINARA SAUCE

PORTOBELLO FUNGHI 12

BROILED PORTOBELLO WITH BALSAMIC REDUCTION

PROSCIUTTO & MELONE 11

AGED PROSCIUTTO WITH SEASONAL MELON

PARMIGIANO REGGIANO 8 / FOR TWO

AGED PARMESAN CHEESE

POLPETTE AL FORNO 12

ITALIAN MEATBALLS WITH TOMATO BASIL SAUCE
AND PARMESAN CHEESE

INSACCATI MISTI 24 / FOR TWO

A PLATTER OF ITALIAN DELITES:
PROSCIUTTO, MOSTADELLA, SOPRASSATA,
CACCIATORINI, PARMIGIANO REGGIANO,
ROASTED RED PEPPERS, CHERRY VINEGAR PEPPERS,
SUN-DRIED TOMATOES AND BUFFALO MOZZARELLA

ANTIPASTI DI MARE APPETIZERS FROM THE SEA

VONGOLE SU MEZZA CONCHIGLIA 12

CLAMS ON THE HALF SHELL
SERVED PLAIN WITH COCKTAIL SAUCE

GAMBERI AL MULINO 13

JUMBO SHRIMP WITH IL MULINO SPICY COCKTAIL SAUCE

CALAMARI FRITTI 13

LIGHTLY FRIED CALAMARI
WITH A SPICY MARINARA SAUCE

GAMBERI CON FAGIOLI 13

SAUTÉED JUMBO SHRIMP
OVER CANNELLINI BEANS AND PANCETTA

COZZE o VONGOLE

MUSSELS OR CLAMS WITH
GARLIC WHITE WINE SAUCE OR SPICY FRA DIAVOLO
MUSSELS 12 / CLAMS 13

INSALATE SALADS

INSALATA TRATTORIA 10

SEASONAL GREENS WITH FENNEL, CARROTS,
RED ONION AND TOASTED PINE NUTS
WITH A CITRUS VINAIGRETTE

INSALATA CAESAR 9

THE CLASSIC IL MULINO CAESAR SALAD

ZUPPE SOUPS

MINISTRONE 7

VEGETABLE SOUP WITH ORECCHIETTE

PASTA FAGIOLI 7

TRADITIONAL ITALIAN RECIPE FROM ABBUZZI

PIZZA

MARGHERITA 16

TOMATO SAUCE, BASIL AND BUFFALO MOZZARELLA

RUSTICA 17

TOMATO SAUCE, MOZZARELLA AND SLICED PEPPERONI

BIANCA 18

RICOTTA, MOZZARELLA AND PARMESAN CHEESE
WITH GARLIC AND OREGANO

RISOTTO

RISOTTO CON FUNGHI 26

ARBORIO RICE WITH WILD MUSHROOMS

RISOTTO AI FRUTTI DI MARE 32

ARBORIO RICE WITH MIXED SEAFOOD

PASTA

PAPPARDELLE 21

PAPPARDELLE WITH TOMATO BASIL SAUCE

TORTELLINI ALLA PANNA 22

MEAT TORTELLINI AND PEAS IN A CREAM SAUCE

SPAGHETTI CARBONARA 22

SPAGHETTI WITH PANCETTA, CHEESE AND EGG

GNOCCHI BOLOGNESE 24

POTATO DUMPLINGS WITH MEAT SAUCE

RIGATONI CON FUNGHI 24

RIGATONI WITH WILD MUSHROOMS,
SPICY CHERRY PEPPERS, GARLIC AND TRUFFLE OIL

LINGUINE ALLE VONGOLE 26

LINGUINE WITH RED OR WHITE CLAM SAUCE

INSALATA CAPRESE 13
BUFFALO MOZZARELLA WITH
BEEF STEAK TOMATOES AND ROASTED PEPPERS

CARPACCIO

CARPACCIO DI CARNE 14
THINLY SLICED TUSCAN-STYLE BEEF
SERVED WITH ARUGULA, EXTRA VIRGIN OLIVE OIL,
FRESH LEMON JUICE AND OUR ORIGINAL CARPACCIO SAUCE

CARPACCIO DI TONNO 14
THINLY SHAVED, CENTER-CUT TUNA
SERVED WITH ARUGULA, EXTRA VIRGIN OLIVE OIL
AND FRESH LEMON JUICE

PENNE RIGATE 20
PENNE SERVED WITH OUR
ORIGINAL IL MULINO MARINARA SAUCE
AND RICOTTA CHEESE

CANNELLONI 23
BAKED PASTA STUFFED WITH MEAT AND SPINACH
SERVED WITH CREAM AND TOMATO SAUCES

BUCATINI AMATRICIANA 24
BUCATINI PASTA, RENDERED PANCETTA
AND ONIONS, FINISHED WITH MARINARA

SPAGHETTI AI FRUTTI DI MARE 32
BABY SHRIMP, CLAMS, MUSSELS AND CALAMARI
IN A SPICY RED OR GARLIC WHITE WINE SAUCE