

SHELLFISH

CLAMS OREGANATA OR CASINO	ITALIAN HERBED BREAD CRUMBS 18
JUMBO LUMP CRAB	COCKTAIL SAUCE 24
LITTLENECK CLAMS	ON THE HALF SHELL 1.50 EA
EAST AND WEST COAST OYSTERS	ON THE HALF SHELL 2.50 EA
JUMBO SHRIMP	COCKTAIL SAUCE 28
LANGOSTINO	JUMBO PRAWNS WITH RISOTTO OR SAUTÉED SPINACH 29

APPETIZERS

ARTICHOKE HEARTS	FRIED WITH FRISÉE AND MUDDLED OLIVES 15
WEDGE SALAD	WITH CRISPY PANCETTA AND CRUMBLED GORGONZOLA 14
TOMATO SALAD	SWEET ONION AND BACON VINAIGRETTE 18
CAESAR	TAKEN FROM THE VILLAGE OF NYC 15
CAPRESE	BEEFSTEAK TOMATOES AND BUFFALO MOZZARELLA 18
TUNA TARTARE	BABY FRISÉE AND AVOCADO 18
CRAB CAKE	WITH ZESTY GARLIC SAUCE 22
GRILLED OCTOPUS	WITH FRISÉE, FENNEL AND ORANGE 24
CALAMARI	PICCANTE 18
TUNA CARPACCIO	OLIVE OIL AND LEMON 18
RICOTTA MEATBALLS	TOMATO BASIL SAUCE 18

PASTAS

BUCATINI AMATRICIANA	PANCETTA, ONIONS, RED WINE, TOMATO SAUCE 18
LINGUINI DI MARE	CLAMS, SHRIMP, AND SCALLOPS OVER BLACK INK PASTA 18
RAVIOLI AI PORCINI	CHAMPAGNE AND TRUFFLE CREAM SAUCE 24
SPAGHETTINI	TOMATO BASIL SAUCE 16
CAPELLINI	CLAM, GARLIC AND OLIVE OIL OR POMODORO SAUCE 18
GNOCCHI	BOLOGNESE 18
RISOTTO	WILD MUSHROOM 19

MODERN ITALIAN CLASSICS

CHICKEN PARMIGIANA	THE ORIGINAL 38
CHICKEN IN CROSTA	CRUSTED WITH AGED PARMIGIANO 36
CHICKEN PAILLARD	WITH ARUGULA, TOMATO AND ONION 36
CHICKEN SCARPARELLO	SAUTÉED IN GARLIC, WINE AND MUSHROOMS 35
VEAL CHOP PARMIGIANA	FROM THE VILLAGE OF NYC 46
VEAL CHOP MILANESE	TOPPED WITH A LIGHT ARUGULA SALAD 48
VEAL LIMONE	SAUTÉED IN LEMON AND BUTTER 36
SINGLE CUT VEAL CHOP	GRILLED WITH SAGE AND GARLIC, SERVED WITH ROASTED POTATOES 45
HALF RACK OF LAMB	DIJON MUSTARD GLAZE, LIGHTLY BREADED IN BAROLO WINE SAUCE 48
10oz. CENTER CUT FILET MIGNON	GRILLED, SERVED WITH ASPARAGUS 42
16oz. NEW YORK STRIP	GRILLED, WITH ROSEMARY ROASTED POTATOES 54

SEAFOOD

ENGLISH DOVER SOLE	FRESH ENGLISH DOVER SOLE MP
RED SNAPPER	GRILLED, SERVED WITH SEASONAL VEGETABLES 39
BRANZINO	WHOLE ROASTED OR GRILLED MEDITERRANEAN SEA BASS 55
WILD SALMON	WILD MUSHROOMS AND CHERRY PEPPERS 39
SWORDFISH	GRILLED, SERVED WITH SEASONAL VEGETABLES 39
SHRIMP FRANCESE	EGG BATTERED WITH WHITE WINE AND LEMON 39
SHRIMP OREGANATA	TOASTED BREAD CRUMBS WITH GARLIC SAUCE 39

SIDES ¹²

GRILLED PARMESAN ASPARAGUS
BROCCOLI RABE
TRUFFLE POTATOES
SPINACH GARLIC AND OIL
SAUTÉED WILD MUSHROOMS

PLEASE INFORM US OF ANY ALLERGIES BEFORE ORDERING.

* CONSUMER ADVISORY – CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF A FOODBORNE ILLNESS.



TRATTORIA

IL MULINO