

RAW BAR	
SEASONAL OYSTER MP	LONG ISLAND LITTLE NECK CLAMS 18
JUMBO SHRIMP COCKTAIL 28	SEA SCALLOP CARPACCIO 26
JUMBO LUMP CRAB WITH AVOCADO MP	SEAFOOD TOWER 150
APPETIZERS	
ANTIPASTI BOARD	CHEF CHOICE MEAT, CHEESE, ROASTED PEPPERS 28
TUNA TARTARE	AVOCADO AND FOCACCIA 25
CLAMS OREGANATA	HERBED BREAD CRUMBS 22
FRIED CALAMARI	PICCANTE MARINARA SAUCE 26
RICOTTA MEATBALLS	FRESH TOMATO BASIL SAUCE 21
DOUBLE CUT SMOKED BACON	TOMATO, SWEET ONION 22
GRILLED OCTOPUS	WITH FRISÉE, FENNEL AND ORANGE 26
SALAD	
WEDGE CAESAR	ROMAINE, GARLIC CROUTONS, SHAVED PARMIGIANA 19
CAPRESE	BUFFALO MOZZARELLA, BEEFSTEAK TOMATO, BASIL 22
SPINACH	PEAR, PISTACHIO, TOASTED SPEC, RICOTTA SALATA 20
CRISPLY ARTICHOKE	BABY ARUGULA, CHERRY TOMATO, SHAVED PARMIGIANA 22
PASTA	
SPAGHETTI	FRESH MOZZARELLA TOMATO BASIL SAUCE 28
FETTUCCINE BOLOGNESE	SLOW COOKED PORK, BEEF, VEAL AND TOMATO 36
ORECCHIETTE	BROCCOLI RABE, SAUSAGE AND PECORINO CHEESE 34
FRUTTI DI MARE	SQUID INK SPAGHETTI WITH CLAMS, SHRIMP, SCALLOPS 38
TAGLIARINI	CACIO E PEPE 28
RAVIOLI PORCINI	BLACK TRUFFLE CREAM SAUCE 40
RISOTTO DEL GIORNO	CHEFS SPECIAL OF THE DAY 36
MODERN ITALIAN CLASSICS	
CHICKEN PARMIGIANA	WEST 3RD FAMOUS BONE IN PARMIGIANA 48
CHICKEN SCARPARELLO	HOT SAUSAGE, MUSHROOM, ONION, CHERRY PEPPERS 38
VEAL PARMIGIANA	MARINARA SAUCE AND FRESH MOZZARELLA 56
VEAL CHOP MILANESE	ARUGULA, FRESH TOMATO, ONION 56
BISTECCA PIZZAIOLA	GRILLED PRIME HANGER STEAK WITH MUSHROOM, TOMATOES 50
FROM THE GRILL	
20 OZ PRIME BONE IN DRY AGED RIB-EYE 70	CENTER CUT FILET MIGNON 55
16 OZ PRIME BONE IN DRY AGED NEW YORK STRIP 68	BISON RIBEYE 65
II MULINO PRIME BURGER 28	MARINATED GRILLED COLORADO LAMB CHOPS 65
BISTECCA FIORENTINO WITH BONE MARROW	COMES WITH ANY TWO SIDES AND SAUCE 150
SAUCES 5	
GREEN PEPPER CORN SAUCE	II MULINO STEAK SAUCE
TRUFFLE BUTTER	WEST 3RD ST STREET CANDY
SEAFOOD	
BRANZINO	WHOLE ROASTED MEDITERRANEAN SEA BASS 50
WILD SALMON	BROCCOLI RABE AND WILD MUSHROOMS 50
CENTER CUT TUNA	WITH SICILIAN CAPONATA 55
JUMBO SHRIMP	OREGANATA 50
SIDES	
SAUTÉED WILD MUSHROOMS 17	SAUTÉED SPINACH 16
BROCCOLI RABE 16	TRUFFLE FRENCH FRIES 15
WHIPPED POTATOES WITH ROASTED GARLIC 14	BRUSSEL SPROUTS WITH CRISPY PANCETTA 16
ASPARAGUS PARMIGIANA 17	ROASTED POTATOES WITH SAGE AND GARLIC 15
LOBSTER MAC AND CHEESE 26	BLACK TRUFFLE CREAM SPINACH 16

ILLUMINON
PRIME