

Antipasti

Appetizers

Arancini Di Carne 15

Italian Rice Balls stuffed with House-Made Bolognese over Spicy Marinara Sauce

Polpette Al Forno 16

Italian Meatballs with Tomato Basil Sauce, and Parmesan Cheese

Carpaccio Di Carne 17

Thinly Sliced Tuscan-Style Beef served with Arugula, Extra Virgin Olive Oil, Fresh Lemon Juice, and Our Original Carpaccio Sauce

Pollo Fritto Di Toscana 16

Fried Chicken, Rosemary, Crispy Artichokes with a Garlic Lemon Dipping Sauce

Gamberi Al Mulino 17

Jumbo Shrimp with Il Mulino Spicy Cocktail Sauce

Calamari Fritti 19

Lightly Fried Calamari with a Spicy Marinara Sauce

Cozze 17

Mussels with Spicy Garlic White Wine Sauce or Spicy Fra Diavolo

Insaccati Misti For Two | 27

A Platter of Italian Delights Prosciutto, Mortadella, Soppressata, Cacciatorini, Parmigiano Reggiano, Roasted Red Peppers, Spicy Cherry Vinegar Peppers, Castelvetrano Olives, and Buffalo Mozzarella

Insalate

Salads

Trattoria Salad 15

Local Farmer's Greens, Radish, Red Onions, Feta Cheese, Marcona Almonds, Sun-Dried Tomato Vinaigrette, and Toasted Focaccia Croutons

Insalata Caesar 15

The Classic Il Mulino Caesar Salad

Insalata Caprese 16

Buffalo Mozzarella with Beef Steak Tomatoes, Capers and Roasted Peppers

Zuppe

Soups

Minestrone 11

Vegetable Soup with Orecchiette, and Pesto

Tortellini In Brodo 11

Meat Tortellini in Chicken Broth

Pizza

Margherita 20

Tomato Sauce, Basil, and Buffalo Mozzarella

Rustica 21

Tomato Sauce, Mozzarella, and Sliced Pepperoni

Bosco 22

Tomato Sauce, Mozzarella, Italian Sausage, Mushrooms, and Truffle Oil

Quattro Formaggi 22

Fontina Cheese, Pecorino Romano Cheese, Mozzarella Cheese with an Herbed Ricotta, Topped with Marinated Artichoke, Roasted Garlic, and Arugula

Pasta

Gluten-Free Pasta Available Upon Request

Gnocchi Bolognese 29

Potato Dumplings with Meat Sauce

Ravioli Cacio e Pepe 29

Cracked Black Pepper, Parmesan Cheese Sauce, and Heirloom Cherry Tomatoes

Rigatoni Con Funghi 29

Rigatoni with Wild Mushrooms, Spicy Cherry Peppers, Garlic, and Truffle Oil

Spaghetti Carbonara 27

Spaghetti with Pancetta, Cheese, and Egg

Linguine Alle Vongole 30

Linguine with Clams in Spicy Red Sauce or Spicy White Wine Sauce

Penne Rigate 26

Penne Served with Our Original Il Mulino Marinara Sauce, Parmigiana, and Ricotta Cheese

Risotto Con Funghi 31

Arborio Rice with Wild Mushrooms, and Truffle Oil

Ravioli Al Formaggio 28

Ricotta Cheese Filled Ravioli with Tomato Basil Sauce, Parmesan Cheese, and Parsley

Piatti Per Il Tavolo

Family Style Items are served for Parties of Four or More
Items are Priced Per Person

Trattoria Salad 11
Local Farmer's Greens, Radish,
Red Onions, Feta Cheese, Marcona
Almonds, Sun-Dried Tomato Vinaigrette,
and Toasted Focaccia Croutons

Insalata Caesar 11
The Classic Il Mulino Caesar Salad

Arancini Di Carne 10
Italian Rice Balls Stuffed with House-Made
Bolognese over Spicy Marinara Sauce

Calamari Fritti 13
Lightly Fried Calamari with a
Spicy Marinara Sauce

Gnocchi Bolognese 16
Potato Dumplings with Meat Sauce

Penne Rigate 15
Penne Served with Our Original
Il Mulino Marinara Sauce, Parmigiana,
and Ricotta Cheese

Rigatoni Con Funghi 16
Rigatoni with Wild Mushrooms,
Spicy Cherry Peppers, Garlic, and Truffle Oil

Griglia

From the Grill

Bistecca Ribeye 65
14-ounce Grilled Boneless Ribeye Served with
Fried Onions, Sautéed Spinach, and Chianti Sauce

Medaglione Di Filetto Con Funghi 71
10-ounce Beef Tenderloin Served with Roasted
Potatoes in a Mixed Mushroom Sauce

Costolette Di Maiale 39
Pork Chop with Spicy Cherry
Vinegar Peppers and Mushroom Sauce
Served with Roasted Potatoes

Pollo

Chicken

Pollo Fra Diavolo 31
Boneless Chicken with Sausage and Vegetables
in a Spicy Red Sauce

Pollo Parmigiana 35
Pounded, Breaded Chicken Breast Served with
Fresh Tomato Sauce, and Italian Cheese

Pollo Scarpariello 31
Hand-Cut Chicken with Garlic, White Wine, Wild
Mushrooms, and Spicy Cherry Peppers

Vitello

Veal

Costoletta Di Vitello Milanese 48
Thinly Pounded Veal Chop, Lightly Breaded and
Pan Fried, Topped with Arugula

Costoletta Di Vitello 45
Single Cut Veal Chop with Sage and Garlic
over a Bed of Potatoes

Costoletta Di Vitello Parmigiana 47
Thinly Pounded Veal Chop, Lightly Breaded
with Tomato Sauce, and Italian Cheese

Saltimbocca 41
Sautéed Veal Scaloppini with Prosciutto served
with Spinach, Sage, and Marsala Sauce

Pesce

Fish

Branzino 41
Seared Striped Bass with Cherry Tomatoes,
Garlic, Pancetta, and White Wine Served Over
Sautéed Spinach

Gamberi Francese 38
Egg Battered Jumbo Shrimp Served with Sautéed
Spinach, and White Wine Lemon Sauce

Salmone 39
Sautéed Salmon in Garlic and Olive Oil with Spicy
Wild Mushroom Sauce Over Broccoli Rabe

Contorni

Sides

Spinaci Aglio E Olio 11
Spinach In Garlic and Olive Oil

Rapini 12
Broccoli Rabe and Garlic

Patate Al Rosmarino 11
Roasted Rosemary Potatoes

Pane Agliato 11
Il Mulino Garlic Bread

Funghi Con Aglio 11
Hand Cut Wild Mushrooms with Garlic,
Olive Oil, and Fresh Thyme

Parmigiano Reggiano | For Two | 12
Aged Parmesan Cheese

Prices exclusive of tax and gratuity. For parties of 6 or more, an 18% service charge will be added. We are happy to discuss with you and attempt to accommodate any dietary or special needs diets. All food items are cooked to the recommended FDA Food Code temperature, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.