

The Mulino  
NEW YORK

**APPETIZER: CHOICE OF**

*Buffalo Mozzarella*

FRESH BUFFALO MOZZARELLA WITH SLICED TOMATO, ROASTED RED PEPPERS, BASIL, SUN DRIED TOMATO, CAPERS AND PROSCIUTTO DI PARMA

*Ravioli Porcini*

RAVIOLI FILLED WITH PORCINI MUSHROOMS AND SERVED IN A CREAM CHAMPAGNE SAUCE WITH BLACK TRUFFLES

*Pappardelle with Sausage*

FRESH PAPPARDELLE PASTA AND SAUSAGE SERVED IN A TOMATO-BASIL SAUCE WITH WILD MUSHROOMS AND ONIONS

*Carpaccio*

THINLY SLICED TUSCAN STYLE BEEF SERVED WITH ARUGULA, OLIVE OIL AND LEMON



**SALAD: CHOICE OF**

*Tri Colore*

RADICCHIO, ARUGULA AND ENDIVE WITH VINAIGRETTE DRESSING

*Rugola*

BABY ARUGULA DRESSED WITH OLIVE OIL AND FRESH LEMON TOPPED WITH SHAVED AGED PARMESAN CHEESE

*Caesar Salad*

TRADITIONAL CAESAR SALAD PREPARED TABLESIDE

*Insalata di Spinaci*

IL MULINO CLASSIC SPINACH SALAD

**ENTRÉE: CHOICE OF**

*Rack of Lamb*

HALF RACK OF LAMB TOPPED WITH A DIJON MUSTARD GLAZE AND LIGHTLY BREADED SERVED IN A BAROLO WINE SAUCE

*Veal Chop Sage*

DOUBLE CUT VEAL CHOP GRILLED AND SEARED WITH SAGE AND GARLIC SERVED ON A BED OF ROASTED POTATOES

*Langoustino*

SARDINIAN JUMBO PRAWNS SAUTÉED IN A WHITE WINE AND GARLIC SAUCE SERVED WITH RISOTTO OR SPINACH

*Milano Arugula*

POUNDED VEAL CHOP LIGHTLY BREADED, PAN SEARED AND TOPPED WITH TOMATO, ARUGULA AND RED ONION

*Red Snapper Livornaise*

SAUTÉED WITH OLIVES, CAPERS AND ANCHOVIES IN A TOMATO BASIL SAUCE



**DESSERT: COMBINATION**

*Italian Cheese Cake*

*Tiramisu*

*Flourless Chocolate Cake*

**APPETIZER:** CHOICE OF

*Eggplant Rollatine*

ROLLED EGGPLANT STUFFED WITH SHRIMP AND CRAB MEAT,  
BAKED IN A LIGHT VODKA SAUCE, TOPPED WITH  
MELTED MOZZARELLA AND SERVED WITH SPINACH

*Prosciutto e Melone*

SLICED PROSCIUTTO WITH MELON AND BERRIES

*Pappardelle with Sausage*

FRESH PAPPARDELLE PASTA AND SAUSAGE SERVED IN A  
TOMATO-BASIL SAUCE WITH WILD MUSHROOMS AND ONIONS



**SALAD:** CHOICE OF

*Caesar Salad*

TRADITIONAL CAESAR SALAD PREPARED TABLESIDE

*Endive Salad*

FRESH ENDIVE SERVED WITH LEMON AND OLIVE OIL

*Mixed Green Salad*

SERVED WITH OUR HOMEMADE VINAIGRETTE

**ENTRÉE:** CHOICE OF

*Pollo Parmigiana A. Mulino*

POUNDED BREADED WHOLE EUROPEAN BREAST SERVED WITH  
MARINARA AND TOPPED WITH IMPORTED CHEESES

*Grilled Salmon*

SERVED WITH WILD MUSHROOMS SAUTÉED IN LIGHT GARLIC AND  
OLIVE OIL SERVED OVER BROCCOLI RABE

*Scaloppine Capriccio*

VEAL SAUTÉED IN WINE WITH PROSCIUTTO, FONTINA CHEESE  
AND MUSHROOMS

*Shrimp Fra Diavolo*

JUMBO SHRIMP SAUTÉED IN SPICY TOMATO MARINARA SAUCE

*Piccata di Pollo al Limone*

DOUBLE CHICKEN BREAST SAUTÉED IN WHITE WINE,  
BUTTER AND LEMON



**DESSERT:** COMBINATION

*Italian Cheese Cake*

*Tiramisu*

*Flourless Chocolate Cake*

**APPETIZER:** CHOICE OF

*Tortellini alla Panna*

MEAT TORTELLINI WITH CREAM SAUCE AND SWEET PEAS

*Penne Arrabbiata*

PENNE PASTA SERVED WITH A SPICY TOMATO BASIL SAUCE

*Pappardelle with Sausage*

FRESH PAPPARDELLE PASTA AND SAUSAGE SERVED IN A TOMATO-BASIL SAUCE WITH WILD MUSHROOMS AND ONIONS



**SALAD:** CHOICE OF

*Caesar Salad*

TRADITIONAL CAESAR SALAD PREPARED TABLESIDE

*Mixed Green Salad*

SERVED WITH OUR HOMEMADE VINAIGRETTE

**ENTRÉE:** CHOICE OF

*Piccata di Pollo al Limone*

DOUBLE CHICKEN BREAST SAUTÉED IN WHITE WINE, BUTTER AND LEMON

*Grilled Salmon*

SERVED WITH WILD MUSHROOMS SAUTÉED IN LIGHT GARLIC AND OLIVE OIL SERVED OVER BROCCOLI RABE

*Scaloppine al Marsala*

VEAL SAUTÉED WITH MUSHROOMS AND MARSALA

*Eggplant Rollatine*

ROLLED EGGPLANT STUFFED WITH SHRIMP AND CRAB MEAT, BAKED IN A LIGHT VODKA SAUCE, TOPPED WITH MELTED MOZZARELLA AND SERVED WITH SPINACH



**DESSERT:** COMBINATION

*Italian Cheese Cake*

*Tiramisu*

*Flourless Chocolate Cake*

**ALL OUR PARTY MENUS INCLUDE:**

BRUSCHETTA, SOPRESSATA, PARMESAN, MARINATED ZUCCHINI,  
MUSSELS AND IL MULINO BREAD BASKET



**OUR DINNER MENUS INCLUDE:**

**WINES:**

DELICATO CABERNET SAUVIGNON  
OR  
CAVIT PINOT GRIGIO

**DRINKS:**

SOFT BEVERAGES, BOTTLED WATER,  
COMPLIMENTARY BISCOTTI, COFFEE OR TEA,  
AND SPECIAL HOUSE GRAPPA

**ADDITIONAL OPTIONS:**

{ EXTRA PER PERSON }

PREMIUM OPEN BAR

COCKTAIL HOUR WITH CHEF'S CHOICE  
PASSED HOURS D'OEUVRES

ANTIPASTO BAR

SHRIMP COCKTAIL

PARTY

**ANTIPASTO BAR: SELECT ONE**

*Sliced Tomato with Buffalo Mozzarella*

*Roasted Peppers with Capers*

*Sliced Prosciutto with Melon*

*Fried Calamari*

*Smoked Salmon Canapes*

*Shrimp Cocktail*

{ EXTRA PER PERSON }

ANTIPASTO BAR