

# *The Mulino*

NEW YORK

3:00 pm to 11:00 pm

## FLATBREADS

### **Classic Margherita – 15.00**

Homemade Tomato Basil Sauce, Fresh Mozzarella

### **Fungi – 16.00**

Homemade Tomato Basil Sauce, Wild Mushrooms, Olive Oil, garlic

### **Prosciutto and Arugula – 16.00**

Olive Oil, Lemon, Prosciutto, Arugula

## INSALATE

### **Caesar Salad – 10.00**

With Chicken – 14.00 With Shrimp – 16.00

### **Caprese Salad – 12.00**

Fresh Buffalo Mozzarella, Tomato, Basil, and Olive

## PICCOLI PIATTI

### **Calamari Fritti – 12.00**

Lightly Fried Calamari with a Spicy Marinara Sauce

### **Jumbo Lump Crab Cake – 18.00**

Served with Endive and Pepper Slaw

### **Sautéed Jumbo Shrimp – 18.00**

Served over Cannelloni Beans

### **Tortellini a la Panna – 14.00**

Meat Tortellini in a Cream Sauce with Sweet Peas

### **Porcini Ravioli – 20.00**

With a Champagne Truffle Cream Sauce

### **Grilled Fillet of Beef – 22.00**

Served with Sage Potatoes

### **Rigatoni Bolognese – 14.00**

Rich Meat Sauce

### **Misti Platter – 18.00**

Prosciutto, Mortadella, Sopressata, Parmigiano Reggiano, Roasted Red Peppers, Cherry Vinegar Peppers, Sun Dried Tomatoes, Olives & Fresh Buffalo Mozzarella

## DESSERTS

### **Sorbet – 14.00**

Lemon, Peach, Orange, coconut, each flavor served in its own natural fruit

### **Tiramisu – 13.00**

Lady Fingers infused with Espresso and Coffee Liquor, Layered with Mascarpone cream and topped with chocolate shavings, made freshly daily

### **Italian Cheesecake – 15.00**

Homemade Italian Style made with Ricotta Cheese served with whipped cream, Zabaglione and Seasonal berries

### **Flourless Chocolate Cake – 13.00**

Homemade Flourless Chocolate cake served with whipped cream, Zabaglione and Seasonal berries