

Il Mulino

NEW YORK

Il Mulino New York is delighted to participate in Miami Spice this August and September, 2017

THE MIAMI SPICE LUNCH MENU IS AVAILABLE DAILY FROM 12:30PM TO 2:00PM. \$23 PER PERSON, PLUS TAX AND GRATUITY.

THE MIAMI SPICE DINNER MENU IS AVAILABLE MONDAY THROUGH FRIDAY AND ON SUNDAYS FROM 5:30PM TO 11:00PM. \$40 PER PERSON, PLUS TAX AND GRATUITY.

FOR RESERVATIONS, PLEASE CALL 305.466.9191

PLEASE SCROLL DOWN FOR LUNCH AND DINNER MENUS

Miami Spice Lunch

23 PER PERSON; TAX AND GRATUITY NOT INCLUDED

Primi choose

Caesar Salad

TRADITIONAL CAESAR SALAD

Ricotta Meatball

WITH TOMATO BASIL AND PARMESAN

Mussels Posillipo

WHITE WINE SAUCE OR RED SPICY MARINARA

Entrée choose

Gnocchi ai Porcini

HOMEMADE GNOCCHI FILLED WITH MUSHROOMS
SERVED WITH TRUFFLE BUTTER AND SAGE

Salmone alla Griglia

PORCINI MUSHROOMS SAUTEED IN LIGHT GARLIC
AND OLIVE OIL OVER BROCCOLI RABE

Orecchiette Salsiccia e Rapini

SAUSAGE, BROCCOLI RABE WITH SPICY GARLIC,
WHITE WINE SAUCE

Pollo in Crosta

CHICKEN SAUTEED WITH LEMON AND WHITE WINE
IN A PARMIGIANA CRUST

Scaloppine al Marsala

VEAL SAUTEED WITH PROSCIUTTO, MUSHROOMS AND MARSALA WINE

Contorni +8EACH

TRUFFLE MASHED POTATOES BROCCOLI ROSEMARY POTATOES

SAUTEED SPINACH ASPARAGUS BROCCOLI RABE

Dolci choose

TIRAMISU FLOURLESS CHOCOLATE CAKE CHOCOLATE PANNA COTTA

Please inform us of any allergies before ordering.

Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a foodborne illness.

Miami Spice Dinner

39 PER PERSON; TAX AND GRATUITY NOT INCLUDED

Primi choose

Burrata

BAKED WITH HERBS AND SAUTEED SPINACH

Caesar Salad

TRADITIONAL CAESAR SALAD

Octopus alla Griglia

OCTOPUS MARINATED WITH SPICES,
ORANGE JUICE AND ARUGULA

Capellini all'Arrabbiata

SPICY MARINARA SAUCE WITH GARLIC AND BASIL

Mussels Posillipo

WHITE WINE OR RED SPICY MARINARA SAUCE

Spinaci

CLASSIC SPINACH SALAD WITH BACON
AND MUSHROOMS

Entrée choose

Rigatoni alla Bolognese

BRAISED VEAL AND BEEF IN A RICH TOMATO SAUCE

Ravioli ai Porcini

CHAMPAGNE TRUFFLE CREAM SAUCE

Risotto ai Funghi

ASSORTED WILD MUSHROOMS WITH A
TOUCH OF BLACK TRUFFLE

Piccata di Vitello al Limone

VEAL SAUTEED IN A WHITE WINE LEMON SAUCE

Filetto di Manzo alla Fiorentina

10 OZ FILET WITH SHALLOTS, SAGE AND WINE

Pollo in Crosta

CHICKEN SAUTEED WITH LEMON AND
WHITE WINE IN A PARMIGIANA CRUST

Salmone alla Griglia

PORCINI MUSHROOMS SAUTEED IN LIGHT GARLIC AND OLIVE OIL
OVER BROCCOLI RABE

Contorni +8EACH

TRUFFLE MASHED POTATOES BROCCOLI ROSEMARY POTATOES

SAUTEED SPINACH ASPARAGUS BROCCOLI RABE

Dolci choose

TIRAMISU HOMEMADE ITALIAN CHEESECAKE CHOCOLATE PANNA COTTA

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