

# *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. \$39 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 *choose*

+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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