



## WELCOME TO IL MULINO NEW YORK TRATTORIA!

SINCE OPENING ON A QUIET CORNER IN GREENWICH VILLAGE IN 1981, IL MULINO NEW YORK HAS CONTINUOUSLY CAPTIVATED EPICUREANS WITH THE ITALIAN TRADITION OF FINE FOOD & HOSPITALITY. SIMPLE, STRAIGHT-FORWARD, & ALWAYS FRESH IS THE IL MULINO TRADITION THAT HAS LANDED THE ZAGAT AWARD OF NYC'S BEST ITALIAN RESTAURANT FOR TWO CONSECUTIVE DECADES.

IN 2007, CHEFS/FOUNDERS FERNANDO & GINO MASCI BROUGHT THEIR HOME OF ABRUZZO, ITALY TO THE HEART OF WALT DISNEY WORLD. LOCATED IN THE SWAN RESORT, IL MULINO NEW YORK TRATTORIA FOLLOWS THE MASCI'S PHILOSOPHY; *ONLY THE BEST INGREDIENTS BEAUTIFULLY PREPARED & PRESENTED TO ALL WHO JOIN.*

### SPECIAL EVENTS

PRIVATE PARTIES ARE OUR SPECIALTY. WITH FIVE PRIVATE DINING ROOMS PLUS AN OUTDOOR COURTYARD FOR RECEPTIONS WE ARE ABLE TO ACCOMMODATE GROUPS OF VARIOUS SIZES.

THE RUSTIC WOOD FLOORS & EXPOSED BRICK OF IL MULINO PROVIDE THE PERFECT BACKDROP FOR ANY EVENT & IT WOULD BE OUR HONOR TO HOST YOURS. MAKING AN EXCEPTIONAL IMPRESSION ON YOUR GUESTS IS IMPORTANT TO YOU — & IMPERATIVE TO US, TOO! HERE YOU WILL FIND MENUS DESIGNED BY OUR CHEF SPECIFICALLY WITH GROUPS IN MIND. RANGING FROM THREE TO FIVE COURSES, THEY'VE BEEN CREATED TO FIT A VARIETY OF NEEDS. PLEASE CONTACT ME WITH ANY QUESTIONS & FOR ADDITIONAL INFORMATION.

I LOOK FORWARD TO THE OPPORTUNITY OF WORKING WITH YOU!

CIAO

**BETHANY SULLIVAN**

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**INSALATA** *choice of:*

**INSALATA TRATTORIA**

LOCAL FARMERS GREENS, RADISH,  
RED ONION, FETA CHEESE, MARCONA ALMONDS,  
SUNDRIED TOMATO VINAIGRETTE, TOASTED FOCACCIA CROUTONS

*or*

**INSALATA CAESAR**

THE CLASSIC IL MULINO CAESAR SALAD

**ENTRÉE** *choice of:*

**BRANZINO**

SEARED BRANZINO, CHERRY TOMATOES, PANCETTA, WHITE WINE, SPINACH

*or*

**POLLO PICCATA**

EUROPEAN CUT CHICKEN BREAST, PANCETTA, LEMON, WHITE WINE

*or*

**VITELLO MARSALA**

VEAL SCALOPPINI, SPINACH, MARSALA SAUCE

*or*

**RIGATONI CON FUNGHI**

RIGATONI, WILD MUSHROOMS, SPICY CHERRY PEPPERS, GARLIC, TRUFFLE OIL

**DOLCI TRIO** *for the table:*

**TORTA AL CIOCCOLATO**

**TIRAMISU**

**CHEESECAKE ALL' ITALIANA**

**\$70**

PER PERSON, EXCLUSIVE OF TAX AND GRATUITY



## **INSALATA** *choice of:*

### **INSALATA TRATTORIA**

LOCAL FARMERS GREENS, RADISH,  
RED ONION, FETA CHEESE, MARCONA ALMONDS,  
SUNDRIED TOMATO VINAIGRETTE, TOASTED FOCACCIA CROUTONS

*or*

### **INSALATA CAESAR**

THE CLASSIC IL MULINO CAESAR SALAD

## **PRIMO PIATTO** *choice of:*

### **PENNE RIGATE**

PENNE, IL MULINO ORIGINAL MARINARA, RICOTTA CHEESE

*or*

### **RIGATONI CON FUNGHI**

RIGATONI, WILD MUSHROOMS, SPICY CHERRY PEPPERS, GARLIC,  
TRUFFLE OIL

## **ENTRÉE** *choice of:*

### **BRANZINO**

SEARED SUSTAINABLE STRIPED BASS WITH CHERRY TOMATOES, GARLIC, PANCETTA AND WHITE WINE SERVED OVER  
SAUTÉED SPINACH

*or*

### **POLLO PICCATA**

EUROPEAN CUT CHICKEN BREAST, PANCETTA, LEMON, WHITE WINE

*or*

### **COSTOLETTA DI MAIALE**

PORK CHOP, CHERRY VINEGAR PEPPERS, WILD MUSHROOMS

*or*

### **BISTECCA RIBEYE**

AGED RIBEYE, SAUTÉED SPINACH, CHIANTI SAUCE

## **DOLCI TRIO** *for the table:*

### **TORTA AL CIOCCOLATO**

### **TIRAMISU**

### **CHEESECAKE ALL' ITALIANA**

**\$88**

PER PERSON, EXCLUSIVE OF TAX AND GRATUITY



## ANTIPASTO *for the table:*

### INSACCATI MISTI

PROSCIUTTO, MORTADELLA, SOPPRESSATA, CACCIATORINI,  
PARMIGIANO REGGIANO, ROASTED RED PEPPERS,  
CHERRY VINEGAR PEPPERS, BUFFALO MOZZARELLA, CASTELVERTRANO OLIVES

## INSALATA *choice of:*

### INSALATA TRATTORIA

LOCAL FARMERS GREENS, RADISH,  
RED ONION, FETA CHEESE, MARCONA ALMONDS,  
SUNDRIED TOMATO VINAIGRETTE, TOASTED FOCACCIA CROUTONS

or

### INSALATA CAESAR

THE CLASSIC IL MULINO CAESAR SALAD

## PRIMO PIATTO *choice of:*

### RIGATONI BOLOGNESE

RIGATONI, MEAT SAUCE

or

### PENNE RIGATE

PENNE, IL MULINO ORIGINAL MARINARA, RICOTTA CHEESE

## ENTRÉE *choice of:*

### SALMONE

BROILED SALMON, LIGHT GARLIC, OLIVE OIL, WILD MUSHROOMS,  
BROCCOLI RABE

or

### POLLO PICCATA

EUROPEAN CUT CHICKEN BREAST, PANCETTA, LEMON, WHITE WINE

or

### COSTOLETTA DI VITELLO

VEAL CHOP, SAGE, GARLIC

or

### MEDAGLIONE DI FILETTO

BEEF TENDERLOIN MEDALLION, SAUTÉED SPINACH, CHIANTI REDUCTION,

## DOLCI TRIO *for the table:*

### TORTA AL CIOCCOLATO

### TIRAMISU

### CHEESECAKE ALL' ITALIANA

**\$120**

PER PERSON, EXCLUSIVE OF TAX AND GRATUITY