

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

PATRICIA CHUTNEY

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INSALATA *choice of:*

INSALATA CAESAR

THE CLASSIC IL MULINO CAESAR SALAD

INSALATA CAPRESE

BUFFALO MOZZARELLA, BEEFSTEAK TOMATOES, ROASTED PEPPERS

ENTRÉE *choice of:*

CERNIA

SEARED GROUPER, CHERRY TOMATOES, PANCETTA, WHITE WINE, BROCCOLI RABE

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 *choice of*

TORTA AL CIOCCOLATO

and

TIRAMISU

\$65 PER PERSON, EXCLUSIVE OF TAX AND GRATUITY



ANTIPASTO

INSACCATI MISTI *for the table:*

PROSCIUTTO, MORTADELLA, SOPRASSATA, CACCIATORINI,
PARMIGIANO REGGIANO, ROASTED RED PEPPERS,
CHERRY VINEGAR PEPPERS, BUFFALO MOZZARELLA

INSALATA

INSALATA TRATTORIA

SEASONAL GREENS, SEASONAL VEGETABLES, SEASONAL VINAIGRETTE

PRIMO PIATTO *choice of:*

PENNE RIGATE

PENNE, IL MULINO ORIGINAL MARINARA, RICOTTA CHEESE

or

TORTELLINI ALLA PANNA

MEAT TORTELLINI, CRISP PEAS, CREAM SAUCE

ENTRÉE *choice of:*

CERNIA

SEARED GROUPER, CHERRY TOMATOES, PANCETTA, WHITE WINE, BROCCOLI RABE

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, CHIANTI REDUCTION, SAUTÉED SPINACH

DOLCI TRIO *for the table:*

TORTA AL CIOCCOLATO

CHEESECAKE ITALIANO

TIRAMISU

\$80 PER PERSON, EXCLUSIVE OF TAX AND GRATUITY



ANTIPASTO

INSACCATI MISTI *for the table:*

PROSCIUTTO, MORTADELLA, SOPRASSATA, CACCIATORINI,
PARMIGIANO REGGIANO, ROASTED RED PEPPERS,
CHERRY VINEGAR PEPPERS, BUFFALO MOZZARELLA

INSALATA *choice of:* INSALATA TRATTORIA

SEASONAL GREENS, SEASONAL VEGETABLES, SEASONAL VINAIGRETTE

or

INSALATA CAESAR

THE CLASSIC IL MULINO CAESAR SALAD

PRIMO PIATTO *choice of:*

RIGATONI CON FUNGHI

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

or

TORTELLINI ALLA PANNA

MEAT TORTELLINI, CRISP PEAS, CREAM SAUCE

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, CHIANTI REDUCTION, SAUTÉED SPINACH

DOLCI TRIO *for the table:*

TORTA AL CIOCCOLATO

and

TIRAMISU

and

CHEESECAKE ALL' ITALIANA

\$95 PER PERSON, EXCLUSIVE OF TAX AND GRATUITY