Menu

IL Mulino Restaurant

First Course

(Choice of)

Trio of Squash Soup Purée

Or

Organic Mixed Greens Beet Salad and Crumbled Goat Cheese with Red Wine Beet vinaigrette

Or

Steamed Mussels, Fresh Basil, Scallions in a Spicy San Marzano Tomato Broth

Second Course

(Choice of)

Mixed Mushrooms Risotto and Parmagiano with Port and Truffle Oil

Or

Gnocchi in a Tomato Basil Sauce

Third Course

Lobster Ravioli and Sun Dried Tomatoes in a Brandy Rose Pink Peppercorn Sauce

Or

Spigola (Mediterranean Sea Bass) in a Lemon Basil Dressing

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10 oz U.S. Angus Beef Striploin in a Mushroom and Marsala Sauce

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10 oz Grilled Veal Chop with Roasted Shallots & Port Reduction (Above Three Served with Seasonal Vegetables and Rosemary Potatoes)

Fourth Course

(Choice of)

Panna Cotta with Berry Compote

Or

Fruit Cobbler

Or

Lint chocolate Gelato from Gelato fresco