

APPETIZERS

RUSTIC SHRIMP 10⁹⁹

Sautéed shrimp served with white wine butter sauce, capers, cherry tomatoes, artichoke hearts & Mesclun mix over rustic bread topped with parmigiano-reggiano.

TOMATO BASIL BRUSCHETTA 9⁹⁹

Grilled rustic bread brushed with extra virgin olive oil. Topped with diced tomatoes, garlic, red onions, basil and aged red wine vinegar.

GARLIC BREAD 6⁹⁹

Italian bread brushed with a garlic butter. Baked until golden brown.

Add gorgonzola cheese 8⁹⁹

Add mozzarella cheese 7⁹⁹

CALAMARI FRITTI 11⁹⁹

Fried calamari served on a bed of Mesclun greens with your choice of marinara & spicy devil sauce.

MOZZARELLA 9⁹⁹

Mozzarella stuffed with our house made meat sauce, caramelized onions, breaded and fried to perfection. Served with marinara sauce.

MEATBALL 8⁹⁹

Mulino's homemade tenderloin meatballs baked with marinara and mozzarella cheese.

RAVIOLI

Preparation changes daily. Please ask your server.

GF COZZE PARMIGIANO 10⁹⁹

Fresh Maine mussels pan-sautéed with lemon butter, roasted garlic topped with parmigiano cheese then finished under the broiler.

SALADS

GF CHEVRE INSALATA 10⁹⁹

Breaded & fried goat cheese, sliced granny smith apples, Arcadian mix, baby spinach with toasted sunflower seeds and crispy pancetta. Tossed in a blood orange vinaigrette.

CAPRESE 9⁹⁹

Tomato, basil and fresh mozzarella salad drizzled with extra virgin olive oil and aged Balsamico.

GF HOUSE SALAD 4⁹⁹

Mesclun mixed greens, red onions, carrots, cucumbers and tomatoes with your choice of dressing.

CAESAR 4⁹⁹/9⁹⁹

Fresh romaine lettuce tossed with traditional homemade Italian caesar dressing, capers and toasted croutons.

FISH

SALMON PICCATA 24⁹⁹

Pan seared salmon sautéed with lemon, capers, garlic, white wine butter sauce with a touch of cream. Served with mashed potato and vegetable medley.

FISH & SCALLOPS 26⁹⁹

Pan seared fish topped with scallops, asparagus and a white wine butter sauce. Served with parmesan herb risotto and vegetable medley.

GF SEAFOOD RISOTTO 24⁹⁹

Sautéed tiger shrimp, scallops, mussels, garlic, peas tossed with sherry wine, tomato sauce and a touch of cream, served over creamy parmesan risotto.

ADD TO ANY DISH

Chicken 3
Sausage 3
Shrimp 6
Salmon 10

Gluten-free pasta 3
Gluten-free rolls 3
Gluten-free **GF**

Thoroughly cooking meats, poultry, shellfish and eggs reduces the risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

MEAT

BISTECCA GORGONZOLA 29⁹⁹

Grilled U.S.D.A choice Filet Mignon finished with a chianti demi-glace and a melted gorgonzola cheese topping. Served with a portabella risotto and grilled asparagus.

CHICKEN FRANCAISE 18⁹⁹

Choice of meat floured, dipped in egg wash and pan fried in olive oil and sautéed with garlic, capers, white wine lemon sauce. Served with mashed potato and vegetable medley.

TWIN FILETS 23⁹⁹

Grilled petit filets, topped with a caramelized onion, mushroom, veal demi-glace. Served with cheddar cheese mashed potato and grilled asparagus.

CHICKEN ROMANO 19⁹⁹

Lightly breaded chicken breast sautéed with butter sage white wine sauce and prosciutto topped with melted mozzarella, served with mashed potato and vegetable medley.

FILETTO DEL PORCO 22⁹⁹

Prosciutto wrapped pork tenderloin stuffed with figs and gorgonzola cheese, drizzled with balsamic demi-glace. Accompanied with herb risotto and grilled asparagus.

PASTA

CARBONARA 16⁹⁹

Pancetta, shallots, extra virgin olive oil and an egg tossed with parmigiano-reggiano and spaghetti. Made the traditional way!

PENNE GORGONZOLA

chicken 18⁹⁹ tenderloin tips 20⁹⁹
Choice of meat sautéed with mushrooms and roasted red peppers in a gorgonzola cream sauce tossed with penne.

PENNE GIUSEPPE 16⁹⁹

Julienne chicken and broccoli sautéed in sweet butter and chicken broth then tossed with penne pasta and grated parmigiano-reggiano cheese.

DI COGNAC 18⁹⁹

Sweet Italian sausage tossed with flamed brandy, garlic, roasted red peppers, spinach in a tomato basil sauce, touch of cream, parmigiano-reggiano and shell pasta.

CONCHIGLIE CON POLLO 19⁹⁹

Julienne chicken, prosciutto, sun dried tomatoes, mushrooms and roasted garlic sautéed in delicate marsala cream sauce. Tossed with parmigiano-reggiano and shell pasta.

SALMON GRIGLIA 17⁹⁹

Grilled salmon chunks, asparagus, mushrooms and garlic cooked in butter white wine sauce tossed with angel hair and parmigiano-reggiano cheese.

FRA DIAVOLO 21⁹⁹

Scallops, mussels, shrimp, with linguine pasta
Red - garlic, caramelized onion, crushed red pepper sautéed in a tomato, basil-oregano sauce
White - grape tomatoes, garlic, white wine lemon sauce with touch of cream.

SHRIMP SCAMPI 19⁹⁹

Shrimp, garlic, dried hot peppers and grape tomatoes sautéed in a lemon white wine-butter sauce tossed with linguine.

SPAGHETTI & MEATBALLS 16⁹⁹

Mulino's homemade tenderloin meatballs cooked in a thick marinara sauce and served on a bed of spaghetti.

CHICKEN OR EGGPLANT PARM 16⁹⁹

Your choice of eggplant or chicken baked with marinara and mozzarella cheese served on a bed of spaghetti.

CRAZY ALFREDO 20⁹⁹

Sautéed chicken, tiger shrimp, Italian sausage, garlic roasted red peppers, mushrooms tossed with red wine alfredo sauce, parmigiano-reggiano and fettuccini.

PENNE ALLA VODKA 16⁹⁹

Pancetta pan-sautéed and flamed with vodka. Tossed with penne pasta and a tomato cream sauce.

FETTUCCINE PESCATORE 20⁹⁹

Shrimp, scallops, sun-dried tomatoes and broccoli in a parmigiano cream sauce tossed with fettuccine.