

LUNCH

APPETIZERS

BEEF CARPACCIO WITH MUSTARD GREENS
TUNA CARPACCIO WITH GREENS
WARM LOBSTER SALAD
CRAB CAKE WITH MUSTARD GREENS

SALADS

CAPRESE
CAESAR
ADD CHICKEN SHRIMP OR STEAK
PRIME STEAK SALAD
LENTIL SALAD

PASTAS

SPAGHETINI WITH FRESH TOMATO AND BURRATA
SHORT RIB WITH FAVA BEANS PUREE AND BUTTER SAGE

STEAKS

PETIT FILET MIGNON
LUNCH NEW YORK STRIP
IL MULINO PRIME BURGER
CHOPPED STEAK WITH TRUFFLE FRIES

FISH

SALMON
BRANZINO

SHELLFISH

CALAMARI	FRIED WITH HOT CHERRY PEPPERS
JUMBO SHRIMP	WITH COCKTAIL SAUCE
CLAMS POSILLIPO	IN A LIGHT TOMATO SAUCE
JUMBO LUMP CRAB COCKTAIL	WITH COCKTAIL SAUCE
WARM LOBSTER COCKTAIL	FRESH MAINE LOBSTER

APPETIZERS

CAESAR	TAKEN FROM THE VILLAGE OF NYC
CAPRESE	BEEF STEAK TOMATOES & HOMEMADE MOZZARELLA
HEIRLOOM BEEF STEAK SALAD	WITH SWEET ONION AND BACON VINAIGRETTE
BEEF CARPACCIO	WITH MUSTARD GREENS
STEAK TARTARE	TRADITIONAL
POLENTA	BEEF RAGU

MODERN ITALIAN CLASSICS

FUSILLI LOBSTER MAC & CHEESE	MAINE LOBSTER ITALIAN CHEESES
FRUTI DE MARE	CLMAS, SHRIMP, AND SCALLOPS OVER BLACK INK PASTA
SHORT RIB RAVIOLI	NATURAL JUICE WITH BUTTER & SAGE
SPAGHETTINI	TOMATO BASIL SAUCE
LINGUINI	WITH CLAM SAUCE RED OR WHITE
VEAL CHOP MILANESE	TOPPED WITH A LIGHT ARUGULA SALAD
PORK CHOP CONTADINA	WITH CHERRY PEPPERS, ONIONS & MUSHROOMS
CHICKEN OR VEAL PARMIGIANA	ON THE BON
CHICKEN IN CROSTA	CRUSTED WITH AGED PARMIGIANA

FROM THE GRILL

AT IL MULINO PRIME WE PROUDLY SERVE DRY-AGED

ALL STEAKS CAN SURF
JUMBO SHRIMP OR LANGOUSTINO

PRIME CUTS

ALL BONE IN

16 OZ PRIME NEW YORK STRIP

18 OZ PRIME PORTER HOUSE

18 OZ PRIME RIBEYE

12 OZ PRIME FILET MIGNON

DOUBLE CUT VEAL CHOP

SAGE, SHALLOTS AND GARLIC

9OZ AMERICAN GRASS FED FILET MIGNON

16 OZ BISON RIBEYE

8 OZ AMERICAN KOBE NEW YORK STRIP

STEAK FIORENTINA (FOR 2)

2 LB PORTER HOUSE COOKED TO TEMPERATURE
BRUSHED WITH EXTRA VIRGIN OLIVE OIL

SAUCES

BAROLO WINE SAUCE CHERRY PEPPERS AND ONIONS TRUFFLE BUTTER

SEAFOOD

LOBSTER 3 LB	SERVED STEAMED, LIMONE, OR ARRABIATA
BRANZINO	HALF ROASTED MEDITERRANEAN SEA BASS
JUMBO SHRIMP	FRANCESE WITH SPINACH
WILD SALMON	WITH WILD MUSHROOMS AND CHERRY PEPPERS
8 OZ LOBSTER TAIL	BROILED, SPINACH, GARLIC AND OIL

SIDES

SPINACH GARLIC AND OIL
ASPARAGUS GRILLED PARMESAN
BROCCOLI RABE
BRUSSELS SPROUTS WITH PANCETTA
MASHED POTATOES ROASTED GARLIC AND TRUFFLE
SPINACH MARSCARPONE
SAUTEED WILD MUSHROOMS
TRUFFLE PATATINE

COSMOPOLITAN N°.2

CRANBERRY INFUSED-RUSSIAN STANDARD VODKA,
COINTREAU AND FRESH LIME

ARNOLD PALMER

ARVERO LIMONCELLO, RUSSIAN STANDARD VODKA,
EARL GREY BITTERS AND FRESH LEMON

AMERICANO-ITALIANO NEGRONI

SOLBESO, COCCHI BAROLO AND CAPPELLETTI

DOUBLE CUT OLD FASHIONED

WHISTLEPIG RYE, OLEO SACCHARUM AND HOUSE BITTERS

CAFE E SIGARETTA #MANHATTAN

LAPHROIGH 10, CARPANO ANTICA AND CAFE BORGHETTI

CLASSIC COCKTAILS

NEGRONI

TANQUERAY GIN, CARPANO ANTICA AND CAMPARI

MANHATTAN

OLD GRANDAD BOURBON, COCCHI TORINO AND HOUSE BITTERS

OLD FASHIONED

OLD OVERHOLDT RYE, DEMERARA AND HOUSE BITTERS

HEMINGWAY'S DRY MARTINI

ABSOLUT ELYX, A BREATH OF VERMOUTH, SERVED ARCTIC COLD