

ANTIPASTI 15

BURRATA WATERMELON, BABY FRISEE
RICOTTA MEATBALLS TOMATO BASIL SAUCE
MUSSELS GARLIC & OIL OR FRA DIAVOLO
MEDITERRANEAN SEAFOOD SALAD LEMON VINAIGRETTE, FRISEE
CALAMARI PICCANTE SPICY SAUCE
CLAMS OREGANATA WHITE WINE, GARLIC
GRILLED OCTOPUS OLIVES, YUKON GOLD POTATOES
BUFALA FRITTA ANCHOVY SAUCE
SAUSAGE OSSOBUCCO SPICY TOMATO SAUCE

SALUMI & FORMAGGI 5 FOR ONE, 14 FOR THREE

MORTADELLA	TALEGGIO
CAPOCOLLO	PECORINO DI TARTUFO
SPECK	GORGONZOLA DOLCE
PROSCIUTTO	GRANA PADANO
SOPRESSATA	

RAW BAR 2.50 PER PC

OYSTERS
CLAMS
SHRIMP
LOBSTER MP
SEA URCHIN

ZUPPE 9

SAN MARZANO CRÈME FRAICHE, TOMATOES
LENTIL ANGEL HAIR PASTA
ESCAROLE CANNELLINI BEANS

INSALATE 12

TRATTORIA SEASONAL VEGETABLES, MIXED GREENS

CAESAR HOMEMADE DRESSING, CROUTONS

BEET GORGONZOLA DOLCE, BLOOD ORANGE

POMODORO CUCUMBER, FRESH OREGANO, CAPER BERRIES

ARUGULA OLIVE OIL, PARMIGIANO-REGGIANO

FRAGOLA STRAWBERRIES, MIXED GREENS

PIZZA 18

MARGHERITA MOZZARELLA, TOMATO

VERDE ARUGULA, PROSCIUTTO

SOPRESSATA ITALIAN SAUSAGE, BASIL

FUNGHI TARTUFO, PORCINI MUSHROOMS

FINOCCHIO BRAISED FENNEL, TALEGGIO

MEATBALL RICOTTA MEATBALLS, RICH TOMATO SAUCE

QUAGLIA CARAMELIZED ONION, QUAIL EGG

CHEF'S CHOICE

PASTE 18

CAPELLINI PECORINO-ROMANO, BLACK PEPPER, PISTACHIO

SPAGHETTINI MEATBALLS, BASIL

FETTUCCINI PANCETTA, KALE

ORECCHIETTE BROCCOLI RABE, PORK BELLY

RAVIOLI ARUGULA, GOAT CHEESE

SPAGHETTINI SPICY CRAB, MEYER LEMON

LINGUINE FRESH CLAM SAUCE

AGLIO E OLIO ANCHOVY, TOASTED BREADCRUMBS

YUKON GOLD GNOCCHI BOLOGNESE SAUCE

RICOTTA & MASCARPONE RAVIOLI FRESH TOMATO SAUCE

PACCHERI CLAMS, BROCCOLINI, SPICY SAUSAGE

PAPPARDELLE LOBSTER MARINARA

RIGATONI TOMATO BASIL SAUCE

POLLO & CARNE

CHICKEN IN CROSTA PARMIGIANO, LEMON SAUCE 25
VEAL PICATTA WHITE WINE, CAPERS 28
SPICY HERB CORNISH HEN BAKED UNDER A STONE 26
VEAL PARMIGIANA CHEESE, MARINARA 35
PORK CHOP WILD MUSHROOMS, CHERRY PEPPERS 29
LAMB STEAK ARUGULA SALAD 32
CHICKEN PARMIGIANA CHEESE, MARINARA 29
PRIME AGED RIB EYE TRUFFLE FIAMMIFERI 45

GRILL DI MARE 34

MEDITERRANEAN SEA BASS

TUNA

ARCTIC CHAR

HALIBUT

SHRIMP

TROUT

SWORDFISH

SNAPPER

CHOOSE ONE STYLE:

ARRABIATA

OREGANATA

MARECHIARA

MEDITERRANEAN

FRA DIAVOLO

MEUNIERE

CONTORNI 7

BROCCOLI RABE

STEAMED CITRON ZUCCHINI

BRAISED KALE PARMIGIANO

SAUTÉED SPINACH

BEEFSTEAK TOMATOES & ONION

TRUFFLE FIAMMIFERI

GRILLED EGGPLANT

GRILLED ASPARAGUS



BRUNCH MENU

PRIMA COLAZIONE

FRITTATA DI IL MULINO ZUCCHINI, ONION, SAGE 16
FRITTATA ITALIANA POTATO, BUFFALO MOZZARELLA, PROSCIUTTO 16
UOVA PURGATORIO POACHED EGGS, SPICY TOMATO SAUCE, TUSCANY BREAD 16
UOVA IN CAMICIA EGGS BENEDICT, SMOKED SALMON, CAVIAR 18
PIADINI MATTINATA SCRAMBLED EGGS, PECORINO TARTUFO, SPINACH 19
UOVA RICOTTA EGGS & RICOTTA SCRAMBLE 16
FRENCH TOAST BRIOCHE, MIXED FRESH BERRIES 16
YOGURT PERFETTO HOMEMADE GRANOLA, MIXED FRESH BERRIES 15

IL BRUNCH

POACHED SALMON MUSTARD SAUCE 28
RAVIOLI FRITTA RICOTTA & MASCARPONE RAVIOLI, HOLLANDAISE SAUCE 22
SAUSAGE OSSOBUCCO SPICY TOMATO SAUCE 15
LAMB TAGLIATA THINLY SLICED LAMB, SAUTÉED BROCCOLINI 24
INSALATA ARAGOSTA LOBSTER, ASPARAGUS, CHERRY TOMATOES 22
INSALATA FRAGOLA STRAWBERRIES, MIXED GREENS 12
FRITTATA DI CAPELLINI ANGEL HAIR PASTA, PARMIGIANO, PARSLEY 16
CARPACCIO SALMONE ONIONS, CAPERS 18
UOVA PIZZA MOZZARELLA, TOMATO, SUNNY SIDE EGGS 18

CONTORNI 6

DOUBLE SMOKED BACON
ROASTED POTATOES
GRILLED ITALIAN SAUSAGE
SAUTÉED WILD MUSHROOMS



BAR MENU

ANTIPASTI 15

RICOTTA MEATBALLS TOMATO BASIL SAUCE
CLAMS OREGANATA WHITE WINE, GARLIC
CALAMARI PADELLA SPICY SAUCE
BURRATA WATERMELON, BABY FRISEE

SALUMI & FORMAGGI

5 FOR ONE, 14 FOR THREE

MORTADELLA
CAPOCOLLO
SPECK

PROSCIUTTO
SOPRESSATA
TALEGGIO

PECORINO DI TARTUFO
GORGONZOLA DOLCE
GRANA PADANO

RAW BAR 2.50 PER PC

OYSTERS
CLAMS
SHRIMP
LOBSTER MP
SEA URCHIN

PIADINI 16

MOZZARELLA & TOMATO
PROSCIUTTO & FONTINA
ARUGULA & PARMIGIANO
MEATBALLS & RICOTTA
SAUSAGE & BROCCOLI RABE

INSALATE 12

BEET GORGONZOLA DOLCE, BLOOD ORANGE
CAESAR HOMEMADE DRESSING, CROUTONS

PIZZA 18

MARGHERITA MOZZARELLA, TOMATO
FUNGHI TARTUFO, PORCINI MUSHROOMS
FINOCCHIO BRAISED FENNEL, TALEGGIO

Trattoria IL Mulino NY
Specialty Cocktails

Flatiron Rossini

St George Raspberry Eaux de Vie, St George Raspberry Liqueur, Fresh Raspberries, Lemon, Prosecco

Spagliato

Byrrh Aperitif Wine, Campari, Prosecco, Orange Twist

Eastside

Spring 44 Gin, Mint, Cucumber, Lime, Agave, Seltzer

Steam Punk Sour

Banks 5 Island Rum, Galliano, Yuzu, Agave, Orange Bitters, Barolo Wine Float

Industrial Movement

Solbeso Cocoa Coffee Cold Brew, Melletti Amaro, Tuaca, Tahitian Vanilla Heavy Cream Float

Grammercy in Bloom

Zubrowka Bison Grass Vodka, Chamomile-Cinnamon Honey Syrup, Baked Apple Bitters, Lemon, Seltzer

Vintage Testarossa

Buffalo Trace Bourbon, Averna, Strawberries, Basil, Lemon, Agave Syrup, Cracked Black Pepper

Bottino Collins

Corralejo Blanco Tequila, Grand Marnier, Passion Fruit, Lemon, Agave Syrup, Orange-Habenero Bitters, Seltzer

Sicilian Sunset

Aperol, Prosecco, Ransom Old Tom Gin, Cinnamon Agave, Lime, Grapefruit Bitters

Estate Pompelmo

Spring 44 Gin, St. Germaine, Aperol, Grapefruit, Lemon, Agave, Cardamom Bitters, Seltzer

Honey Marasca

Hendricks Gin, Maraschino Liqueur, Mint, Lime, Honey Syrup, Lime Aid Foam

Orchard Sangria

Ask server for seasonal selection