Mulino's
of Westchester



Antipasti

Bruschetta Toscana 14
Toasted Tuscan bread with chopped Holland beefsteak tomatoes marinated with fresh basil and garlic

Zuppa del Giorno 14
Soup of the day

Funghi con Scamorza 20
Pan roasted, smoked buffalo mozzarella topped with porcini and shitake mushrooms

Spiedino a la Romana 18
Housemade mozzarella loaf with anchovies, olives, and capers in a red or white wine sauce

Carciofini alla Romana 18
Fresh baby artichokes with casino stuffing topped with fresh bacon

Gamberi al Salemarino 23
Jumbo shrimp pan-fried with Trapanese sea salt and lemon

Vongole Oreganata 18
Baked clams with garlic, lemon, and white wine sauce

Vongole Luciana o Marechiara 19
New Zealand clams with garlic and a white wine or light tomato sauce

Asparagi Vinaigrette 18
Cold poached asparagus, roasted peppers, sun-dried tomato, chopped egg, topped with creamy house dressing

Carpaccio di Manzo 25
Thinly sliced certified Angus beef with Umbrian black truffles, aged parmigiano, rocket arugula, and unfiltered olive oil

Mulino's Famous Cold Seafood Platter ..... P.A.

Choice of:

Fresh chilled lobster, colossal U5 shrimp, Alaskan king crab legs, colossal lump crabmeat, east and west coast oysters littleneck clams beautifully decorated and served over crushed ice with Dijonnaise, cocktail sauce, and spicy horseradish

Paste

Linguine Nere con Coda d'Aragosta Marechiara 38
Black linguine, baby lobster tails in light tomato sauce

Gnocchi Mulino 28
Small potato dumplings with chunks of tomato and fresh mozzarella

Ravioli al Burro e Salvia 27
Ricotta-filled fresh egg pasta with brown butter and sage

Pappardelle al Pomodoro e Basilico 28
Fresh diamond-shaped pasta with tomato and fresh basil

Tagliatelle alla Bolognese 28
Long flat ribbons of pasta tossed in a meat ragu

Spaghetti alla Carbonara 28
Spaghetti tossed with pancetta, guanciale, onions, eggs, and Parmigiano Reggiano

Risotto ai Porcini 34
Arborio rice with roasted porcini mushrooms and Cravero Parmigiano

Fusilli Contadina 28
Fresh tomato, ricotta and fresh asparagus

½ Orders of Pasta and Risotto Available as an Appetizer

Insalate

Insalata Mulino's 16
Seven mixed organic greens with pignoli and croutons

Insalata Toscana 16
Mixed greens with raisins and orange segments in a Vin Santo dressing

Beet Salad 16
Organic beets with baked potatoes, organic carrots in extra virgin olive oil and basil

Insalata alla Cesare 16
Mulino's Famous Ceasar Salad

Tricolore 16
Arugula, raddichio, and endive

Endive Gorgonzola 16
Belgian endive with roasted peppers, Dutch tomatoes, chunks of gorgonzola in Italian dressing

Pesci

Cernia Marechiaro 35
Florida red snapper sautéed in a light tomato sauce, and New Zealand clams

Pesce Spada Livornese 36
Swordfish with black and green olives, onions and capers in marinara sauce

Pesce Spada alla Capri 36
Grilled swordfish topped with tomato salad, basil, onions and extra virgin olive oil

Gamberi alla Romana 37
Colossal shrimp sautéed in white wine topped with muenster cheese, on a bed of California spinach

Salmone Luigi 35
Norwegian salmon sautéed with asparagus in a caper, white wine, and lemon sauce

Frutti di Mare del Pescatore 44
Shrimp, calamari, clams, mussels, and scallops in a light marinara sauce with linguine

Carni

Pollo Scarpariello 29
Morsels of boneless and skinless breast of chicken sautéed with garlic, white wine and rosemary

Pollo con Coda d'Arragosta Aurora 39
Breast of chicken stuffed with lobster tails, in a brandy, cream and mushroom sauce with a touch of tomato

Pollo Excelsior 30
Breast of chicken sautéed with shitake mushrooms and asparagus tips in a white wine sauce

Scaloppine Milanese con Arugula 33
Thin breaded veal sautéed in butter and olive oil with arugula and vine ripe tomato salad

Scaloppine alla Romana 33
Veal sautéed with capers, fresh baby artichokes, and olives in a white wine sauce

Scaloppine Sorrentina 34
Veal topped with Prosciutto di Parma, eggplant and mozzarella served in a brown sauce with a touch of tomato and white wine

Scaloppine al Tartufo 36
Veal sautéed with porcini mushrooms and white truffle butter with a touch of cream

Uccelletti Fiorentina 39
Veal stuffed with prosciutto, fresh herbs, and cheese braised in brandy, shiitake mushrooms, peas, and cream

Veal Chop Valdostana 56
Pounded veal chop stuffed with prosciutto and fontina cheese, sautéed in brandy, shiitake mushrooms, fresh peas, and creme fraiche

Nodino di Vitello alla Griglia 55
Grilled double cut veal chop

Bistecca alla Griglia 54
Aged prime NewYork cut sirloin

Filetto alla Griglia 54
Aged prime filet mignon of beef

Medaglioni di Maiale 33
Medallions of pork sautéed with vinegar peppers, white wine and a touch of brown sauce

Braciola di Maiale 38
Berkshire Farm stuffed pork chop with Prosciutto di Parma, roasted peppers, garlic, gruyere cheese, spinach and sun-dried tomato served in a light pesto sauce

Costaletta di Maile Princepassa 38
Thin breaded Berkshire pork chop sautéed with brandy and brown sauce

Carre d' Agnello al Forno 49
Prime rack of lamb roasted and served with sage sauce

Vegetali and Sides

Spinaci all Aglio e Olio 15
California spinach sautéed with garlic and olive oil

Asparagi all Aglio e Olio or Parmigiana 18
Asparagus sautéed with garlic and olive oil or with melted parmigiano cheese

Fagiolini 15
String beans sautéed with garlic and butter

Rapini all Aglio e Olio 15
Broccoli rabe sautéed with garlic and olive oil

Brussel Sprouts Aglio e Olio 15
Brussel sprouts sautéed with garlic and olive oil

Piselli alla Romana 15
Fresh peas with prosciutto and romaine lettuce

Cream of Spinach 15

Mixed Mushrooms with Cherry Peppers 11

Macaroni and Cheese 11

Food Allergies?
Please speak to the owner, manager, chef, or wait staff.

DM125