



*Welcome to Il Mulino New York Trattoria!*

Since opening on a quiet corner in Greenwich Village in 1981, Il Mulino New York has continuously captivated epicureans with the Italian tradition of fine food & hospitality. Simple, straight-forward, & always fresh is the Il Mulino tradition that has landed the Zagat award of NYC's best Italian restaurant for two consecutive decades.

In 2007, chefs/founders Fernando & Gino Masci brought their home of Abruzzo, Italy to the heart of Walt Disney World. Located in the Swan Resort, Il Mulino New York Trattoria follows the Masci's philosophy; *only the best ingredients beautifully prepared & presented to all who join.*

### **Special Events**

Private parties are our specialty. With five private dining rooms plus an outdoor courtyard for receptions we are able to accommodate groups of various sizes.

The rustic wood floors & exposed brick of Il Mulino provide the perfect backdrop for any event & it would be our honor to host yours. Making an exceptional impression on your guests is important to you – & imperative to us, too! Here you will find menus designed by our Chef specifically with groups in mind. Ranging from three to five courses, they've been created to fit a variety of needs. Please contact me with any questions & for additional information.

I look forward to the opportunity of working with you!

*Ciao*

**Patricia Chutney**

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## *Antipasto (for the table)*

### Insaccati Misti

Prosciutto, Mortadella, Sopressata, Cacciatorini, Parmigiano Reggiano, Roasted Red Peppers, Cherry Vinegar Peppers, Buffalo Mozzarella, Castelvertrano Olives

## *Insalata*

### Insalata Trattoria

Seasonal Greens, Seasonal Vegetables,  
Seasonal Vinaigrette

## *Primo Piatto (Choice of)*

### Rigatoni Con Funghi

Rigatoni, Wild Mushrooms, Spicy Cherry Peppers,  
Garlic, Truffle Oil

*or*

### Penne Rigate

Penne, Il Mulino Original Marinara, Ricotta Cheese

## *Entrée (Choice of)*

### Branzino

Seared Sustainable Striped Bass with Cherry Tomatoes, Garlic, Pancetta, with a White Wine Sauce  
over

Sautéed Spinach

*or*

### Pollo Piccata

European Cut Chicken Breast, Pancetta, Lemon,  
White Wine

*or*

### Costoletta Di Maiale

Pork Chop, Cherry Vinegar Peppers, Wild Mushrooms

*or*

### Bistecca Ribeye

Aged Ribeye, Chianti Reduction, Sautéed Spinach

## *Dolce Trio (for the table)*

Torta Al Cioccolato

Cheesecake Italiano

Tiramisu

**\$85**

Per Person, Exclusive of Tax and Gratuity

## *Antipasta (for the table)*

### Insaccati Misti

Prosciutto, Mortadella, Sopressata, Cacciatorini, Parmigiano Reggiano, Roasted Red Peppers, Cherry Vinegar Peppers, Buffalo Mozzarella, Castelvevano Olives

## *Insalata (Choice of)*

### Insalata Trattoria

Seasonal Greens, Seasonal Vegetables,  
Seasonal Vinaigrette

*or*

### Insalata Caesar

The Classic Il Mulino Caesar Salad

## *Primo Piatto (Choice of)*

### Rigatoni Bolognese

Rigatoni, Meat Sauce

*or*

### Penne Rigate

Penne, Il Mulino Original Marinara, Ricotta Cheese

## *Entrée (Choice of)*

### Salmone

Broiled Salmon, Light Garlic, Olive Oil, Wild Mushrooms, Broccoli Rabe

*or*

### Pollo Piccata

European Cut Chicken Breast, Pancetta, Lemon,  
White Wine

*or*

### Costoletta Di Vitello

Veal Chop, Sage, Garlic

*or*

### Medaglione Di Filetto

Beef Tenderloin Medallion, Chianti Reduction, Sautéed Spinach

## *Dolce Trio (for the table)*

Torta Al Cioccolato

Cheesecake Italiano

Tiramisu

**\$95**

Per Person, Exclusive of Tax and Gratuity

## *Antipasta (for the table)*

### Insaccati Misti

Prosciutto, Mortadella, Sopressata, Cacciatorini, Parmigiano Reggiano, Roasted Red Peppers, Cherry Vinegar Peppers, Buffalo Mozzarella, Castelvertrano Olives

## *Insalata (Choice of)*

### Insalata Trattoria

Seasonal Greens, Seasonal Vegetables,  
Seasonal Vinaigrette

*or*

### Insalata Caesar

The Classic Il Mulino Caesar Salad

## *Prima Piatta (Choice of)*

### Ravioli Cacio E Pepe

Cracked Black Pepper, Parmesan Cheese Sauce,  
Heirloom Cherry Tomatoes

*or*

### Risotto Con Funghi

Arborio Rice, Wild Mushrooms

## *Entrée (Choice of)*

### Branzino

Seared Branzino, Cherry Tomatoes, Pancetta,  
White Wine, Spinach

*or*

### Pollo Piccata

European Cut Chicken Breast, Pancetta, Lemon,  
White Wine

*or*

### Costoletta Di Vitello

Veal Chop, Sage, Garlic

*or*

### Medaglione Di Filetto

Beef Tenderloin Medallion, Chianti Reduction, Sautéed Spinach

*or*

### Bistecca Ribeye

Aged Ribeye, Chianti Reduction, Sautéed Spinach

## *Dolce Trio (for the table)*

### Torta Al Cioccolato

### Cheesecake Italiano

### Tiramisu

**\$120**

Per Person, Exclusive of Tax and Gratuity