



II Mulino New York

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Antipasti	
ITEM	PRICE
Caprese Buffalo Mozzarella, Sliced Tomato, and Basil	\$34.00
Polpette Meatballs, Ricotta, Marinara	\$23.00
Prosciutto e Melone Prosciutto, Melon, Berries	\$33.00
Calamari Fritti Fried Calamari, Spicy Marinara	\$25.00
Carciofini alla Romana Artichoke Hearts, Herb Butter, Bacon, Lemon, Garlic	\$25.00
Scampi Oreganata Jumbo Shrimp, Bread Crumbs, White Wine, Lemon, Garlic	\$29.00
Carpaccio Beef Carpaccio, Arugula, Olive Oil, Fresh Lemon, Shaved Parmigiano	\$33.00
Vongole Casino Baked Clams, Butter, Lemon, Smoked Bacon	\$25.00
Vongole Oreganata Baked clams on the half shell with bread crumbs, lemon, garlic and white wine.	\$25.00
Prosciutto di Melone Sliced Prosciutto with Melon and Berries	\$32.00
Jumbo Shrimp Cocktail With Cocktail Sauce	\$33.00
Oysters On the half shell with cocktail and mignonette sauce.	\$30.00
Pepata di Cozze Mussels, Garlic, Black Pepper, Parsley, Cherry Tomatoes	\$28.00
Ostriche 1/2 Dozen Raw Oysters, Cocktail Sauce, Mignonette Sauce	\$30.00
Cocktail di Gamberoni Jumbo Shrimp, Cocktail Sauce	\$33.00

Antipasti Specials	
ITEM	PRICE
Melanzana Con Ricotta Eggplant, Ricotta Cheese, Mascarpone, Marinara	\$24.00
Mozzarella di Bufala Tomato, Roasted Red Peppers, Basil, Prosciutto Di Parma	\$37.00
Polpette (Antipasti Specials) Meatballs, Ricotta, Tomato, Basil	\$23.00
Langostino Jumbo Prawns, Spinach	\$37.00
Polipo Alla Griglia Grilled Octopus, Tomatoes, Black Olives, Potatoes	\$32.00

ITEM	PRICE
Cozze Mussels, Garlic, White Wine or Fra Diavolo Sauce	\$28.00
Cocktail de Gamberoni Jumbo Shrimp, Cocktail Sauce	\$43.00
Escargot Spicy Tomato, White Wine, Garlic Sauce, Mushroom Cap	\$30.00
Ostriche (Antipasti Specials) Six Blue Point Oysters, Cocktail Sauce, Mignonette	\$32.00

Zuppe

ITEM	PRICE
Caesar Traditional	\$19.00
Stracciatella alla Fiorentina Chicken Broth, Parmigiano, Spinach, Eggs	\$18.00
Zuppa di Lenticchie Lentils, Angel Hair Pasta	\$18.00
Endive EV Olive Oil, Lemon	\$19.00
Spinaci Spinach, Bacon, Mushrooms	\$19.00

Insalate

ITEM	PRICE
Caesar (Insalate) Traditional	\$19.00
Endive (Insalate) EV Olive Oil, Lemon	\$19.00
Rucola Arugula, EV Olive Oil, Lemon, Parmigiano	\$19.00
Spinaci (Insalate) Spinach, Bacon, Mushrooms	\$19.00

Il Mulino Classics

ITEM	PRICE
Paillard di Pollo Pounded Chicken Breast, Tomatoes, Arugula, Red Onion	\$50.00
Branzino Italian Sea Bass	\$75.00
Pollo Fra Diavolo Chicken Sauteed with Italian Sausage, Broccoli, Zucchini, Garlic, Spicy Tomato Sauce	\$46.00
Pollo agli Asparagi Chicken Breast, Lemon, Asparagus, Fontina Cheese	\$44.00
Costoletta alla Saliva Grilled Single Cut Veal Chop, Sage, Garlic, Roasted Potatoes	\$67.00

ITEM	PRICE
Dentice ai Frutti di Mare al Cartoccio Red Snapper, Assorted Seafood, Spicy Tomato Sauce	\$64.00
English Dover Sole Fresh English Dover Sole	\$92.00
Paste	
ITEM	PRICE
Rigatoni alla Bolognese Braised Veal, Beef, Pork, Rich Tomato Sauce	\$38.00
Tortellini alla Panna Meat Tortellini, Cream Sauce, Sweet Peas, Black Truffle Sauce	\$38.00
Spaghetti al Pomodoro Tomato Sauce, Basil	\$35.00
Taglierini Il Mulino Wild Mushrooms, Pancetta, Sweet Peas, Vodka Cream, Black Truffle Sauce	\$39.00
Spaghetti alla Carbonara Guanciale, Onions, Parmgiano Reggiano, Egg	\$39.00
Linguini ai Frutti di Mare Spicy Seafood Sauce	\$45.00
Cacio e Pepe Spaghetti, Black Pepper, Pecorino Romano	\$36.00
Penne Rigate Marinara Sauce, Ricotta	\$35.00
Spaghetтини alle Vongole Clams, Olive Oil, Garlic, Spicy Broth	\$41.00
Capellini all' Arrabbiata Spicy Tomato Sauce, Garlic, Basil	\$37.00
Spaghetti Aglio e Olio EV Olive Oil, Garlic, Peperoncino	\$32.00
Bucatini all' amatriciana Guanciale, Onions, Red Wine, Romano Cheese	\$39.00
Paste Specials	
ITEM	PRICE
Ravioli ai Porcini Champagne Truffle Cream Sauce	\$58.00
Gnocchi al Pesto Pine Nuts, Parmesan Basil Sauce	\$44.00
Ravioli all' Aragosta Lobster Ravioli, Vodka Sauce	\$56.00
Linguine ai Frutti di Mare Spicy Seafood Sauce	\$52.00
Pappardelle con Salciccia Tomato Basil Sauce, Italian Sausage, Mushrooms	\$44.00

Risotti

ITEM	PRICE
Porcini Wild Mushrooms, Black Truffle	\$48.00
Cacio e Pepe (Risotti)	\$42.00
Frutti di Mare Assorted Seafood	\$55.00

Vitello

ITEM	PRICE
Costoletta alla Parmigiana Pounded, Breaded Veal Chop, Marinara, Imported Cheese	\$69.00
Scallopine alla Pizzaiola Veal, Tomato Sauce, Mushrooms, Green Peppers	\$45.00
Piccata di Vitello al Limone Veal, Lemon White Wine Sauce	\$45.00
Scaloppine al Marsala Veal, Mushrooms, Marsala Wine	\$48.00
Saltimbocca Veal, Sage, Prosciutto, Spinach	\$50.00
Scaloppine Capriccio Veal, White Wine, Prosciutto, Fontina Cheese, Mushrooms	\$50.00
Costoletta alla Saliva (Vitello) Grilled Double-Cut Veal Chop, Sage, Garlic, Roasted Potatoes	\$77.00

Pollo

ITEM	PRICE
Pollo alla Parmigiana Pounded, Breaded Chicken, Marinara, Imported Cheese	\$55.00
Pollo alla Scarpariello Chicken, Garlic, White Wine, Mushrooms, Cherry Peppers	\$55.00
Pollo in Crosta Pounded Chicken Breast, Lemon, White Wine, Parmigiano Crust	\$51.00
Paillard di Pollo (Pollo) Pounded Chicken, Tomato, Arugula, Onion	\$50.00
Piccata di Pollo al Limone Chicken Breast, Lemon, White Wine, Prosciutto, Sweet Peas	\$45.00

Carne

ITEM	PRICE
Half Rack of Lamb Dijon Mustard Glaze, Barolo Sauce, Roasted Potatoes	\$104.00
Filetto di Manza alla Fiorentina 12 oz. Filet Mignon, Shallots, Sage, Spinach	\$65.00

ITEM	PRICE
Filetto di Manzo alla Romana 12 oz. Filet Mignon, Spicy Caper Tomato Sauce	\$65.00
Pesce	
Salmone Alla Griglia Wild Mushrooms, Cherry Peppers, Onions, Over Broccoli Rabe	\$62.00
Scampi Alla Francese Egg-battered Jumbo Shrimp, Lemon White Wine Sauce, Risotto	\$57.00
Halibut alla Griglia Shiitake Mushrooms, Asparagus, White Wine, Baby Shrimp	\$63.00
Dentice Ai Frutti Di Mare Red snapper and seafood in a spicy tomato sauce.	\$56.00
Langostino (Pesce) Jumbo Prawns, Risotto or Sautéed Spinach	\$69.00
Scampi Oreganata (Pesce) Jumbo Shrimp, Bread Crumbs, White Wine, Escarole, Lemon, Garlic	\$57.00
Branzino (Pesce) Italian Sea Bass	\$75.00
English Dover Sole (Pesce) Fresh English Dover Sole	\$94.00
Contorni	
Il Mulino Classic Garlic Bread	\$13.00
Fried Zucchini	\$19.00
Rosemary Potatoes	\$19.00
Broccoli Rabe	\$19.00
Sautéed Mushrooms, Onion, Cherry Peppers	\$19.00
Escarole	\$19.00
Sautéed Spinach and Garlic	\$19.00
Sautéed Peas with Onions and Pancetta	\$19.00
Cherry Peppers	\$19.00
Mashed Potatoes Bolognese	\$19.00
Sautéed Asparagus	\$19.00
Desserts	
Tiramisu	\$21.00
Ricotta Cheesecake	\$21.00

Flourless Chocolate Cake

\$21.00

Flourless chocolate mouse with vanilla ice cream