

PRIMI PIATTI

ITALIAN OLIVES AND CHEESE BOARD 15

MOZZARELLA MADE FRESH DAILY 12

TOMATO +6, ROASTED PEPPERS +7, PROSCIUTTO +8

CHEF BOARD FOR TWO 28

CHEF'S SEASONAL PRESENTATION SERVES TWO (available in multiples of 2)

SALAD & SOUP

CLASSIC CAESAR 15

CRISP ROMAINE, FOCACCIA CROUTON, PARMIGIANO

MERCATO 16

CRISP ROMAINE, HEIRLOOM TOMATO, RED ONION, CUCUMBER, PARMESAN, RED WINE VINAIGRETTE

GRILLED APPLE & BUTTERNUT SQUASH 16

ARUGULA, TOASTED PUMPKIN SEEDS, GOAT CHEESE, MAPLE THYME DRESSING

ROASTED BEETS 15

ORANGES, SHAVED FENNEL, CANDIED WALNUTS, GORGONZOLA, WHITE BALSAMIC VINAIGRETTE

ZUPPA DI GIORNO MP

SEASONAL PREPARATION



BISTECCA

by IL MULINO

PASTA

SHRIMP SCAMPI 36

ZUCCHINI, CHILE, TOASTED BASIL BREAD CRUMBS

SHRIMP & SCALLOP GNOCCHI 28

LIGHT CREAM, PANCETTA, SHALLOT, GARLIC, PECORINO ROMANO

SPAGHETTI POMODORO 24

TOMATO, BASIL, PECORINO, VODKA SAUCE OR ALFREDO ADD BEEF MEATBALL +5

HOUSE MADE SAUSAGE 32

BUTTERNUT SQUASH, BROCCOLI RABE, SAGE BROWN BUTTER, CHILI OIL, CHOICE OF RIGATONI OR GNOCCHI

BOLOGNESE LASAGNA 28

GROUND BEEF, RICOTTA, MOZZARELLA

BOLOGNESE 28

BEEF, VEAL, PORK, SPAGHETTI

MUSHROOM RAVIOLI 26

PORCINI CREAM SAUCE, ROASTED FENNEL, TOMATO, CRISPY ASPARAGUS

STEAKS & CHOPS -

8°Z ANGUS CENTER CUT FILET MIGNON 52

16°Z USDA PRIME NEW YORK STRIP 70

20°Z USDA PRIME RIBEYE 75

12°Z PREMIUM PORK CHOP 38

22°Z DRY AGED PORTERHOUSE 95

STEAK TOPPINGS 16 EACH

CARAMELIZED ONION

SAUTEED MUSHROOMS

GORGONZOLA CRUST

BACON JAM

ENHANCEMENTS

JUMBO SHRIMP 15

JUMBO LUMP CRAB CAKE 12

8°Z COLD WATER LOBSTER TAIL 55





ANTIPASTI

FRESH OYSTERS 6 FOR 15, 12 FOR 28

MIGONETTE, COCKTAIL, HORSERADISH, GRILLED LEMON

MEATBALLS 15

BEEF MEATBALL, MARINARA, WHIPPED RICOTTA

ROASTED EGGPLANT BRUSCHETTA 15

EGGPLANT, CAPONATA, ITALIAN OLIVES, HERBED EVOO

SHELLFISH CIOPPINO 20

TOMATO BRODO

JUMBO SHRIMP COCKTAIL 25

FIVE PIECES

CLAMS OREGANATA 18

MIDDLENECK CLAMS

CRISPY CALAMARI 18

ZUCCHINI, CHERRY PEPPERS, MARINARA

TWIN JUMBO LUMP CRAB CAKES 24

SMOKED TOMATO REMOULADE

BRAISED LAMB RISOTTO 22

FONTINI

SEARED OCTOPUS 22

CANNELLINI BEANS, PISTACHO TOMATO OLIVE RELISH, CHILI OIL



BISTECCA

by IL MULINO

SPECIALTIES

CHICKEN PARMIGIANO 34

CLASSIC

CRISPY CHICKEN AL MATTONE 29

HALF CHICKEN ROASTED UNDER A BRICK, ZUCCHINI CAKE, LEMON BUTTER. TOASTED PINE NUTS

VEAL SCALLOPINI 45

FRANCAISE, SALTIMBOCCA OR MARSALA

BISTECCA FILET 48

YOUR CHOICE OF SIDE

PORK SHANK CALABRESE 32

CRISPY POLENTA, BROCCOLI RABE, CHERRY PEPPERS

GRILLED SALMON 34

BUTTERNUT SQUASH PUREE, GRILLED ASPARAGUS, FINGERLING POTATOES



PISTACHIO BAKED COD 36

BLISTERED TOMATO, BEET PESTO, ROASTED LEEKS

COLD WATER LOBSTER TAIL 55 | 100

SINGLE OR TWIN TAIL: STEAMED, BROILED OR OREGANATA, CRISPY POTATO CAKE

SAUCES

BAROLO DEMI-GLACE PEPPERCORN COGNAC BISTECCA SIGNATURE

CONTORNI

BAKED POTATO 8
CREAMED SPINACH 9
SAUTÉED SPINACH 9
MASHED POTATO 8
ASPARAGUS PARMIGIANO 10
SAUTÉED MUSHROOMS 12
BROCCOLI RABE 9
TRUFFLE FRIES 14

^{*}Consuming raw or undercooked food such as meat, poultry, fish, shellfish and eggs may increase your risk of foodborne illness.