

# Theater Menu

39 PER PERSON

## Appetizer

### *Calamari Fritti*

LIGHTLY FRIED CALAMARI WITH A SPICY MARINARA SAUCE

### *Vongole Oreganata*

BAKED CLAMS ON THE HALF SHELL WITH BREAD CRUMBS, LEMON, GARLIC AND WHITE WINE

### *Zuppa Ortolana*

MINISTRONE SOUP

### *Caesar Salad*

ROMAINE LETTUCE, GARLIC CROUTONS AND HOMEMADE IL MULINO CAESAR DRESSING

### *Rugola*

BABY ARUGULA WITH OLIVE OIL AND FRESH LEMON, TOPPED WITH SHAVED AGED PARMESAN CHEESE

### *Capellini*

ANGEL HAIR WITH A LIGHT TOMATO BASIL SAUCE

### *Spaghetti Carbonara*

GUANCIALE, ONIONS AND PARMESAN CHEESE

## Entrée

### *Veal Limone*

VEAL SAUTÉED IN A WHITE WINE LEMON SAUCE

### *Chicken Parmigiana*

POUNDED, EUROPEAN BONE-IN CHICKEN BREAST, IMPORTED CHEESES AND MARINARA SAUCE

### *Porcini Mushroom Ravioli*

WITH A BLACK TRUFFLE IN CHAMPAGNE CREAM SAUCE

### *Scampi Francese*

JUMBO SHRIMP, EGG BATTERED IN A LEMON WHITE WINE SAUCE

### *Wild Atlantic Salmon*

TOPPED WITH WILD MUSHROOMS SERVED ON A BED OF BROCCOLI RABE

### *Chicken Scarpariello*

SAUTÉED WITH GARLIC, CHERRY PEPPERS, MUSHROOMS AND WHITE WINE

### *Pappardelle Bolognese*

WIDE FLAT PASTA WITH A RICH MEAT AND TOMATO SAUCE

### *Il Mulino Meatballs with Spaghetti*

## Dessert

### *Cheesecake*

### *Tiramisu*

### *Flourless Chocolate Cake*

NO MENU SUBSTITUTIONS, NO SHARING