

BUBBLES

TERRE GAIE | MOSCATO 11 veneto, italy nv

TERRE DI MARCA | PROSECCO 13 treviso, italy nv

MOËT et CHANDON IMPERIAL | BRUT 25 épernay, france nv

WHITES & ROSE

IMPERO | PINOT GRIGIO 13 terre di chieti, italy 2023

PRINCIPESSA GAVIA' GAVI | CORTESE 13 piedmont, italy 2023

WHITEHAVEN | SAUVIGNON BLANC 13 marlborough, new zealand 2023

CHALK HILL | CHARDONNAY 16 russian river valley, california 2023

TORMARESCA | CHARDONNAY 14 puglia, italy 2023

CLEAN SLATE | RIESLING 12 mosel, germany 2023

TORMARESCA "CALAFURIA" | ROSÉ 13 salento, italy 2023

REDS

TRAMBUSTI ORIGO | SUPER TUSCAN 18 toscana igt 2023

DUCAROSSO | CHIANTI DOCG 13 tuscany, italy 2016

STEMA | PINOT NOIR 13 delle venezie, italy 2023

ELOUAN | PINOT NOIR 14 oregon, 2022

JUSTIN | CABERNET SAUVIGNON 20 paso robles, california 2021

SELLA ANTICA ROSSO | BLEND 14 tuscany, italy 2021

MASCIARELLI | MONTEPULCIANO 13 abruzzo, italy 2022

SANTA JULIA | MALBEC 13 mendoza, argentina 2023

HAHN | MERLOT 13 monterey valley, california 2022

CASCINA DEL TORCC BAROLO | NEBBIOLO 22 piedmont, italy 2020

RIPORTA | PRIMITIVO 13 puglia, italy 2020

BOTTLES & CANS

STELLA ARTOIS | PILSNER 7 leuven, belgium

SIERRA NEVADA | PALE ALE 7 chico, california

DOGFISH HEAD "60 MINUTE IPA" | IPA 7 milton, delaware

GUINNESS | STOUT 7 dublin, ireland

PERONI N/A | NON-ALCOHOLIC 7 rome, italy

MAGNERS | CIDER 8 clonmel, ireland

PERONI | PALE LAGER 8 rome, italy

COCKTAILS

SPICED SANGRIA 17

rum, aperol, lambrusco, orange liqueur, ginger simple

PEAR MARTINI 16

grey goose la poire vodka, st. germain, lime

PINEAPPLE UPSIDE-DOWN 16

blue chair bay coconut rum, licor 43, pineapple, grenadine

CUCUMBER-LEMON

MARGARITA 16

tequila, limoncello, orange liqueur, lime, cucumber

GODFATHER MANHATTAN 16

four roses bourbon, averna, luxardo maraschino cherry liquor

SMOKED OLD FASHIONED 18

traveller bourbon, angostura, house-made smoked orange simple, luxardo cherry

APEROL SPRITZ 15

aperol, prosecco

PEACH BELLINI 15

peach puree, prosecco

MOCKTAILS

ADRIATIC SUNSET 8

lime, orange, grapefruit, cranberry

SICILIAN SIPPER 8

pineapple, sprite, ginger simple, peach puree

CHEF MICHELLE MAZZA (OF IL MULINO, NY) & OUR EXECUTIVE CHEF, KONSTANTIN RUBIS HAVE JOINED FORCES TO BRING A UNIQUE EXPERIENCE TO NASHVILLE. DRAWING INSPIRATION FROM MAZZA'S IL MULINO NY MENU AND HIS PALETTE OF INSPIRATION, WE HAVE CREATED AN EXTRAORDINARY EXPERIENCE OF LOCAL FLAVORS, CONTEMPORARY FAVORITES AND TRIED & TRUE CLASSICS.

T R A
T T O
nashville

IL MULINO

START

BRUSCHETTA CROSTINI 22 grilled bread, prosciutto, balsamic glaze, ricotta

OCTOPUS* 25 olive, caper, jewel box tomato, fingerling potato, lemon butter

MUSSELS* 18 garlic - white wine (or) fra diavolo, grilled bread

SALUMI & FORMAGGI 20 chef's selection, changes daily

RICOTTA MEATBALLS 22 tomato basil sauce, ricotta

CALAMARI* 25 marinara, cherry pepper, smoked paprika

SALAD

BURRATA & WATERMELON 27 arugula, extra virgin olive oil, fried basil, balsamic glaze

CAESAR* 15 romaine heart, house-made dressing, crouton

TRATTORIA 16 seasonal vegetable, mixed green

CAPRESE 25 house-made mozzarella, heirloom tomato, basil pesto, pine nuts, balsamic glaze

PIZZA

MARGHERITA 20 tomato sauce, house-made mozzarella, basil

PEPPERONI 22 tomato sauce, house-made mozzarella

VERDE 21 evoo, house-made mozzarella, arugula, prosciutto

BRUSCHETTA 20 evoo, house-made mozzarella, balsamic glaze, basil, tomato, onion

SIDE

WILD MUSHROOM RISOTTO 17 parmigiano - reggiano, mixed wild mushrooms

CRISPY BRUSSELS 17 balsamic honey

TRUFFLE FRIES 12 garlic, parmesan, truffle oil

GRILLED ASPARAGUS 13 parmigiano - reggiano, orange

FINGERLING POTATOES 10 garlic, fresh herbs

SEA

- SHRIMP FRANCESE* 40 egg batter, white wine, lemon butter, sautéed garlic spinach
FRUTTI DI MARE* 60 jumbo shrimp, octopus, clams, mussels, calamari, fra diavolo
SALMON OREGANATA* 36 oreganata crust, lemon butter, julienne vegetable

LAND

- FILET MIGNON* 70 wild mushroom risotto, asparagus, garlic herb butter, chianti demi
HALF RACK of LAMB* 70 rosemary potato, dijon rub, oreganata crust, chianti demi
CHICKEN PARMIGIANA 34 marinara, meunster cheese

ENHANCE ANY ENTREE OR SALAD

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| JUMBO SHRIMP 15 | two grilled shrimp | GRILLED CHICKEN 10 | six ounces |
| FILET MIGNON 36 | four ounces | GRILLED SALMON 15 | four ounces |
| SEARED SCALLOP mkt | jumbo diver | GRILLED OCTOPUS 20 | tentacle |

PASTA

- GNOCCHI BOLOGNESE 30 bolognese, bechamel, house-made potato gnocchi
GOAT CHEESE RAVIOLI 27 arugula, goat cheese, pink vodka sauce, house-made pasta
SPAGHETTINI 28 meatballs, tomato basil sauce
FETTUCINE 26 parmigiano - reggiano cream sauce, house-made pasta
CLAM LINGUINE* 28 sapelo & baby clam, white wine, garlic - butter clam sauce
LASAGNA 36 five meat tomato sauce, parmigiano-reggiano, ricotta, mozzarella, house-made pasta