

## COCKTAILS

SPICED SANGRIA .....	14
rum, aperol, lambrusco, orange liqueur, spiced ginger syrup, lime	
PEAR MARTINI .....	12
grey goose la poire vodka, st. germain, lime	
PINEAPPLE UPSIDE - DOWN .....	12
blue chair bay vanilla rum, licor 43, pineapple, grenadine	
LEMON - CUCUMBER MARGARITA .....	14
cimmaron tequila, limoncello, orange liqueur, agave, lime, cucumber	
GODFATHER MANHATTAN .....	14
four roses bourbon, ramazzotti, luxardo maraschino	
SMOKED OLD FASHION .....	14
jack daniel's rye, smoked orange, angostura, brandied cherry	
APEROL SPRITZ .....	14
aperol, prosecco	

## DRAUGHT BEER

PERONI italian lager, ROTATING SEASONAL SELECTION

## BOTTLED BEER

CORONA, GUINNESS, HEINEKEN, STELLA ARTOIS,  
DOGFISH HEAD IPA, HARPOON CIDER & STANDARD DOMESTICS

## WINE

WINE BY THE GLASS & 400+ LABEL WINE LIST AVAILABLE

## PRIVATE EVENTS

GROUP DINING SPACES FOR FUNCTIONS  
AND OCCASIONS OF ANY SIZE AVAILABLE

PRIVATE DINING ROOMS | OUTDOOR PATIO | RESTAURANT BUY OUT

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TRATTORIA  
IL MULINO  
NASHVILLE

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## BRICK OVEN PIZZA

MARGHERITA .....	16
san marzano tomato sauce, mozzarella, basil	
FUNGHI .....	20
light tomato sauce, mozzarella, tartufo, porcini mushroom	
PRIMAVERA .....	16
tomato sauce, mozzarella, seasonal vegetable, tomato	
BIANCA .....	18
roasted garlic, ricotta, feta, rosemary olive oil	
VERDE .....	17
olive oil, mozzarella, arugula, prosciutto	
SOPPRESSATA .....	18
san marzano tomato sauce, mozzarella, salame, fresh basil	
MEATBALL .....	19
san marzano tomato sauce, ricotta, meatball	
GLUTEN FREE CRUST .....	+2
available on all pizzas	

## CONTORNI

WILD MUSHROOM RISOTTO .....	9
SAUTÉED GARLIC - SPINACH .....	9
GRILLED ASPARAGUS .....	9
TRUFFLE FRIES .....	9
BRUSSELS SPROUTS w/ PANCETTA .....	9
TUSCAN HERB MASHED POTATO .....	9
LOBSTER MAC & CHEESE .....	14
ROMAN STYLE PEAS w/ ONION & PANCETTA ...	9

## ANTIPASTI

RICOTTA MEATBALLS .....	13
tomato basil sauce	
MUSSELS* .....	14
garlic and olive oil (or) fra diavolo	
CALAMARI PICANTI .....	15
marinara, cherry pepper, bourbon smoked paprika	
SALUMI e FORMAGGI .....	18
chef's selection, changes daily	
BURRATA .....	15
watermelon, baby frisee, balsamic reduction	
TUNA TARTARE* .....	14
avocado, mixed green	
CARPACCIO* .....	15
prime beef, arugula, crisp caper, mustard aioli	
GRILLED OCTOPUS .....	15
olive, jewel box tomato, fingerling	
ARANCINI .....	12
asiago, pecorino, parmigiano - reggiano	

## ZUPPE E INSALATA

ZUPPA DEL GIORNO .....	9
chef's selection, changes daily	
CAESAR SALAD* .....	9
house-made dressing, croutons	
PANZANELLA SALAD .....	11
tomato, cucumber, olive, caper, onion, basil, garlic crostini	
ARUGULA SALAD .....	9
olive oil, parmigiano - reggiano	
TRATTORIA SALAD .....	10
seasonal vegetable, mixed green	
CAPRESE SALAD .....	17
heirloom tomato, buffalo mozzarella, basil, 12 year aged balsamic	

## WEST 3<sup>RD</sup> FAVORITES

PORCINI RAVIOLI .....	38
champagne truffle cream	
PAPPARDELLE .....	35
fresh maine lobster, brandy cream sauce	
THE VEAL CHOP* .....	44
sage, roasted potato	
ROASTED HALF RACK of LAMB .....	39
dijon mustard - herb crust	

## GRILL DI MARE

FRUTTI DI MARE .....	39
scallops, shrimp, mussels, clams, octopus, squid ink pasta	
JUMBO SHRIMP FRANCESE .....	31
egg batter, white wine, lemon butter	
SALMON OREGANATA .....	28
oregano, bread crust, lemon butter	
SNAPPER MEDITERRANEAN .....	29
caper, olive, garlic, cherry tomato, basil butter	

## POLLO E CARNE

PORTERHOUSE FIORENTINA .....	55
garlic, spinach	
FILET MIGNON .....	45
wild mushroom risotto, herb butter	
COWBOY RIBEYE .....	27
asparagus, balsamic roasted cipollini	
THE PORK CHOP* .....	29
wild mushroom, cherry pepper, fresh herb	
VEAL MARSALA .....	30
wild mushroom, shallot, marsala pan jus	
CHICKEN IN CROSTA .....	27
parmigiano, lemon sauce	
CHICKEN PARMIGIANA .....	27
cheese, marinara sauce	

## PASTA

GNOCCHI .....	26
bolognese, bechamel	
RAVIOLI .....	24
arugula, goat cheese, vodka pink sauce	
FETTUCCHINE .....	23
parmigiano cream sauce	
SPAGHETTINI .....	26
meatballs, tomato basil	
LINGUINI* .....	24
sapelo clams, garlic & herb broth in clam sauce	
RIGATONI .....	22
tomato basil sauce	
CAPELLINI .....	22
arugula pesto cream, black pepper, pistachio	
PENNE PRIMAVERA vegan   gf .....	22
spring vegetable, olive oil, garlic, spinach	