

TRATTORIA IL MULINO NASHVILLE

CONDIVIDI

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SHARE

RICOTTA MEATBALLS	tomato basil sauce, ricotta	14
CALAMARI PICANTE	marinara, cherry pepper, bourbon smoked paprika	15
GRILLED OCTOPUS	olive, caper, jewel box tomato, fingerling potato	16
SALUMI and FORMAGGI	chef's selection, changes daily	16

DAL GIARDINO

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FROM THE GARDEN

ARUGULA	olive oil, parmigiano - reggiano	6 / 11
CAESAR*	house-made dressing, crouton	6 / 12
PANZANELLA	tomato, olive, caper, onion, garlic, artichoke, arugula, bread <i>add chicken, salmon, calamari or grilled octopus to any salad</i>	8 / 16
ZUPPA DEL GIORNO	chef's selection, changes daily	9

COTTA su PIETRA

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STONE OVEN PIZZA

MARGHERITA	tomato sauce, house-made mozzarella, basil	16
VERDE	olive oil, house-made mozzarella, arugula, prosciutto	18
MEATBALL	tomato sauce, ricotta, meatball	18
BRUSCHETTA	extra virgin olive oil, house-made mozzarella, balsamic glaze, basil	17
PEPPERONI	tomato sauce, house-made mozzarella, pepperoni	17

PASTA

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OUR PASSION

RAVIOLI	arugula, goat cheese, vodka pink sauce	19
SPAGHETTINI	meatball, tomato basil sauce	19
RIGATONI	bolognese, bechamel	18
FETTUCCINE	parmigiano cream sauce <i>add chicken, salmon, calamari or grilled octopus to any pasta</i>	17

PESCE & CARNE

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ENTREE

CHICKEN PARMIGIANA	capellini, marinara, house mozzarella	21
SALMON BASILICO*	asparagus, olive, tomato, caper, basil sauce	22
GRILLED JUMBO SHRIMP	mushroom risotto, spinach, lemon butter	24

CONTORNI

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ON THE SIDE

WILD MUSHROOM RISOTTO	parmigiano reggiano	10
TRUFFLE FRIES	garlic, parmesan, truffle oil	9
GRILLED ASPARAGUS		9
BRUSSELS & PANCETTA	honey diavolo sauce	10

lunch
nashville / abruzzese

- please inform your server of any allergies prior to ordering -

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness