

TRATTORIA IL MULINO NASHVILLE

CONDIVIDI

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SHARE

RICOTTA MEATBALLS	tomato basil sauce, ricotta	16
CALAMARI PICANTE	marinara, cherry pepper, bourbon smoked paprika	17
GRILLED OCTOPUS	olive, caper, jewel box tomato, fingerling potato	18
BRUSCHETTA	grilled rustic bread, prosciutto, balsamic glaze	17

DAL GIARDINO

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FROM THE GARDEN

TRATTORIA	seasonal vegetable, mixed green	11/15
CAESAR*	house-made dressing, crouton	9/13
PANZANELLA	tomato, olive, caper, onion, garlic, artichoke, arugula, bread	11/15
<i>add chicken, salmon, calamari or grilled octopus to any salad</i>		

COTTA su PIETRA

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THIN CRUST
STONE OVEN PIZZA

MARGHERITA	tomato sauce, house-made mozzarella, basil	17
VERDE	olive oil, house-made mozzarella, arugula, prosciutto	19
MEATBALL	tomato sauce, ricotta, meatball	19
BRUSCHETTA	extra virgin olive oil, house-made mozzarella, balsamic glaze, basil	18
PEPPERONI	tomato sauce, house-made mozzarella, pepperoni	19

PASTA

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OUR PASSION

RAVIOLI	arugula, goat cheese, vodka pink sauce	19
SPAGHETTINI	meatball, tomato basil sauce	20
RIGATONI	bolognese, bechamel	19
FETTUCCINE	parmigiano cream sauce	18
LINGUINE	sapelo and baby clam, white wine, garlic butter - clam sauce	20
<i>add chicken, salmon, calamari or grilled octopus to any pasta</i>		

PESCE & CARNE

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ENTREE

CHICKEN PARMIGIANA	capellini, marinara, house mozzarella	23
SALMON BASILICO*	asparagus, olive, tomato, caper, basil sauce	25
GRILLED JUMBO SHRIMP	mushroom risotto, spinach, lemon butter	28
VEAL SALTIMBOCCA	prosciutto, sage, marsala sauce, fingerling potato	26

CONTORNI

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ON THE SIDE

WILD MUSHROOM RISOTTO	parmigiano reggiano	11
TRUFFLE FRIES	garlic, parmesan, truffle oil	9
GRILLED ASPARAGUS		9
SAUTEED GARLIC SPINACH		9

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

COCKTAILS

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signatures and
twists on the classics

SPICED SANGRIA	16
<i>rum, aperol, lambrusco, orange liqueur, spiced ginger syrup, lime</i>	
PEAR MARTINI	14
<i>grey goose la poire vodka, st. germain, lime</i>	
PINEAPPLE UPSIDE - DOWN	14
<i>blue chair bay coconut rum, licor 43, pineapple, grenadine</i>	
CUCUMBER - LEMON MARGARITA	16
<i>tequila, limoncello, orange liqueur, lime, cucumber</i>	
GODFATHER MANHATTAN	16
<i>four roses bourbon, averna, luxardo maraschino liquor</i>	
SMOKED OLD FASHIONED	17
<i>jack daniel's, house-made smoked orange, smoked orange sugar cube, angostura, luxardo</i>	
APEROL SPRITZ	14
<i>aperol, prosecco</i>	
CASINO	15
<i>gin, luxardo maraschino liquor, orange bitters, lemon, simple, luxardo cherry</i>	
PEACH BELLINI	15
<i>peach puree, prosecco</i>	

BUBBLES

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start or finish
the night in style

TERRE GAIE MOSCATO <i>veneto, italy nv</i>	11
TERRE DI MARCA PROSECCO <i>treviso, italy nv</i>	13
MOËT et CHANDON IMPERIAL BRUT <i>épernay, france nv</i>	25

WHITES & ROSÉ

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perfect pairing for our
seafood and lighter cuisine

IMPERO PINOT GRIGIO <i>terre di chieti, italy 2020</i>	13
PRINCIPESSA GAVIA' GAVI CORTESE <i>piedmont, italy 2020</i>	13
WHITEHAVEN SAUVIGNON BLANC <i>marlborough, new zealand 2020</i>	13
CHALK HILL CHARDONNAY <i>russian river valley, california 2021</i>	16
TORMARESCA CHARDONNAY <i>puglia, italy 2018</i>	14
CLEAN SLATE RIESLING <i>mosel, germany 2019</i>	12
TORMARESCA "CALAFURIA" ROSÉ <i>salento, italy 2021</i>	13

REDS

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softer to full bodied reds
selected to compliment
the menu

TRAMBUSTI ORIGO SUPER TUSCAN <i>toscana igt 2020</i>	18
DUCAROSSO CHIANTI DOCG <i>tuscany, italy 2016</i>	13
STEMA PINOT NOIR <i>delle venezie, italy 2019</i>	13
ELOUAN PINOT NOIR <i>oregon, 2018</i>	14
JUSTIN CABERNET SAUVIGNON <i>paso robles, california 2018</i>	20
FRESCOBALDI RÈMOLE SANGIOVESE BLEND <i>tuscany, italy 2019</i>	14
MASCIARELLI MONTEPULCIANO <i>abruzzo, italy 2018</i>	12
SANTA JULIA MALBEC <i>mendoza, argentina 2019</i>	13
STERLING MERLOT <i>napa valley, california 2018</i>	12
CASCINA DEL TORCC BAROLO NEBBIOLO <i>piedmont, italy 2016</i>	22
PREDATOR ZINFANDEL <i>st. helena, california 2019</i>	13
ORIN SWIFT ABSTRACT GRENACHE BLEND <i>california 2019</i>	22