

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 2020

PRINCIPESSA GAVIA' GAVI | CORTESE 13 piedmont, italy 2020

WHITEHAVEN | SAUVIGNON BLANC 13 marlborough, new zealand 2020

CHALK HILL | CHARDONNAY 16 russian river valley, california 2021

TORMARESCA | CHARDONNAY 14 puglia, italy 2018

CLEAN SLATE | RIESLING 12 mosel, germany 2019

TORMARESCA "CALAFURIA" | ROSÉ 13 salento, italy 2021

REDS

TRAMBUSTI ORIGO | SUPER TUSCAN 18 toscana igt 2020

DUCAROSSO | CHIANTI DOCG 13 tuscany, italy 2016

STEMA | PINOT NOIR 13 delle venezie, italy 2019

ELOUAN | PINOT NOIR 14 oregon, 2018

JUSTIN | CABERNET SAUVIGNON 20 paso robles, california 2018

SELLA ANTICA ROSSO | BLEND 14 tuscany, italy 2021

MASCIARELLI | MONTEPULCIANO 13 abruzzo, italy 2018

SANTA JULIA | MALBEC 13 mendoza, argentina 2019

HAHN | MERLOT 13 monterey valley, california 2021

CASCINA DEL TORCC BAROLO | NEBBIOLO 22 piedmont, italy 2016

RIPORTA | PRIMITIVO 13 puglia, italy 2020

ORIN SWIFT ABSTRACT | GRENACHE BLEND 22 california 2019

DRAUGHTS

PERONI | PALE LAGER 9 rome, italy

LITTLE HARPETH "DEER CROSSING" | LAGER 9 nashville, tn

HI-WIRE "HI-PITCH" MOSAIC | DRY HOP IPA 9 asheville, nc

ORANGE WHEAT | PALE WHEAT 9 nashville, tn

SEASONAL SELECTION 9 ask your server for additional information

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, averta, luxardo maraschino cherry liquor

SMOKED OLD FASHIONED 18

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

APEROL SPRITZ 15

aperol, prosecco

CASINO 16

gin, luxardo maraschino liquor, orange bitters, lemon, simple, luxardo cherry

PEACH BELLINI 15

peach puree, prosecco

MOCKTAILS

ADRIATIC SUNSET 8

lime, orange, grapefruit, cranberry

SICILIAN SIPPER 8

pineapple, sprite, ginger simple, peach puree

ROMAN CANDLE 8

lime, ginger beer, grenadine

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
R I A
IL MULINO

START

FRITTO MISTO 25

seafood changes daily, vegetables, lobster butter, marinara

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 20

tomato basil sauce, ricotta

STEAK TARTARE* 28

egg yolk, shallot, whole grain mustard, crisp artisan bread

BURRATA & WATERMELON 25

arugula, extra virgin olive oil, fried basil, balsamic glaze

JUMBO LUMP CRAB & SPINACH 27

grilled bread, panko

CALAMARI 25

marinara, cherry pepper, smoked paprika

SALAD

CAESAR* 14

romaine heart, house-made dressing, crouton

PANZANELLA 17

tomato, cucumber, olive, caper, onion, garlic, artichoke, arugula

TRATTORIA 16

seasonal vegetable, mixed green

CAPRESE 22

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

PIZZA

MARGHERITA 19

san marzano tomato sauce, house-made mozzarella, basil

BIANCA 20

roasted garlic, ricotta, feta, rosemary oil

VERDE 20

evoo, house-made mozzarella, arugula, prosciutto

MEATBALL 22

san marzano tomato sauce, ricotta, meatball

BRUSCHETTA 19

evoo, mozzarella, balsamic glaze, basil, tomato, onion

SIDE

WILD MUSHROOM RISOTTO 15

CRISP HONEY BRUSSELS 17

TRUFFLE FRIES 13

GRILLED ASPARAGUS 13

PASTA

GNOCCHI BOLOGNESE 30

house-made potato gnocchi, bolognese, bechamel

GOAT CHEESE RAVIOLI 27

arugula, goat cheese, pink vodka sauce, house-made pasta

SPAGHETTINI 28

meatballs, tomato basil sauce

PESTO CAPELLINI 25

arugula pesto cream sauce, black pepper, pistachio

PORCINI RAVIOLI 60

black truffle - mushroom cream, house-made porcini pasta

SQUID INK BUCATINI 30

cacio e pepe, tartufo

CLAM LINGUINE 26

sapelo and baby clam, white wine, garlic - butter clam sauce

LASAGNA 34

five meat tomato sauce, parmigiano - reggiano, ricotta, mozzarella

LOBSTER PAPPARDELLE 60

maine lobster, lobster cream sauce, house-made pasta

LAND & SEA

20oz BONE-IN RIBEYE* 78

prime angus, balsamic cipollini, coarse sea salt

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 37

marinara, meunster cheese

CHICKEN IN CROSTA 36

parmigiano - reggiano, lemon sauce

BONE-IN PORK CHOP* 48

garlic - herb parmesan polenta, brussels, chianti demi

SHRIMP FRANCESE* 40

egg batter, white wine, lemon butter, sautéed garlic spinach

SALMON OREGANATA* 36

oreganata crust, lemon butter, julienne vegetable

FRUTTI DI MARE* 60

jumbo shrimp, octopus, clams, mussels, calamari, fra diavolo

PAN SEARED SCALLOPS* 65

honey fried brussels, lump crab, lobster sauce

ADD TO ANY ENTREE

LOBSTER TAIL* 30 butter poached, cold water lobster

FILET MIGNON* 36 four ounces, grilled filet

SEARED SCALLOP* 15 jumbo diver scallop

JUMBO SHRIMP* 15 two grilled shrimp

JUMBO LUMP CRAB 25 four ounces

BLACK TRUFFLE MKT quarter ounce, fresh shaved

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*