

IL MULINO NEW YORK TRATTORIA  
NEW YEAR'S EVE 2009  
ADULT MEAL

PRIMO

**RISOTTO CON FUNGHI**

MUSHROOM ESSENCE  
AGED GRANA PADANO  
WHITE TRUFFLE OIL

OR

**RIGATONI CON RAGU DI VITELLO**

BRAISED VEAL  
SAN MARZANO TOMATOES  
LOCATELLI

ENTREES

**GARRETTI D'AGNELLO**

BRAISED LAMB SHANK  
STEWED CANNELLINI BEANS  
RAINBOW CHARD AND KALE

OR

**COSTOLETTA DI VITELLO**

CENTER CUT VEAL CHOP  
TRUFFLED CHESTNUT PUREE  
WINTER ROOT VEGETABLES

OR

**BRANZINO ALL'ARANCIO**

BLUENOSE BASS  
PRESERVED NAVEL ORANGES  
LEMON BUTTER  
RED BEET REDUCTION  
BABY SPINACH WITH GARLIC

DESSERT

**TIRAMISU**

LAYERED ESPRESSO AND COFFEE LIQUEUR  
INFUSED LADY FINGERS WITH MASCARPONE CREAM

OR

**TORTA DI CIOCCOLATI**

FLOURLESS CHOCOLATE CAKE  
SERVED WITH WHIPPED CREAM AND ZABAGLIONE

**IL MULINO NEW YORK TRATTORIA**  
**NEW YEAR'S EVE 2009**  
**CHILDREN'S MEAL**

**PRIMO**

**PENNE RIGATE**

PENNE SERVED WITH OUR  
ORIGINAL IL MULINO MARINARA SAUCE  
AND RICOTTA CHEESE

**TORTELLINI ALLA PANNA**

MEAT TORTELLINI IN A  
CREAM SAUCE

**ENTREES**

**POLLO PARMIGIANA**

POUNDED BREADED CHICKEN BREAST  
FRESH TOMATO SAUCE  
ITALIAN CHEESE

OR

**VITELLO PICCATA**

VEAL CUTLETS  
LEMON BUTTER SAUCE  
SAUTEED SPINACH IN  
GARLIC AND OLIVE OIL

**DESSERT**

**TIRAMISU**

LAYERED ESPRESSO AND COFFEE LIQUEUR  
INFUSED LADY FINGERS WITH MASCARPONE CREAM

OR

**TORTA DI CIOCCOLATI**

FLOURLESS CHOCOLATE CAKE  
SERVED WITH WHIPPED CREAM AND ZABAGLIONE

\$80 for Adults and \$35 for children age 3 - 9