

Molino's

RISTORANTE ITALIANO

Wine by the Glass

White Wine

Beringer, White Zinfandel, California	9
Frontera, Chardonnay, California	10
Biagio, Pinot Grigio, Italy.....	10
Coastal Ridge, Riesling, California.....	11
Silver Gate, Chardonnay, California	11
Alverdi, Pinot Grigio, Italy.....	12
Summer Water Rose, Splits, California.....	13
Prosecco, Split, Italy	13
Santa Rita, Sauvignon Blanc, Chile	13
Moscato, Italy	14

Red Wine

Beringer, Merlot, California	10
Frontera, Cabernet, California.....	11
Placido, Chianti, Italy.....	12
Jacob's Creek, Shiraz, Australia	12
Pascual Toso, Malbec, Argentina.....	12
Silver Gate, Cabernet, California.....	13
Silver Gate, Pinot Noir, California	13
Biagio, Chianti Reserve, Italy.....	13
Banfi, Centine Toscana, Italy	14
Alverdi, Sangiovese, Italy	15

Antipasti

La Zuppa Del Giorno\$	
<i>Soup of the day (Bowl)</i>	
Mozzarella in Carrozza	\$10
<i>Fried Mozzarella</i>	
Insalata Mista	\$10
<i>Mixed Green Salad</i>	
Melenzane Sciue	\$11
<i>Eggplant sauteed with fresh Tomato Sauce</i>	
Clams Oreganato	\$12
<i>Baked Clams with Garlic Herb Breeding in Scampi Sauce</i>	
Spiedini di Romano	\$12
<i>Breaded Mozzarella in Lemon Anchovies and White Wine Sauce</i>	
Insalata Ceasar	\$12
<i>Romaine with Caesar Dressing and Croutons</i>	
Zucchini Fritti	\$13
<i>Fried Zucchini</i>	
Insalata Tenere Con Formaggio	\$14
<i>Young Tender Green Salad with Goat Cheese</i>	
Insalata Tre Colori	\$14
<i>Arugula, Endive, Raddicchio, Tomato, and Shaved Parmigiana Cheese</i>	
Pasta e Fagioli	\$15
<i>Bowl of Soup with Beans and Ditalini Pasta</i>	
Zuppa di Cozze alla Santa Lucia	\$15
<i>Mussels in a White Wine Sauce</i>	

Calamari Fritti	\$15
<i>Fried Squid</i>	
Insalata di Mozzarella e Pomodoro	\$15
<i>Buffalo Mozzarella with sliced Tomato</i>	
Barbabietola con Noci e Formaggio Caprino	\$17
<i>Beets, Roasted Walnuts, Goat Cheese over Mixed Greens</i>	
Insalata di Molino	\$18
<i>Shrimp, Bacon, Onions, Lettuce, Tomatoes, and Crumbled Blue Cheese</i>	
Insalata Monte Rosa	\$18
<i>Marinated Grilled Vegetables with fresh Mozzarella</i>	
Trippa e Parmigiano	\$19
<i>Honey Comb Tripe</i>	
Cocktail di Gamberi	\$19
<i>Shrimp Cocktail</i>	
Salmone Affumicato	\$19
<i>Smoked Salmon with Capers, Red Onions and Goat Cheese</i>	
Carpaccio di Manzo all Veneziana	\$19
<i>Filet of Beef with Mushrooms, Cheese, Capers, Lemon and Oil</i>	
Pulpo Ai Ferri	\$21
<i>Grilled Octopus with Garlic & Oil</i>	
Antipasto All Italiano	\$21
<i>Assorted Cold Cuts and Cheese</i>	
Insalata di Frutti di Mare	\$22
<i>Marinated Cold Seafood Salad</i>	

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Pasta

Spaghetti e Pomodori	\$19
<i>Pasta with Red Sauce</i>	
Fettuccine Alfredo	\$22
<i>Pasta with Cream Sauce</i>	
Mezzelune alla Bella Napoli	\$23
<i>Ravioli in a Creamy Tomato Sauce</i>	
Gnocchi Sorentino	\$24
<i>Pasta with Mozzarella and Tomato Sauce</i>	
Rigatoni Bolognese	\$25
<i>Pasta with Meat Sauce</i>	
Linguine all Vongole	\$26
<i>Linguine in a white fresh Clam sauce</i>	
Capellini all' Molino's	\$26
<i>Angel Hair with Mozzarella and Arugula in a Spicy Tomato Sauce</i>	
Spaghetti con Polpette e Sausage	\$26
<i>Spaghetti with Meatballs and Sausage</i>	
Pappardelle della Selva	\$26
<i>With Fresh Tomato and Wild Mushrooms</i>	
Farfalle Boscaiola	\$27
<i>Bowtie Pasta with Mushrooms, Peas, Prosciutto in a pink sauce</i>	
Penne Vodka con Pollo	\$27
<i>Ziti with Vodka Sauce and Chicken</i>	
Ravioli Ripieni di Aragosta	\$28
<i>Lobster filled Ravioli topped with Cognac Pink Sauce</i>	
Orecchiette alla Pugliese	\$28
<i>Sea Shell Pasta with Broccoli Rabe and Sausage in Garlic & Oil</i>	
Perciatelli dell Contadina	\$28
<i>Pasta with Sausage, Calamari in a Red Sauce</i>	
Linguine Integralle	\$28
<i>Whole Wheat Linguine with Sausage, Eggplant, Mushrooms</i>	
Fettuccine Salmone	\$28
<i>Pasta with fresh Salmon and Cognac Pink Sauce</i>	
Pappardelle con Coniglio	\$29
<i>Pasta with Rabbit Ragu Sauce</i>	
Rigatoni Cartoccio	\$29
<i>With Prosciutto, Shrimp in a Cognac Pink Sauce baked in Foil</i>	
Manicotti al Forno Bolognese	\$31
<i>Homemade Pasta with Ricotta, Mozzarella and Meat Sauce</i>	

Gli Ortaggi

Spinachi Saltati	\$10
<i>Sauteed Spinach</i>	
Le Patate Del Ciabattino	\$12
<i>Potatoes and Onions</i>	
Asparagi con Parmigano	\$13
<i>Asparagus with Parmesan Cheese</i>	
Fungi Trifolati Sotati	\$14
<i>Exotic Mushrooms Saute</i>	
Broccoli Rabe	\$17

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Secondi Piatti

Rollatine Melanzane	\$25
<i>Rolled Eggplant with Ricotta Cheese topped with Tomato Sauce</i>	
Melanzane di Antonio Milanese	\$26
<i>Alexanders Breaded Eggplant pan seared, served with Greens</i>	
Melanzane Parmigano	\$26
<i>Eggplant Topped with Mozzarella, Tomato and Pasta</i>	
Pollo Sorentino	\$27
<i>Chicken with Mozzarella, Tomato, Prosciutto, Eggplant, over Spinach</i>	
Pollo Picatta	\$28
<i>Breast Chicken with Artichoke, Capers and White Wine Sauce</i>	
Pollo Madiera	\$29
<i>Breast of Chicken with Peas, Prosciutto in Madera Wine Sauce</i>	
Vitello alla Parmigano	\$29
<i>Breaded Veal topped with Mozzarella and Tomato Sauce</i>	
Vitello alla Marsala	\$29
<i>Veal with Marsala Wine and Mushrooms</i>	
Vitello alla Saltimboca	\$29
<i>Veal Topped with Prosciutto on bed of Spinach</i>	
Vitello alla Francesse	\$30
<i>Braised Veal with Lemon and White Wine</i>	
Risotto di Notte	\$31
<i>Arborio Rice of the night</i>	
Anatra alla Bersagliere	\$36
<i>Duck with Sun-Dried Figs and Dry Vermouth over Polenta</i>	
Misto Di Carne alla Contadina	\$38
<i>Steak, Chicken, Sausage sauteed with Potato and Hot Cherry Peppers</i>	
Costollete di Agnello	\$42
<i>Rack of Lamb with Hot Cherry Peppers and Mushrooms</i>	
Lambata di Vitello alla Griglia	\$42
<i>Grilled Veal Chop with Hot Cherry Peppers and Mushrooms</i>	
Bistecca alla Fiorentina	\$42
<i>Prime Steak sauteed Sweet Peppers, Onions and Exotic Mushrooms</i>	
Osso Buco	\$42
<i>Veal Shank with Saffron Risotto</i>	
#Medaglioni di Manzo all Porto	\$44
<i>Filet Mignon with Hot Cherry Peppers and Mushrooms</i>	
Costoletta di Vitello alla Capricciosa	\$46
<i>Breaded Veal Chop topped with Mixed Greens Salad</i>	

Pesce

Bassa Oreganate	\$28
<i>White Fish grilled with Toasted Breadcrumbs & White Wine</i>	
Filetti Meuniere	\$29
<i>Flounder, braised in White wine Sauce</i>	
# Tonno alla Isolana	\$29
<i>Grilled Tuna Steak topped with chop Tomatoes & Capers</i>	
Salmone Onde e Terra	\$32
<i>Salmon, Peas, Prosciutto, and Mushrooms in a Cognac Sauce</i>	
Shrimp Francese	\$32
<i>Braised Shrimp with Lemon and Wine Sauce</i>	
Branzino Livornese	\$34
<i>Mediterranean Capers, Olives, Onions in Light Tomato Sauce</i>	
Dentice alla Molinos	\$36
<i>Red Snapper with Clams, Mussels in Red Sauce</i>	
Cernia alla Nuova Cucina	\$38
<i>Grouper with Mushrooms, Asparagus in Champagne Cream Sauce</i>	
Zuppa di Pesce Lagunare	\$39
<i>Italian Style Bouillabaisse over Linguini</i>	
Ippoglosso e Lusitania	\$42
<i>Mustard rubbed Halibut with Walnut, Herb Crust with Spinach</i>	
Pesce da Taglio alla Sultanina	\$46
<i>Chilean pan seared with Lemon, White Wine, Sundried Tomato, Artichoke</i>	
Dover sole	\$M.P.
<i>Served with Capers in a Lemon and White Wine Sauce</i>	