

Menu

Appetizers

Asparagus Parmesan	\$10.00
Baked Clams	\$10.00
<i>Clams seasoned with breadcrumbs.</i>	
Clams Posillipo	\$10.00
<i>Clams with fresh tomatoes, garlic, White wine and oregano.</i>	
Eggplant Rollatine	\$10.00
<i>Breaded eggplant stuffed with Ricotta cheese in marinara sauce.</i>	
Escarole	\$10.00
<i>Sautéed with cannellini bean and sweet Italian sausage.</i>	
Hot Antipasto for Two	\$14.95
<i>With shrimp, clams, mussels and eggplant Romaine.</i>	
Melon & Prosciutto	\$10.00
Mussels Posillipo	\$9.00
<i>Mussels with fresh tomatoes, garlic, White wine and oregano.</i>	
Shrimp Cocktail	\$14.00

Salad

Arugula with Gorgonzola Cheese	\$9.00
<i>Served with our House balsamic vinaigrette on the side.</i>	
Caesar Salad	\$9.00
Piccolo Mulino House Salad	\$9.00
<i>With Provolone cheese. Served with our House balsamic vinaigrette on the side.</i>	
Tomatoes, Red Onions and Fresh Mozzarella Cheese	\$11.00
<i>Served with our House balsamic vinaigrette on the side.</i>	

Tri-Color Salad..... **\$9.00**
Endive, radicchio and arugula. Served with our House balsamic vinaigrette on the side.

Pasta

Capellini Primavera..... **\$19.00**
Pasta with mixed fresh vegetables in a light tomato sauce.

Cheese on Meat Ravioli..... **\$19.00**
Homemade pasta in a light tomato and basil sauce.

Gnocchi..... **\$19.00**
Homemade potato dumplings in bolognese sauce with peas and fresh Mozzarella cheese.

Linguine with Fresh Clams..... **\$19.00**
Red sauce or white sauce.

Penne Ortolana..... **\$19.00**
Pasta with eggplant, zucchini, mushrooms, sweet peppers and fresh Mozzarella cheese.

Rigatoni Piccolo Mulino..... **\$19.00**
Pasta with broccoli rabe and sweet Italian sausage in olive oil and garlic.

Rigatoni Á la Vodka..... **\$19.00**
Pasta with shallots and prosciutto in pink cream sauce.

Spaghetti Puttanesca..... **\$19.00**

Spaghetti with green and black olives, capers, anchovies and tomatoes.

Tagliatelle Verdi alla Calabrese..... **\$19.00**
Homemade green noodles with chicken, artichoke heart, tomatoes and cream sauce

Chicken

All Entrées are served with pasta and mix fresh vegetables.

Chicken Capricciosa	\$21.00
<i>Chicken sautéed in Marsala wine, mushrooms, pimentos and artichokes.</i>	
Chicken Marsala	\$21.00
<i>Chicken with mushrooms and Marsala wine sauce.</i>	
Chicken Scarpariello	\$21.00
<i>Pieces of boneless chicken breast sautéed with garlic, White wine and sausages.</i>	
Chicken Sorrentino	\$21.00
<i>Chicken with eggplant, prosciutto and Mozzarella cheese</i>	
Chicken alla Francese	\$21.00
<i>Breast of chicken dipped in flour and egg then sautéed in White wine, lemon and butter.</i>	
Chicken alla Piccolo Mulino	\$21.00
<i>Chicken breaded with sun-dried tomatoes and fresh Mozzarella.</i>	
Eggplant Parmigiana	\$20.00
<i>Breaded eggplant topped with tomato sauce and Mozzarella cheese.</i>	

Veal

Veal served sautéed. Entrées served with a dish of the day` s pasta or mixed fresh vegetables.

Scaloppine Francaise	\$23.00
<i>Veal dipped in flour and egg then sautéed in White wine, lemon and butter.</i>	
Scaloppine Marsala	\$23.00
<i>Veal sautéed with Marsala wine and mushrooms.</i>	
Scaloppine alla Romana	\$23.00
<i>Veal sautéed with wine, artichoke, prosciutto and zucchini.</i>	
Three Season	\$23.00
<i>Veal, chicken and shrimp with seasoned garlic</i>	