

The Mulino®

N E W Y O R K

MADISON EVENT GUIDE





Il Mulino®

NEW YORK
MADISON

Nestled on East 56th Street just off iconic Madison Avenue, offering a sophisticated setting for indulging in both beloved classics and inventive new dishes, Il Mulino Madison brings elevated Italian cuisine to the heart of the Upper East Side. Our Private Dining Room can accommodate up to 40 guests.

58 East 56th Street, New York, NY 10022
212.750.3270 | events@imny.com



Sample Menus

To Start - Antipasto Bar

CHOICE OF 3 (\$30 PER PERSON, PER HOUR)

PROSCIUTTO E MELONE

FRIED CALAMARI

FRIED ZUCCHINI

MINIATURE MEATBALLS

BOCCONCINI CAPRESE

Passed Hors D'oeuvres

CHOICE OF 3 (\$30 PER PERSON, PER HOUR)

CRAB CAKE WITH MANGO SAUCE

TUNA TARTARE

LOLLIPOP LAMB CHOPS

POLENTA WITH GORGONZOLA

ARANCINI CACIO E PEPE

Additional Items

(SUPPLEMENT)

SHRIMP COCKTAIL - \$15PP

CLAMS OREGANATA OR CASINO - \$12PP

GRILLED VEGETABLES - \$10PP

Lunch

\$65 PER PERSON

Primi Choose 2

Caesar

TRADITIONAL

Barbabetiole

ROASTED BABY BEETS, ORANGE,
FRISEE, WALNUTS, VINAIGRETTE

Caprese

BUFFALO MOZZARELLA, TOMATO, BASIL

Spaghetti al Pomodoro

TOMATO BASIL SAUCE

Secondi Choose 3

Eggplant Parmigiana

EGGPLANT, RICOTTA, MASCARPONE, MARINARA

Grilled Salmon

WILD MUSHROOMS, CHERRY PEPPERS, ONIONS, BROCCOLI RABE

Chicken in Crosta

POUNDED, BREADED CHICKEN BREAST, 24 MONTH AGED PARMIGIANO CRUST, WHITE WINE, LEMON

Rigatoni Bolognese

BRAISED VEAL, BEEF, PORK, RICH TOMATO SAUCE

Dolce Choose 2

MIXED BERRIES WITH ZABAGLIONE

RICOTTA CHEESECAKE

COFFEE, TEA AND ESPRESSO INCLUDED

Please inform us of any allergies before ordering.

Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness

Lunch

\$85 PER PERSON

Primi Choose 2

Mediterranean Salad

HEIRLOOM TOMATO, RED ONION, CUCUMBER,
GAETA OLIVES, 24-MONTH AGED PARMIGIANO

Eggplant Rollatini

EGGPLANT STUFFED WITH
RICOTTA, MOZZARELLA

Burrata

CAMPARI TOMATOES

Penne Arrabbiata

SPICY TOMATO SAUCE, GARLIC, BASIL

Secondi Choose 3

Halibut

PISTACHIO CRUST, CITRON SAUCE

Lobster Ravioli

SPICY VODKA SAUCE

Chicken Parmigiana

POUNDED, BREADED CHICKEN BREAST, MARINARA, IMPORTED CHEESE

Eggplant Parmigiana

EGGPLANT, RICOTTA, MASCARPONE, MARINARA

Dolce Choose 2

RICOTTA CHEESECAKE

TIRAMISU

FLOURLESS CHOCOLATE CAKE

COFFEE, TEA AND ESPRESSO INCLUDED

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Dinner

\$95 PER PERSON

Primi Choose 2

Caprese

BUFFALO MOZZARELLA, TOMATO, BASIL

Rucola

SHAVED PARMESAN, ITALIAN VINAIGRETTE

Secondi Choose 3

Spicy Rigatoni

VODKA SAUCE

Ravioli Porcini

CHAMPAGNE TRUFFLE CREAM SAUCE

Red Snapper Livornese

CAPERS, BLACK OLIVES, ONION, LIGHT TOMATO SAUCE

Picatta di Pollo al Limone

CHICKEN BREAST, LEMON, WHITE WINE, GRILLED ASPARAGUS

Dolce Choose 2

RICOTTA CHEESECAKE

PISTACHIO GELATO

COFFEE, TEA AND ESPRESSO INCLUDED

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Dinner

\$110 PER PERSON

Primi Choose 2

Caesar

TRADITIONAL

Beet Salad

ROASTED BABY BEETS, ORANGE, FRISEE, WALNUTS, VINAIGRETTE

Secondi Choose 3

Red Snapper Livornese

CAPERS, BLACK OLIVES, ONION, LIGHT TOMATO SAUCE

Pollo in Crosta

POUNDED CHICKEN BREAST, 24-MONTH AGED PARMIGIANO CRUST, WHITE WINE, LEMON

Short Rib Ravioli

RICH TOMATO SAUCE

Rigatoni Bolognese

BRAISED VEAL, BEEF, PORK, RICH TOMATO SAUCE

Dolce Choose 2

TIRAMISU

STRAWBERRY SHORTCAKE

NAPOLEON

COFFEE, TEA AND ESPRESSO INCLUDED

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Dinner

\$150 PER PERSON

Antipasti *Choice of*

Burrata Caprese

BEEFSTEAK TOMATO

Melanzana con Ricotta

EGGPLANT, RICOTTA CHEESE, MARINARA

Primi *Choice of*

Ravioli ai Porcini

CHAMPAGNE TRUFFLE CREAM SAUCE

Bucatini Amatriciana

GUANCIALE, ONIONS, RED WINE, PECORINO ROMANO

Secondi *Choice of*

Halibut Oreganata

BREAD CRUMBS, LEMON, GARLIC

Chicken Parmigiana

POUNDED, BREADED CHICKEN BREAST, MARINARA, IMPORTED CHEESE

Filet di Manzo Peppercorn

FILET MIGNON, PEPPERCORN SAUCE

Dolce *Choice of*

RICOTTA CHEESECAKE

FLOURLESS CHOCOLATE CAKE

STRAWBERRY SHORTCAKE

COFFEE, TEA AND ESPRESSO INCLUDED

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Dinner

\$180 PER PERSON

Antipasti Choose 2

Buffalo Mozzarella

PROSCIUTTO, ROASTED PEPPERS

Tuna Tartare

BABY FRISÉE, AVOCADO

Ravioli ai Porcini

CHAMPAGNE TRUFFLE CREAM SAUCE

Shrimp Cocktail

JUMBO SHRIMP, HORSERADISH COCKTAIL SAUCE

Langoustino

IN SHELL, SAUTÉED SPINACH

Clams Oreganata

BAKED CLAMS

Mediterranean Salad

HEIRLOOM TOMATO, RED ONION, CUCUMBER, GAETA OLIVES, 24-MONTH AGED PARMIGIANO

Primi Choice of

Lobster Ravioli

BUTTER, SAGE, TOMATO CONCASSÉ, TOPPED
WITH FRESH LOBSTER MEAT

Fettucine Toscana

TOMATO, FILET MIGNON, PECORINO ROMANO

Secondi Choose 3

Scampi Fra Diavolo

SPICY MARINARA SAUCE

Halibut

PISTACHIO CRUST AND LEMON SAUCE

Langostinos

JUMBO PRAWNS, TUSCAN RISOTTO
OR SAUTÉED SPINACH

*Half Rack of Lamb **

DIJON MUSTARD GLAZE, LIGHTLY BREADED,
BAROLO WINE SAUCE, ROASTED POTATOES

Chicken Scarpariello

CHICKEN, GARLIC, WHITE WINE, MUSHROOMS,
CHERRY PEPPERS

Costoletta Marsala

VEAL CHOP, MUSHROOMS, MARSALA WINE

Contorni Choose 2

BROCCOLI RABE, ROSEMARY POTATOES, GRILLED VEGETABLES, SAUTÉED MUSHROOMS

Dolce Choose 2

RICOTTA CHEESECAKE

TIRAMISU

FLOURLESS CHOCOLATE CAKE

COFFEE, TEA AND ESPRESSO INCLUDED

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Dinner

\$225 PER PERSON

Antipasti Choose 2

Buffalo Mozzarella

PROSCIUTTO, ROASTED PEPPERS

Branzino Crudo

BLOOD ORANGE, CHICK PEAS

Prosciutto e Melone

36 MONTH AGED, MELON, BERRIES

Tuna Crudo

EVOO, PICKLED RED ONIONS, DRY CAPERS

Langoustino

IN SHELL, SAUTÉED SPINACH

Red Shrimp Crudo

AGRUMI CITRON

Primi Choice of

Lobster Ravioli

BUTTER, SAGE, TOMATO CONCASSÉ, TOPPED
WITH FRESH LOBSTER MEAT

Ravioli ai Porcini

CHAMPAGNE TRUFFLE CREAM SAUCE,
SHAVED BLACK TRUFFLE

Intermezzo

Insalata

SHAVED FENNEL, ORANGE, FRISÉE, LIGHT LEMON DRESSING

Secondi Choose 3

Wagyu NY Strip

16 OZ, ROSEMARY POTATOES,
ROASTED CAULIFLOWER

*Half Rack of Lamb **

DIJON MUSTARD GLAZE, LIGHTLY BREADED,
BAROLO WINE SAUCE, ROASTED POTATOES

Branzino Filet

MEDITERRANEAN SAUCE

*Costoletta Alla Salvia **

GRILLED SINGLE CUT VEAL CHOP, SAGE,
GARLIC, POTATO WEDGES

Arrabbiata

2.5 LBS, BROILED OR ARRABIATA

Osso Bucco

SAFFRON RISOTTO

Contorni Choose 2

BROCCOLI RABE, ROSEMARY POTATOES, GRILLED VEGETABLES, SAUTÉED MUSHROOMS

Dolce Choose 2

RICOTTA CHEESECAKE

NAPOLEON

FLOURLESS CHOCOLATE CAKE

COFFEE, TEA AND ESPRESSO INCLUDED

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FOOD & BEVERAGE MINIMUM

(ONLY INCLUDE FOOD & BEVERAGE SPEND; TAXES, GRATUITY AND FEES DO NOT QUALIFY AS SPEND)

LUNCH

PRIVATE DINING ROOM FEE - **\$300**

\$6,000 MINIMUM SPEND

\$8,000 MINIMUM SPEND IN DECEMBER

DINNER

PRIVATE DINING ROOM FEE - **\$750**

\$10,000 MINIMUM SPEND

\$12,000 MINIMUM SPEND IN DECEMBER

BUYOUTS

PLEASE INQUIRE FOR MORE DETAILS & PRICING.

BEVERAGE PACKAGES

PRICED PER PERSON | MINIMUM OF 12 GUESTS |
LISTED SPIRITS MAY BE SUBJECT TO AVAILABILITY.

(ONLY INCLUDE FOOD & BEVERAGE; TAXES, GRATUITY AND FEES DO NOT QUALIFY AS SPEND)

WINE & BEER

1 HOUR PACKAGE \$35 PER PERSON

2 HOUR PACKAGE \$60 PER PERSON

SELECTION OF RED & WHITE WINE | DOMESTIC & IMPORTED BEER | SOFT DRINKS

PREMIUM BAR

1 HOUR PACKAGE \$45 PER PERSON

2 HOUR PACKAGE \$80 PER PERSON

SELECTION OF RED & WHITE WINE | DOMESTIC & IMPORTED BEER

BELVEDERE | BOMBAY SAPPHIRE | BACARDI SUPERIOR | MAKERS MARK | DON JULIO BLANCO |
DEWARS WHITE LABEL | ASSORTED JUICES | SOFT DRINKS

ULTRA-PREMIUM BAR

1 HOUR PACKAGE \$65 PER PERSON

2 HOUR PACKAGE \$100 PER PERSON

SELECTION OF RED & WHITE WINE | DOMESTIC & IMPORTED BEER

GREY GOOSE | TANQUERAY GIN | ZACAPA 23 | BASIL HAYDEN | LALO TEQUILA BLANCO |
MACALLAN 12YR | ASSORTED JUICES | SOFT DRINKS

COCKTAIL MENUS

SPECIALTY COCKTAILS CAN BE SELECTED TO ENHANCE YOUR EVENT WITH A MAXIMUM SELECTION OF 3.
OUR TEAM CAN CUSTOM CREATE A COCKTAIL MENU BASED ON YOUR PREFERENCES, STYLE, AND OVERALL
INSPIRATION OF YOUR EVENT.

THE FULL WINE LIST IS AVAILABLE UPON REQUEST

BEVERAGE BY CONSUMPTION ARE ALSO AVAILABLE

GENERAL EVENT INFORMATION

RESERVATIONS

YOUR RESERVATION WILL BE CONFIRMED UPON RECEIPT OF A SIGNED CONTRACT, WHICH INCLUDES A CREDIT CARD AUTHORIZATION. YOUR BALANCE WILL BE CHARGED IN FULL AT THE CONCLUSION OF THE FUNCTION. GRATUITY IS DISCRETIONARY, IL MULINO RECOMMENDS 20%. MENU PRICES DO NOT INCLUDE THE 8.875% SALES TAX OR 4% ADMIN FEE. IF YOUR ORGANIZATION IS TAX-EXEMPT, A COPY OF YOUR TAX-EXEMPT CERTIFICATE MUST BE PROVIDED WITH YOUR SIGNED CONTRACT.

ALLERGIES & FOOD RESTRICTIONS

GLUTEN-FREE PASTA IS AVAILABLE ON REQUEST. WHILE WE TAKE STEPS TO MINIMIZE RISK AND FOLLOW SAFE FOODHANDLING PROCEDURES WITH FOODS THAT CONTAIN POTENTIAL ALLERGENS, PLEASE BE AWARE WE CANNOT PREVENT OCCASIONAL CROSS CONTAMINATION FROM OCCURRING. WE ENCOURAGE GUESTS WITH SEVERE ALLERGIES TO SPEAK WITH A MANAGER.

FINAL GUEST COUNT

YOUR FINAL GUARANTEED GUEST COUNT IS REQUIRED THREE BUSINESS DAYS PRIOR TO YOUR EVENT AND MAY NOT BE REDUCED THEREAFTER. IF WE DO NOT RECEIVE A TIMELY GUARANTEE OF GUEST COUNT, YOUR FINAL BILL WILL REFLECT CHARGES FOR THE HIGHEST ESTIMATED NUMBER OF GUESTS SHOWN ON YOUR AGREEMENT AND MENU.

MENU PRICING

WE REQUIRE A PRE-SET MENU FOR PARTIES LARGER THAN 12. DINNER MENU PRICES RANGE FROM \$95 TO \$180 PER PERSON WITH ADDITIONAL CHOICES AND SUPPLEMENTS UPON REQUEST. MENUS ARE SUBJECT TO PRICING IN EFFECT ON THE DAY OF YOUR EVENT.

CANCELLATION POLICY

IF A CONTRACTED PRIVATE DINING EVENT IS CANCELLED WITHIN 7 DAYS OF THE EVENT DATE, IT WILL RESULT IN A CANCELLATION FEE EQUAL TO 50% OF THE FOOD AND BEVERAGE MINIMUM QUOTED. CANCELLATIONS MADE WITHIN 48 HOURS OF THE EVENT DATE WILL RESULT IN A CANCELLATION FEE EQUAL TO 100% OF THE FOOD AND BEVERAGE MINIMUM QUOTED.

WINE & BEVERAGES

IL MULINO FEATURES AN EXTENSIVE WINE CELLAR, AND OUR TEAM IS AVAILABLE TO ASSIST IN MAKING ADVANCE SELECTIONS FOR YOUR EVENT. YOU MAY ORDER WHEN YOU ARRIVE (SELECTIONS ON THE DAY OF THE EVENT ARE BASED ON AVAILABILITY) OR YOU MAY PRE-SELECT WINES

CORKAGE

WE DO NOT OFFER CORKAGE FOR PRIVATE EVENTS.

PRINTED MENUS

WE ARE PLEASED TO OFFER PERSONALIZED MENUS FOR OUR GUESTS, WHICH CAN FEATURE A HEADING OR COMPANY LOGO.

PLACE CARDS

PLACE CARDS CAN BE PRINTED AND ARRANGED ON THE TABLE FOR A FEE. WE REQUIRE 72 HOURS NOTICE OF FINAL NAMES WITH A SEATING CHART.

LINENS

WE PROVIDE STANDARD WHITE TABLECLOTHS AND NAPKINS. SPECIALTY OPTIONS ARE AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE.

AUDIO-VISUAL NEEDS

OUR PRIVATE DINING ROOMS IS EQUIPPED WITH COMPLETE AUDIO-VISUAL



FLOWERS

WE CAN ARRANGE YOUR FLORAL REQUIREMENTS. THE ARRANGEMENTS ARE YOURS TO KEEP OR GIVE TO YOUR GUESTS AT THE CONCLUSION OF YOUR FUNCTION. THE COST WILL BE ADDED TO YOUR FINAL BILL.

DELIVERIES & STORAGE

SHOULD YOU REQUIRE PRINTED MATERIALS, GIFTS, OR OTHER ITEMS TO BE SHIPPED TO IL MULINO IN ADVANCE OF YOUR EVENT, PLEASE SEND THEM C/O IL MULINO – MADISON 58 E 56TH ST NEW YORK, NY 10022 ATTN: IL MULINO PRIVATE EVENTS, AND CLEARLY INDICATE THE NAME AND DATE OF YOUR EVENT.

PARTING GIFTS

WE CAN OFFER A SELECTION OF FAVORS AS A CONCLUSION TO YOUR EVENT, INCLUDING IL MULINO SAUCES OR GIFT CARDS TO OUR RESTAURANTS. PLEASE INQUIRE FOR MORE DETAILS.



Offsite Catering

IL MULINO NEW YORK ALSO OFFERS OFFSITE CATERING. WE'D LOVE TO
HOST YOUR CORPORATE OR SOCIAL EVENT. FOR CUSTOMIZED PRICING,
PLEASE CONTACT EVENTS@IMNY.COM.

Give The Gift Of Good Taste

OUR SIGNATURE PASTA SAUCES ARE AVAILABLE IN THREE ROBUST FLAVORS
AS A PARTING GIFT FOR YOUR GUESTS.

\$9.99 PER JAR

GIFT CARDS ARE ALSO AVAILABLE

FOR ANY ADDITIONAL QUESTIONS REGARDING
EVENTS OR CATERING AT IL MULINO NEW YORK,
PLEASE CONTACT US AT EVENTS@IMNY.COM

