

The Mulino[®]

N E W Y O R K

E V E N T G U I D E





Il Mulino®

NEW YORK
LONG ISLAND

This quiet haven marries the elegance of New York City with the scenic beauty of Long Island's North Shore. Indulge in the ultimate luxurious dining experience as you and your guests enjoy amazing dishes, great service and all the special details that make your event one for the ages.



Il Mulino New York - Long Island can accommodate 100 guests in our Main Dining Room, 26 guests in our private Alcove Room and an additional 80 guests in our private downstairs Vintage Room



516.621.1870 | events@imny.com
1042 Northern Boulevard, Roslyn, NY 11576



Il Mulino®

NEW YORK
ATLANTIC CITY

Located in the iconic Hard Rock Hotel and Casino, steps from the historic boardwalk, Il Mulino New York - Atlantic City has multiple private rooms ranging in capacity from 25 to 50 guests to enjoy on your special getaway.



609.449.6006 | events@imny.com
1000 Boardwalk, Atlantic City, NJ 08401

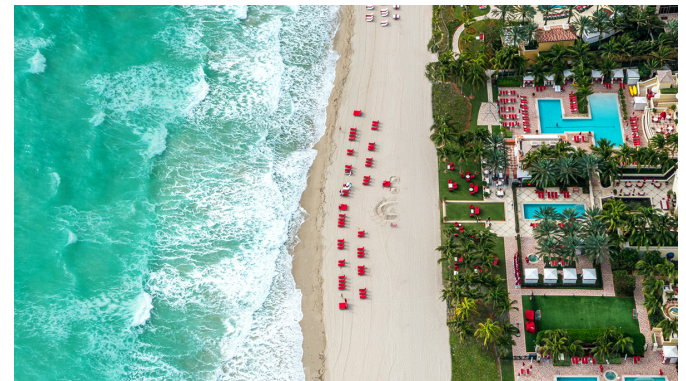




Il Mulino®

NEW YORK

MIAMI



Dine-in luxury at Il Mulino New York within the Acqualina Resort and Residences On The Beach. Host your special event overlooking the beach or join us in our luxurious dining room for an elegant affair.

Our sunny terrace can accommodate up to 70 guests, while our chic private dining room can accommodate up to 24 guests.

305.466.9191 | events@imny.com
17875 Collins Avenue, Sunny Isles Beach, FL 33160



Il Mulino®

NEW YORK
BOCA RATON



Join us in the heart of Boca Raton to dine in the Il Mulino New York tradition. Elegant atmosphere and modern Italian favorites are made from the freshest ingredients.

We can accommodate up to 50 guests in our Main Dining Room and 30 guests on our outside terrace. The restaurant is also available for full buyouts.

561.338.8606 | events@imny.com
451 E. Palmetto Park Road, Boca Raton, FL 33432



IL MULINO PRIME

SOHO

Il Mulino Prime, located in the heart of Soho is available for semi-private seated dining for up to 25 guests in the Main Dining Room. We can also accommodate full restaurant buyouts for up to 54 seated guests, or 75 guests for a standing cocktail reception. When temperate, we can also accommodate 25 guests on our patio.

212.226.0020 | events@imny.com
331 W. Broadway, New York, NY 10013



Il Mulino®

NEW YORK
MADISON

Nestled on 56th Street just off iconic Madison Avenue, Il Mulino New York - Madison brings elevated Italian cuisine to the heart of the Upper East Side—offering a sophisticated setting for indulging in both beloved classics and inventive new dishes. We can accommodate up to 25 guests in our Private Dining Room. The restaurant is also available for full buyouts.



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

Sample Menus

To Start - Antipasto Bar

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

PROSCIUTTO E MELONE

FRIED CALAMARI

FRIED ZUCCHINI

MINIATURE MEATBALLS

BUFFALO MOZZARELA PROSCIUTTO & ROASTED PEPPERS

SPINACH & RICOTTA PUFF PASTRY

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

FIGS & GOAT CHEESE

Additional Items

(SUPPLEMENT)

SHRIMP COCKTAIL - \$18PP

CLAMS OREGANATA OR CASINO - \$15PP

GRILLED VEGETABLES - \$10PP

Lunch

\$65 PER PERSON

Primi Choice of

Caesar

TRADITIONAL

Barbabietole

ROASTED BABY BEETS, ORANGE,
FRISSE, WALNUTS, VINAIGRETTE

Caprese

BUFFALO MOZZARELLA, TOMATO, BASIL

Spaghetti al Pomodoro

TOMATO BASIL SAUCE

Secondi Choice of

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 Choice of

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 *Choice of*

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 *Choice of*

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 *Choice of*

RICOTTA CHEESECAKE

TIRAMISU

FLOURLESS CHOCOLATE CAKE

COFFEE, TEA AND ESPRESSO INCLUDED

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Dinner

\$95 PER PERSON

Primi *Choice of*

Caprese

BUFFALO MOZZARELLA, TOMATO, BASIL

Rucola

SHAVED PARMESAN, ITALIAN VINAIGRETTE

Secondi *Choice of*

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 *Choice of*

RICOTTA CHEESECAKE

PISTACHIO GELATO

COFFEE, TEA AND ESPRESSO INCLUDED

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Dinner

\$110 PER PERSON

Primi Choice of

Caesar

TRADITIONAL

Beet Salad

ROASTED BABY BEETS, ORANGE, FRISEE, WALNUTS, VINAIGRETTE

Secondi Choice of

Salmon Porcini

WILD MUSHROOM & BROCCOLI RABE

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 Choice of

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

Pollo alla 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 *Choice of*

Ravioli ai Porcini

CHAMPAGNE TRUFFLE CREAM SAUCE

Clams Oreganata

BAKED CLAMS

Shrimp Cocktail

JUMBO TIGER PRAWNS

Langostino

IN SHELL, SAUTÉED SPINACH

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 *Choice of*

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 *Choice of 2*

BROCCOLI RABE, ROSEMARY POTATOES, GRILLED VEGETABLES, SAUTÉED MUSHROOMS

Dolce *Choice of*

RICOTTA CHEESECAKE

TIRAMISU

FLOURLESS CHOCOLATE CAKE

COFFEE, TEA AND ESPRESSO INCLUDED

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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

