

The Mulino®

NEW YORK

EVENT GUIDE





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 100 guests, while our chic private dining room can accommodate up to 21 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®

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



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

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

\$50 PER PERSON

Primi Choice of

Caesar

TRADITIONAL

Barbabetiole

ROASTED BABY BEETS, ORANGE,
FRISSE, WALNUTS, VINAIGRETTE

Caprese

BUFFALO MOZZARELLA, TOMATO, BASIL

Spaghetti al Pomodoro

TOMATO BASIL SAUCE

Secondi Choice of

Eggplant Parmigiana

EGGPLANT, TOMATO SAUCE, BASIL

Grilled Salmon

WILD MUSHROOMS, CHERRY PEPPERS, ONIONS, BROCCOLI RABE

Chicken in Crosta

POUNDED, BREADED CHICKEN BREAST, MARINARA, IMPORTED CHEESE

Veal Picatta

SPINACH, LEMON, WHITE WINE

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

\$65 PER PERSON

Primi Choice of

Caesar
TRADITIONAL

Burrata
CAMPARI TOMATOES

Eggplant Rollatini
EGGPLANT STUFFED WITH
RICOTTA, MOZZARELLA

Prosciutto e Melone
SEASONAL MELON

Secondi Choice of

Halibut
PISTACHIO CRUST, CITRON SAUCE

Lobster Ravioli
SPICY VODKA SAUCE

Chicken Parmigiana
POUNDED, BREADED CHICKEN BREAST, MARINARA, IMPORTED CHEESE

Veal Saltimboca
SAGE, PROSCIUTTO, MARSALA SAUCE

Dolce Choice of

MIXED BERRIES WITH ZABAGLIONE
RICOTTA CHEESECAKE
CHEF'S SELECTION OF GELATO

COFFEE, TEA AND ESPRESSO INCLUDED

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Dinner

\$80 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

Pollo Francese

CHICKEN BREAST, LEMON, WHITE WINE, PEAS

Dolce Choice of

RICOTTA CHEESECAKE

PISTACHIO GELATO

COFFEE, TEA AND ESPRESSO INCLUDED

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Dinner

\$95 PER PERSON

Primi Choice of

Caesar

TRADITIONAL

Insalata Tri-Colore

ENDIVE, RADICCHIO, ARUGULA

Secondi Choice of

Red Snapper Livornese

CAPERS, BLACK OLIVES, ONION, LIGHT TOMATO SAUCE

Pollo Asparagi

CHICKEN, FONTINA CHEESE, WHITE WINE

Short Rib Ravioli

RICH TOMATO SAUCE

Pork Chop Milanese

BROCCOLI RABE, CHERRY PEPPERS

Dolce Choice of

TIRAMISU

STRAWBERRY NAPOLEON

COFFEE, TEA AND ESPRESSO INCLUDED

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Dinner

\$125 PER PERSON

Antipasti *Choice of*

Burrata Caprese

BEEFSTEAK TOMATO

Melanzana con Ricotta

EGGPLANT, RICOTTA CHEESE, MARINARA

Primi *Choice of*

Cavatelli

CHAMPAGNE TRUFFLE CREAM SAUCE

Short Bucatini Amatriciana

GUANCIALE, ONIONS, RED WINE, ROMANO CHEESE

Secondi *Choice of*

Halibut Oreganata

BREAD CRUMBS, LEMON, GARLIC

Scaloppine al Capriccio

VEAL SAUTEED IN WHITE WINE, PROSCIUTTO, FONTINA, MUSHROOMS

Picatta di Pollo al Limone

CHICKEN BREAST, LEMON, WHITE WINE, PROSCIUTTO, SWEET PEAS

Filet di Manzo Peppercorn

FILET MIGNON, PEPPERCORN SAUCE

Dolce *Choice of*

RICOTTA CHEESECAKE

FLOURLESS CHOCOLATE CAKE

COFFEE, TEA AND ESPRESSO INCLUDED

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Dinner

\$150 PER PERSON

Antipasti *Choice of*

Buffalo Mozzarella

PROSCIUTTO, ROASTED PEPPERS

Tuna Tartare

BABY FRISÉE, AVOCADO

Endive

PEAR, GORGONZOLA, WALNUTS, HONEY DRESSING

Primi *Choice of*

Ravioli ai Porcini

CHAMPAGNE TRUFFLE CREAM SAUCE

Rigatoni alla Bolognese

BRAISED VEAL, BEEF, PORK, RICH TOMATO SAUCE

Secondi *Choice of*

Scampi Fra Diavolo

SPICY MARINARA SAUCE

Dentice alla Livornese

RED SNAPPER, GAETA BLACK OLIVES,
TOMATOES, CAPERS

Ravioli All' Aragosta

LOBSTER RAVIOLI, VODKA SAUCE

Filet di Manzo Peppercorn

FILET MIGNON, PEPPERCORN SAUCE

Chilean Seabass

LEMON, CAPERS, SPINACH

Costletta di Vitello

GRILLED VEAL CHOP,
GARLIC-ROASTED WEDGE POTATOES

Dolce *Choice of*

TORTA AL FORMAGGIO

TIRAMISU

TORTA AL CIOCCOLATO

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

