Molino's
RISTORANTE ITALIANO

Wine by the Glass

WHITE WINES

White Zinfandel, Stone Cellars, California | **$10**
Costal Ridge Risling | **$11**
Moscato, Primo Amore, Italy | **$12**
Sauvignon Blanc, Santa Rita | **$12**
Rosé, Sarafina France | **$12**
Chardonnay, Frontera | **$12**
Pinot Grigio, Italy | **$13**
Gavi, Italy | **$13**
Chardonnay, Knotty Wines, California | **$13**
Vermentino, Italy | **$14**
Prosecco, Maschio, Italy (split) | **$14**
Pinot Grigio, Bertani, Italy | **$15**
Sauvignon Blanc, New Zealand | **$15**

RED WINES

Merlot, Frontera | **$11**
Pinot Noir, Silver Gate | **$12**
Cabernet Sauvignon, Frontera | **$12**
Chianti, Placido, Tuscany, Italy | **$13**
Cabernet Sauvignon, Silver Gate | **$13**
Montepulciano d'Abruzzo, Italy | **$13**
Malbec, Argentina | **$13**
Chianti Classico, Italy | **$14**
Super Tuscan, Monte Antico Italy | **$15**
Pinot Noir, Oregon | **$15**

Antipasti - Appetizers

La Zuppa Del Giorno $MP
Soup of the Day (Bowl)

Mozzarella in Carrozza | $12
Fried Mozarella

Insalata Mista | $12
Mixed green Salad

Melanzane Sciue | $13
Eggplant Sautéed with Fresh Tomato Sauce

Clams Oreganato | $14
Baked Clams with Garlic Herb Breading in Scampi Sauce

Insalata Caesar | $14
Romaine with Caesar Dressing & Croutons

Spiedini di Romano | $15
Breaded Mozzarella in Lemon Anchovy & White Wine Sauce

Vongole Oreganato | $15
Baked Clams with Garlic Herb Breading & Scampi Sauce

Zucchini Fritti | $16
Fried Zucchini

Insalata Tenere Con Formaggio | $16
Young Tender Green Salad with Goat Cheese

Insalata Tre Colori | $16
Arugula, Endive, Radicchio, Tomato & Shaved Parmigiano Cheese

Calamari Fritti | $17
Fried Squid

Tradizionale Pasta e Fagioli | $18
Bowl of Soup with Beans & Ditalini Pasta

Zuppa di Cozze alla Santa Lucia | $17
Mussels in White Wine Garlic Sauce

Zuppa di Cozze alla Arrabbiata | $18
Mussels in Spicy Red Sauce

Insalata di Burrata e Pomodoro | $17
Burrata Cheese with Sliced Tomato, Olive Oil & Balsamic Glaze

Barbabietola con Noci e Formaggio Caprino | $21
Beets, Roasted Walnuts, Goat Cheese over Mixed Greens

Insalata di Molino's | $21
Shrimp, Bacon, Onions, Lettuce, Tomatoes & Crumbled Blue Cheese

Insalata Monte Rosa | $21
Marinated Grilled Vegetable with fresh Mozzarella

 # Salmone Affumicato | $22
Smoked Salmon with Capers, Red Onions and Goat Cheese

Cocktail di Gamberi | $22
Shrimp Cocktail

#Carpaccio di Manzo alla Veneziana | $23
Filet of Beef with Mushrooms, Cheese, Capers, Lemon & Olive Oil

Antipasto All'Italiana | $25
Assorted Cold Cuts & Cheese

Trippa e Parmigiano | $26
Honeycomb Tripe

Pulpo Ai Ferri | $27
Grilled Octopus with Garlic & Oil

Insalata Frutta di Mare | $28
Marinated Cold Seafood Salad

Gli Ortaggi

Spinachi Saltati | $13
Sautéed Spinach

Asparagus con Parmigiano | $15
Asparagus with Parmesan cheese

Fungi Trifolati Soltati | $18
Exotic Mushrooms Sauté

Broccoli Rabe | $19

Consuming raw under cooked Meat, eggs, shellfish or poultry may increase risk of food borne illness

Molino's
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Pasta

Spaghetti e Pomodori | $23
Pasta with Red Sauce

Fettuccine Alfredo | $24
Pasta with Cream Sauce

Mezzelune alla Bella Napoli | $26
Ravioli in a Creamy Tomato Sauce

Gnocchi Sorrentino | $27
With Mozzarella Tomatoes Sauce

Capellini all' Molinos | $27
Angel Hair with Mozzarella and Arugula in a Spicy Tomato Sauce

Rigatoni Bolognese | $29
Pasta with Meat Sauce

Linguine alla Vongole | $29
Linguine in a white fresh Clam Sauce

Spaghetti con Polpette e Sausage | $29
Spaghetti with Meatballs and Sausage

Farfalle Boscaiola | 29
Bowtie Pasta with Mushrooms, Peas, Prosciutto, in a Pink Sauce

Pappardelle della Selva | $31
With Fresh Tomato and Wild Mushrooms

Penne Vodka con Pollo | $31
Ziti with Vodka Sauce and Chicken

Ravioli Ripieni di Aragosta | $31
Lobster filled Ravioli topped with Cognac Pink Sauce

Perciatelli dell Contadina | $31
Pasta with Sausage, Calamari in a Red Sauce

Linguine Integralle | $31
Whole Wheat Linguine with Sausage, Eggplant, Mushrooms

Fettuccine Salmone | $31
Pasta with fresh Salmon and Cognac Pink Sauce

Pappardelle con Coniglio | $31
Pasta with Rabbit Ragu Sauce

Rigatoni Cartoccio | $32
With Prosciutto, Shrimp in a Cognac Pink Sauce baked in Foil

Manicotti al Forno Bolognese | $39
Homemade Pasta with Ricotta, Mozzarella and Meat Sauce

Secondi Piatti - Entree

Rollatine Melanzane | $29
Rolled Eggplant with Ricotta Cheese topped with Tomato Sauce

Melanzane di Antonio Milanese | $29
Alexanders Breaded Eggplant pan seared, served with Greens

Melanzane Parmigano | $34
Eggplant Topped with Mozzarella, Tomato and Pasta

Pollo Sorrentino | $34
Breast of Chicken with Prosciutto Eggplant Mozzarella over Spinach

Pollo Picatta | $34
Breast Chicken with Artichoke, Capers and White Wine Sauce over Spinach

Pollo Portabello | $35
Chicken in a Champagne, Wild Mushroom Cream Sauce and mashed Potato

Pollo Parmigiana | $36
Breaded Chicken topped with Mozzarella and Tomato Sauce with Penne

Vitello alla Marsala | $36
Veal with Marsala Wine, Mushrooms and mashed potato

Vitello alla Parmigiano | $36
Breaded Veal topped with Tomato Sauce and Mozzarella with Penne

Pollo Madiera | $37
Chicken with Peas, Prosciutto in Madera Wine Sauce and mashed potato

Vitello alla Saltimbocca | $36
Veal topped with Prosciutto on bed of Spinach

Vitello alla Francese | $37
Braised Veal with Lemon and White Wine on bed of Spinach

Anatra alla Bersagliere | $46
Duck with Sun-Dried Figs and Dry Vermouth over Polenta

Misto Di Carne alla Contadina | $49
Steak, Chicken, Sausage sautéed with Potato and Hot Cherry Peppers

Lambata di Vitello alla Griglia | $52
Grilled Veal Chop with Hot Cherry Peppers and Mushrooms

Bistecca alla Fiorentino | $52
Prime Steak sautéed Sweet Peppers, Onions and Exotic Mushrooms

Costollete di Agnello | $52
Rack of Lamb with Hot Cherry Peppers and Mushrooms with mashed potato

Medaglioni di Manzo | $58
Filet Mignon with Hot Cherry Peppers and Mushrooms

Osso Buco | $56
Veal Shank with Saffron Risotto

Costoletta di Vitello alla Capricciosa | $59
Breaded Veal Chop topped with Mixed Greens Salad

Pesce - Fish

Bassa Oreganate | $31
White Fish grilled with Toasted Bread Crumbs & White Wine over Spinach

Filetti Meuniere | $33
Flounder, braised in White Wine Sauce over Spinach

***Tonno alla Isolana | $35**
Grilled Tuna Steak topped with chop Tomatoes & Capers

Shrimp Francese | $37
Braised Shrimp with Lemon and Wine Sauce on bed of Spinach

Salmone Onde e Terra | $38
Salmon, Peas, Prosciutto, and Mushrooms in a Cognac Sauce and Mash Potato

Branzino Livornese | $37
Mediterranean Fish, Capers, Olives, Onions, Tomato Sauce and Spinach

Dentice alla Molinos | $42
Red Snapper with Clams, Mussels in Red Sauce on bed of Spinach

Cernia alla Nuova Cucina | $44
Florida Grouper with Mushroom, Asparagus in Champagne Cream Sauce

Zuppa di Pesce Lagnare | $49
Italian Style Bouillabaisse over Linguini

Pesce da Taglio alla Sultamina | $54
Chilean Sea Bass with Sundried Tomatoes, Artichoke Hearts, Lemon & Wine Sauce, mixed Vegetables.

Dover Sole | S.M.P.
Served with Capers in a Lemon and White Wine Sauce with Mixed Vegetables

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