

# Molino's

## RISTORANTE ITALIANO

### Wine by the Glass

#### White Wines

White Zinfandel . . . . .	8.00
House Chardonnay . . . . .	9.00
Domino Pinot Grigio . . . . .	9.00
Coastel Ridge Riesling . . . . .	9.00
Proseco Split . . . . .	11.00
Frontera Sauvignon Blanc . . . . .	11.00
Columbia Crest, Chardonnay . . . . .	12.00
Placido Pinot Grigio . . . . .	12.00
Moscato . . . . .	13.00

#### Red Wines

Domino Merlot . . . . .	9.00
Domino Cabernet . . . . .	9.00
Frontera, Merlot . . . . .	10.00
Jacobs Creek Shiraz . . . . .	10.00
Frontera Cabernet . . . . .	10.00
Bolla Chianti . . . . .	11.00
Placido- Chianti . . . . .	12.00
Frontera Pinot Noir . . . . .	12.00
Toscany, Italy . . . . .	12.00

### Specials

#### Antipasti

Asparagus con Parmigano . . . . .	\$11.50
<i>Asparagus with Grated Parmigano chesse</i>	
Insalata Monte Rosa . . . . .	\$13.50
<i>Marinated Grilled Vegetable with Fresh Mozzarella</i>	
#Tonno Griglia . . . . .	\$15.50
<i>Sashimi, Saku Tuna with Citrus Glaze</i>	
Pulpo Ai Ferri . . . . .	\$17.50
<i>Grilled Octopus with lemon and red wine sauce</i>	

#### Pasta

Pappardelle con Coniglio . . . . .	\$24.50
<i>Pasta with Rabbit Ragu sauce</i>	
Rigatoni Cartoccio . . . . .	\$24.50
<i>With Prosciutto, Shrimp in a cognac pink sauce baked in Foil</i>	
Fettuccine Salmone . . . . .	\$24.50
<i>Pasta with fresh Salmon and cognac pink sauce</i>	

#### Secondi Piatti

Pollo Madiera . . . . .	\$25.50
<i>Breast of Chicken with Peas, Prosciutto in Madera Wine Sauce</i>	
Gamberi Saporiti . . . . .	\$27.50
<i>Shrimp Baked with Asparagus and Zucchini</i>	
Anatra alla Bersagliere . . . . .	\$28.50
<i>Roasted Duck with Sundried Figs and Grappa</i>	
Misto Di Carne alla Contadina . . . . .	\$29.50
<i>Steak, Chicken, Sausage Sautéed with Potato and Hot Cherry Peppers</i>	
Cernia alla Nuova Cucina . . . . .	\$32.50
<i>Florida Grouper with Mushroom, Asparagus in Champagne Cream Sauce</i>	
Ippoglosso e Lusitania . . . . .	\$32.50
<i>Mustard rubbed Halibut with Walnut, herb crust with Spinach</i>	
Osso Buco . . . . .	\$34.50
<i>Veal Shank with Saffron Risotto</i>	



#Consuming raw under cooked meat, eggs, shell fish poultry, may increase risk of food borne illness

### Antipasti

Clams Oreganato . . . . .	\$8.50	Insalata di Molinos . . . . .	\$13.50
<i>Baked clams with garlic herb breading in campì sauce</i>		<i>Shrimp, bacon, onions, lettuce, tomatoes, and blue cheese</i>	
Spiedini di Romano . . . . .	\$8.50	Insalata Mozzarella e Pomodoro	\$13.50
<i>Breaded mozzarella in lemon anchovies and white wine sauce</i>		<i>Buffalo mozzarella with sliced tomato</i>	
Insalata Caesare . . . . .	\$9.50	Trippa e Parmigiano . . . . .	\$14.50
<i>Romaine with Caesar dressing and croutons</i>		<i>Honey comb Tripe</i>	
Zucchini Fritti . . . . .	\$10.50	Coctail Di Gamberi . . . . .	\$14.50
<i>Fried Zucchini</i>		<i>Shrimp Cocktail</i>	
Insalata tri Colore . . . . .	\$10.50	#Salmone Affumicato . . . . .	\$14.50
<i>Arugula, endive, radicchio, tomato, and shaved parmigiana cheese</i>		<i>Smoked Salmon with Capers, Red Onions and Goat Cheese</i>	
Zuppa Cozze alla Santa Lucia	\$11.50	Insalata di Frutti di Mare . . .	\$16.50
<i>Mussels in a white wine sauce</i>		<i>Marinated seafood Salad</i>	
Calamari Fritti . . . . .	\$12.50	Antipasto All Italiano . . . . .	\$16.50
<i>Fried Squid</i>		<i>Assorted Cold Cuts, and Cheese</i>	

### Pasta

Fettuccini Alfredo . . . . .	\$16.50	Spaghetti con Polpette e Sausage	\$19.50
<i>Pasta with cream sauce</i>		<i>Spaghetti with Meat balls and Sausage</i>	
Mezzelune alla Bella Napoli	\$17.50	Linguine alla Vongole . . . . .	\$20.50
<i>Ravioli in a creamy tomato sauce</i>		<i>Linguine in a white fresh clam sauce</i>	
Gnocchi Sorentino . . . . .	\$17.50	Ravioli Ripieni di Aragosta . . .	\$20.50
<i>With Mozzarella Tomato sauce</i>		<i>Lobster filled ravioli topped with cognac pink sauce</i>	
Rigatoni Bolognese . . . . .	\$19.50	Fettuccine Mare Monte . . . . .	\$22.50
<i>Pasta with Meat sauce</i>		<i>With Broccoli rabe and Clams in Garlic &amp; Oil</i>	
Penne Vodka con Pollo . . . . .	\$19.50	Perciatelli dell Contadina . . . .	\$22.50
<i>Zitti with vodka sauce and Chicken</i>		<i>Pasta with Sausage, Calamari in a red sauce</i>	
Farfalle Boscaiola . . . . .	\$19.50	Linguine Integralle . . . . .	\$23.50
<i>Bowtie pasta with mushrooms, peas, prosciutto, in a pink sauce</i>		<i>Whole Wheat Linguine with sausage, eggplant, mushrooms</i>	
Capellini all' Molinos . . . . .	\$19.50		
<i>Angel Hair with Mozzarella and arugula in a Spicy Tomato sauce</i>			

### Secondi Piatti

Rollatine Melanzane . . . . .	\$21.50	Vitello alla Saltimboca . . . . .	24.50
<i>Rolled eggplant with ricotta cheese topped with tomato sauce</i>		<i>Veal Topped with Prosciutto on Bed of Spinach</i>	
Pollo Picatta . . . . .	\$21.50	Vitello alla Marsala . . . . .	\$25.50
<i>Breast Chicken with Artichoke, Capers and white wine sauce</i>		<i>Veal with marsala wine and mushrooms</i>	
Pollo Sorentino . . . . .	\$21.50	Costollete di Agnello . . . . .	\$32.50
<i>Breast of Chicken With Mozzarella, Eggplant, Prosciutto</i>		<i>Rack of Lamb with Hot Cherry Peppers and Mushrooms</i>	
Pollo Portabello . . . . .	\$22.50	Lambata Vitello alla Griglia	\$32.50
<i>Breast of Chicken in a Champagne, Wild Mushroom cream Sauce</i>		<i>Grilled Veal Chop with Hot Cherry Peppers and mushrooms</i>	
Vitello alla Francesse . . . . .	\$24.50	#Medaglioni Manzo alla Porto	\$34.50
<i>Veal with Lemon and White Wine</i>		<i>Filet Mignon portabella mushroom &amp; Port wine S.</i>	
Vitello alla Parmigano . . . . .	\$24.50	Costoletta Vitello alla Capricciosa	\$36.50
<i>Breaded Veal topped with tomato sauce and mozzarella</i>		<i>Breaded Veal Chop topped with mixed greens Salad</i>	

### Pesce

Sogliola Meuniere . . . . .	\$21.50	Dentice alla Molinos . . . . .	\$27.50
<i>Flounder, Braised in white wine sauce</i>		<i>Red Snapper with Clams, Mussels in red sauce</i>	
Bassa Oreganate . . . . .	\$22.50	Zuppa di Pesce Lagunare . . . .	\$29.50
<i>White fish grilled with toasted bread crumbs &amp; white wine</i>		<i>Italian style bouillabaisse over linguine</i>	
#Tonno alla Isolana . . . . .	\$24.50	Pesce da Taglio alla Sultanina	\$34.50
<i>Grilled tuna steak topped with plum tomatoes &amp; capers</i>		<i>Chilean Sea Bass w/sundried tomatoes, artichoke hearts, lemon and wine sauce</i>	
Salmone Onde e Terra . . . . .	\$25.50	Dover Sole . . . . .	\$44.50
<i>Salmon peas, prosciutto, and mushrooms in a cognac sauce</i>		<i>Served with capers in a lemon and white wine Sauce</i>	

## American White Wines

<i>Bin Bottle</i>	
010 <i>Meiomi, Chardonnay</i>	40
011 <i>Clos du Bois, Reserve, Chardonnay</i>	44
012 <i>Rombauer, Vineyards Chardonnay</i>	78
013 <i>Silverado, Napa</i>	76
014 <i>Sonoma-Cutrer Russian River</i>	54
015 <i>Simi, Chardonnay Sonoma</i>	42
016 <i>Kendall-Jackson Chardonnay</i>	38
017 <i>Cakebread, Savignon Blanc</i>	68
019 <i>Groth Sauvignon Blanc, Napa Valley</i>	54
020 <i>Stags Leap Chardonnay Napa</i>	60
021 <i>Flowers, Chardonnay</i>	85

## Italian White Wines

040 <i>Pinot Grigio, San Angelo, Banfi</i>	48
041 <i>Gavi Pio Cesare</i>	45
042 <i>Jermann, Pinot- Bianco, Venezia</i>	78
043 <i>Verdicchio, Capestrano</i>	38
044 <i>Pinot Grigio, Santa Margarita</i>	50
045 <i>Feudo, Zitari Inzolia, Sicilia</i>	38
046 <i>Pinot Grigio Pighin Colio</i>	48
047 <i>Orvieto Salviano</i>	40
048 <i>Vermentino Banfi Italy</i>	44
049 <i>Gavi, Black Label, La Scolca</i>	90

## Cabernet

100 <i>Cade, Napa Howell Mountain</i>	168
101 <i>Silverado Solo Stags Leap District Napa Valley</i>	195
102 <i>Caymus, Napa Valley</i>	165
103 <i>Clos du Bois Reserva</i>	54
104 <i>Stags Leap Winery, Napa Valley</i>	98
105 <i>Joseph Phelps, Cabernet</i>	120
106 <i>Caymus, Special Selection</i>	295
107 <i>Silver Oak Napa</i>	225
108 <i>Silverado, Napa Valley</i>	98
109 <i>Ironstone Reserve</i>	78
110 <i>Jordan, Sonoma</i>	115
111 <i>Insignia, Joseph Phelps Napa Valley</i>	360

## Merlot

200 <i>Clos du Bois</i>	45
201 <i>Chateau St Jean Sonoma</i>	54
202 <i>Silverado, Napa Valley</i>	72
203 <i>Stags Leap Winery, Napa Valley</i>	70
204 <i>Twomey Napa</i>	108
205 <i>Francis Coppola</i>	42
206 <i>Benziger Sonoma</i>	44
207 <i>Duckhorn, Napa</i>	98
208 <i>Rutherford, Hill Napa, Valley</i>	50
209 <i>Plum Jack, Napa Valley</i>	110

## Other Red Wines

300 <i>Malbac Pascual Jose</i>	40
301 <i>Coppola, Pinot Noir Diamond Series Napa Valley</i>	52
302 <i>Stags Leap Winery, Petite Syrah Napa Valley</i>	75
303 <i>Flowers, Pinot Noir</i>	98
304 <i>Pinot Noir Emeritus, Russian River</i>	85
305 <i>Mark West, Pinot Noir</i>	38
306 <i>Francis Coppola Zinfandel</i>	42
307 <i>Cloes De l Oratoire CDP</i>	98
308 <i>Alta Vista Terroir Sselect Mendoza, Malbec</i>	55
309 <i>Joel Gott Zifendel</i>	54
310 <i>Meiomi, Pinot Noir</i>	50

## Italian Red Wines

400 <i>Scopetani Chianti</i>	36
401 <i>Nero D'Avola Sicili</i>	40
402 <i>Rufino Ducale Chianti</i>	55
403 <i>Villa Banfi, Chianti</i>	50
404 <i>Chianti Nozzole Reserva</i>	48
405 <i>Scopetani, Chianti Reserva</i>	44
406 <i>Chianti Riserva Rufino Gold</i>	88
407 <i>Barbera Pelissero Piani</i>	60
408 <i>Villa Antinori Toscana</i>	56
409 <i>Pio Cesare Barbera D'Alba</i>	65
410 <i>Montepulciano D'Abruzzo</i>	37
411 <i>Amarone Monte Faustino</i>	120
412 <i>Banfi Summus</i>	142
413 <i>Tignanello Antinori Toscana</i>	198
414 <i>Barolo Cucco Tenuta</i>	112
415 <i>Sassicaia Tenutta San Guido</i>	368
416 <i>Villa Banfi, Brunello di Montalcino</i>	135
417 <i>Maestro Di Antici Castelli Brunelo di Montalcino</i>	88
418 <i>Gaja Promis Tosacana</i>	95
419 <i>Luigi Righetti, Amarone</i>	75
420 <i>Ripasso, Speri-Valpolicella</i>	60
421 <i>Masi Amarone</i>	110
422 <i>Aurum, Amarone Valpolicella</i>	82
423 <i>Travaglini, Gattinara</i>	68
424 <i>Valpolicella Bolla la Poiane</i>	52
425 <i>Gaja, Babaresco 05</i>	360
426 <i>Barolo Pio Cesare</i>	138
427 <i>Sant Angelus Amarone</i>	72
428 <i>Sangiovese, Villa San Giovanni</i>	39
429 <i>Flaccianello Della Pieve</i>	245

## Champagne

<i>Prosecco</i>	44
<i>Moet Chandon Imperial</i>	95
<i>Piper Hiedsieck Brut</i>	92
<i>Tattinger Brut Francaise</i>	98
<i>Cristal Roderder</i>	385