

Happy Hour

2:30 - 6:00

Insalata Mista Mixed Greens Salad	5
Contadina Meatballs & Sausage Red Sauce	6
Clams Oreganato Baked Clams with Garlic Herb Breading in Scampi Sauce	6
Mozzarella in Carrozza Fried Mozzarella	6
Pasta Fagiole Bowl of Soup	7
Spiedini di Romano Breaded Mozzarella in Lemon, Anchovies, White Wine Sauce	7
Zucchini Fritti Fried Zucchini	8
Zuppa di Cozze alla Santa Lucia Mussels in a White Wine Sauce	7
Calamari Fritti Fried Squid	8
Rollatine Melanzane Rolled Eggplant, Ricotta Cheese Topped with Tomato Sauce	10
Insalata di Mozzarella e Pomodoro Buffalo Mozzarella with Sliced Tomatos	10
Manicotti al Forno Homemade Pasta with Ricotta & Mozzarella	11
Rigatoni Bolognese Pasta w/ Meat Sauce	12
Ravioli Ripieni di Aragosta Lobster Filled Ravioli Topped with Cognac Cream Sauce	12
Insalata Frutta di Mare Marinated Seafood Salad	12
Tonno all Erba Tuna with Fresh Herbs & Artichoke Hearts	12
Cocktail di Gamberi Shrimp Cocktail	12
Carpaccio ala Veneziana Raw Filet of Beef, Mushrooms, Cheese, Capers, Lemon Oil	14
Antipasto all Italiano Assortment Cold Cuts with Imported Cheese	14

Antipasti

LUNCH 11:30 - 2:45

La Zuppa Del Giorno Soup of the Day (Bowl)	\$	Prosciutto e Melone Prosciutto with Melon	11
Insalata Mista Mixed Green Salad	6	Insalata di Molino's Shrimp, Bacon, Onions, Lettuce, Tomatoes and Blue Cheese	12
Mozzarella in Carrozza Fried Mozzarella	7	Insalata Monte Rosa Marinated Grilled Vegetables with Fresh Mozzarella	12
Clams Oreganato Baked Clams with Garlic Herb Breading In Campi Sauce	7	Panino di Giorno Cibatta Sandwich of the Day	12
Insalata Caesare Romaine with Caesar Dressing, Croutons	7	Tonno all'Erba Tuna with Capers, Fresh Herbs & Artichoke Hearts	13
Zucchini Fritti Fried Zucchini	8	Salmone Affumicato Smoked Salmon with Capers, Red Onions and Goat Cheese	13
Zuppa Cozze alla Santa Lucia Mussels in a White Wine Sauce	8	Insalata di Frutti di Mare Marinated Seafood Salad	14
Spiedini di Mozzarella alla Romano Breaded Mozzarella in Lemon Anchovies, White Wine Sauce	8	Carpaccio ala Veneziana Raw Filet of Beef, Mushrooms, Cheese, Capers, Lemon Oil	14
Pasta e Fagioli Bowl of Soup with Beans & Ditalini Pasta	9	Farfaale Salmone Bowtie Pasta with Salmon In Pink Sauce	15
Calamari Fritti Fried Squid	9	Pulpo Ai Ferri Grilled Octopus with Lemon & Red Wine Sauce	15
Insalata di Mozzarella e Pomodoro Buffalo Mozzarella with Sliced Tomato	11	Risotto di Oggi Risotto of the Day	17
Polenta ai Funghi Trifoati con Gorgonzola Cornmeal with Blue Cheese & Exotic Mushrooms	11	Rigatoni Cartocio Prosciutto, Shrimp, Cognac Pink Sauce Baked in Foil	17
Calamari alla Luciano Squid Sauteed with Fresh Tomato in Garlic Wine Sauce	11	Dentice alla Genovese Red Snapper with Clams, Mussels in a Light Tomato Sauce	18

Secondi Piatti

LUNCH 11:30 - 2:45

Spaghetti con Salsa Scarpara Pasta in a Red Sauce	11	Pollo Parmigiana Breaded Chicken Topped with Mozzarella, Tomato Sauce	14
Rollatine Melanzane Rolled Eggplant with Ricotta Cheese Topped with Tomato Sauce	12	Pollo Capricciosa Grilled Chicken Topped with Mixed Greens Salad	14
Pollo Portabello Chicken with Wild Mushrooms in a Champagne Light Cream Sauce	13	Nodini di Maiale del Sagrestino Breaded Pork, Tomato Wedge, Red Onions, VOO, Balsamic Vinegar	15
Gnocchi con Gorgonzola Pasta with Gorgonzola, Spinach in a Cream Sauce	13	Gamberi Saporiti Shrimp Baked with Asparagus & Zucchini	15
Manicotti al Forno Homemade Pasta with Ricotta & Mozzarella	13	Insalata alla Regina Margarita Pan Seared Salmon with Romaine Salad	15
Melanzane di Antonio Milanese Alexanders Breaded Eggplant Pan Seared with Greens	13	Vitello al Francese Braised Veal in a Lemon and Wine Sauce	16
Farfalle Boscaiola Bowtie Pasta with Mushrooms, Peas, Prosciutto in Tomato Sauce	13	Filetto alla Pallard Pounded Filet of Beef with Tri Color Salad	16
Ravioli Ripieni di Aragosta Lobster Filled Ravioli Topped with Cognac Pink Sauce	14	Filetti di Muniere Flounder Fillet in White Wine Sauce	16
Linguine alla Vongole Linguine in a White Fresh Clam Sauce	14	# Tonno alla Isolana Grilled Tuna Steak Topped with Plum Tomatoes & Capers	17
Penne Bolognese Pasta with Meat Sauce	15	Vitello ala Milanese Breaded Veal Served with Salad	17
Capellini alla Molino's Angel Hair with Mozzarella and Arugula in Spicy Tomato Sauce	14		

❧ Pasta ❧

Spaghetti e Pomodori Pasta with Red Sauce	16	Ravioli Ripieni di Aragosta Lobster Filled Ravioli Topped with Cognac Pink Sauce	21
Fettuccini Alfredo Pasta with Cream Sauce	17	Pappardella Selva with Fresh Tomato & Wild Mushrooms	21
Mezzelune alla Bella Napoli Ravioli in a Creamy Tomato Sauce	17	Fettuccine Mare Monte Broccoli Rabe and Clams in Garlic & Oil	21
Gnocchi Sorentino Mozzarella, Tomato Sauce	18	Orecchiette alla Pugliese Seashell Pasta with Broccoli Rabe and Sausage in Garlic & Oil	22
Rigatoni Bolognese Pasta with Meat Sauce	19	Perciatelli dell Contadina Pasta with Sausage, Calamari in a Red Sauce	23
Linguine alla Vongole Linguine in a White Fresh Clam Sauce	20	Linguine Integrale Whole Wheat Linguine with Sausage, Eggplant, Mushrooms	23
Farfalle Boscaiola Bow Tie Pasta with Mushrooms, Peas, Prosciutto in a Pink Sauce	20	Fettuccine Salmone Pasta with Fresh Salmon & Cognac Pink Sauce	24
Capellini all' Molinos Angel Hair with Mozzarella and Arugula in a Spicy Tomato Sauce	20	Rigatoni Cartoccio With Prosciutto, Shrimp in a Cognac Pink Sauce Baked in Foil	24
Spaghetti con Polpette e Sausage Spaghetti with Meatballs & Sausage	21	Pappardelle con Coniglio Pasta with Rabbit Ragù Sauce	24
Penne Vodka con Pollo Ziti with Chicken in a Vodka Sauce	21	Risotto di Notte Arborio Rice of the Night	25

🌀 *Pesce* 🌀

<i>Aragosta alla Molino's</i>	<i>MP</i>	<i>Dentice alla Molinos</i>	<i>28</i>
Maine Lobster Sauteed, Fresh Tomato, Garlic Wine Sauce Over Fettuccini		Red Snapper with Clams, Mussels in Red Sauce	
<i>Bassa Oreganate</i>	<i>23</i>	<i>Zuppa di Pesce Lagunare</i>	<i>29</i>
White Fish Grilled with Toasted Bread Crumbs & White Wine		Italian Style Bouillabaisse Over Linguine	
<i>Feletti Meuniere</i>	<i>24</i>	<i>Pesce da Taglio alla Sultanina</i>	<i>34</i>
Flounder, Braised in White Wine Sauce		Chilean Sea Bass w/Sundried Tomatoes, Artichoke Hearts, Lemon, in Wine Sauce	
<i>#Tonno alla Isolana</i>	<i>25</i>	<i>Cernia alla Nuova Cucina</i>	<i>31</i>
Grilled Tuna Steak Topped with Plum Tomatoes & Capers		Florida Grouper, with Mushroom and Asparagus in Champagne Cream Sauce	
<i>Salmone Onde e Terra</i>	<i>27</i>	<i>Ippoglosso e Lusitania</i>	<i>34</i>
Salmon Peas, Prosciutto, and Mushrooms in a Cognac Sauce		Mustard Rubbed Halibut with Walnut, Herb Crust & Spinach	
<i>Gamberi Saporiti</i>	<i>27</i>	<i>Dover Sole</i>	<i>39</i>
Shrimp Baked with Asparagus & Zucchini		Served with Capers in a Lemon and White Wine Sauce	

❧ *Secondi Piatti* ❧

<p><i>Manicotti al Forno</i> 19 Homemade Pasta with Ricotta & Mozzarella</p>	<p><i>Vitello alla Saltimboca</i> 24 Veal Topped with Prosciutto on Bed of Spinach</p>
<p><i>Rollatine Melanzane</i> 20 Rolled Eggplant with Ricotta Cheese Topped with Tomato Sauce</p>	<p><i>Vitello alla Marsala</i> 24 Veal with Marsala Wine and Mushrooms</p>
<p><i>Pollo Sorentino</i> 21 Chicken Breast with Mozzarella, Eggplant, Prosciutto</p>	<p><i>Pollo Madeira</i> 26 Breast of Chicken with Peas, Prosciutto in Madeira Wine Sauce</p>
<p><i>Melanzane di Antonio Milanese</i> 21 Alexanders Breaded Eggplant Pan Seared with Greens</p>	<p><i>Bistecca alla Fiorentina</i> 29 Prime Steak, Sauteed Sweet Peppers, Onions & Exotic Mushrooms</p>
<p><i>Pollo Portabello</i> 22 Chicken Breast with Peas, Prosciutto in Madeira Wine Sauce</p>	<p><i>Anatra alla Bersagliere</i> 29 Roasted Duck with Sundried Figs, Grappa</p>
<p><i>Pollo Parmigiana</i> 22 Breaded Chicken Topped with Mozzarella, and Tomato Sauce</p>	<p><i>Misto Di Carne alla Contadina</i> 30 Steak, Chicken, Sausage Sautéed with Potato, Hot Cherry Peppers</p>
<p><i>Pollo Picatta</i> 23 Chicken Breast with Artichoke, Capers and White Wine Sauce</p>	<p><i>Costollete di Agnello</i> 32 Rack of Lamb with Hot Cherry Peppers and Mushrooms</p>
<p><i>Nodini di Maiale del Sagrestino</i> 23 Breaded Pork, Tomato Wedge, Red Onions, EVOO & Balsamic Vinegar</p>	<p><i>Lambata di Vitello alla Griglia</i> 32 Grilled Veal Chop with Hot Cherry Peppers and Mushrooms</p>
<p><i>Vitello alla Francese</i> 24 Braised Veal with Lemon & White Wine</p>	<p><i>Medaglioni di Manzo alla Porto</i> 33 Filet Mignon Portabella Mushroom and Port Wine Sauce.</p>
<p><i>Vitello alla Parmigano</i> 24 Breaded Veal Topped with Tomato Sauce and Mozzarella</p>	<p><i>Costoletta Vitello alla Capricciosa</i> 34 Breaded Veal Chop Topped with Mixed Greens Salad</p>
	<p><i>Osso Buco</i> 34 Veal Shank with Saffron Risotto</p>

❧ Antipasti ❧

La Zuppa Del Giorno	\$	Calamari Fritti	12
Soup of the Day (Bowl)		Fried Squid	
Mozzarella in Carrozza	8	Insalata di Mozzarella e Pomodoro	12
Fried Mozzarella		Buffalo Mozzarella with Sliced Tomato	
Insalata Mista	8	Insalata di Molinos	12
Mixed Green Salad		Shrimp, Bacon, Onions, Lettuce, Tomatoes and Blue Cheese	
Melanzane Sciue	9	Polenta ai Funghi Trifoati con Gorgonzola	12
Eggplant Sauteed with Fresh Tomato Sauce		Cornmeal with Blue Cheese & Exotic Mushrooms	
Clams Oreganato	9	Calamari alla Luciano	13
Baked Clams with Garlic Herb Breading In Campi Sauce		Squid Sauteed with Fresh Tomato in Garlic Wine Sauce	
Spiedini di Romano	9	Tonno alla Erba	13
Breaded Mozzarella in Lemon Anchovies, White Wine Sauce		Tuna with Fresh Herbs & Artichoke Hearts	
Insalata Caesare	9	Insalata Monte Rosa	13
Romaine with Caesar Dressing, Croutons		Marinated Grilled Vegetables with Fresh Mozzarella	
Insalata Tenere Con Formaggio	9	Trippa e Parmigiano	14
Young Tender Green Salad with Goat Cheese		Honeycomb Tripe	
Zucchini Fritti	10	Coctail Di Gamberi	14
Fried Zucchini		Shrimp Cocktail	
Insalata tri Colore	10	Salmone Affumicato	15
Arugula, Endive, Radicchio, Tomato, Shaved Parmigiana Cheese		Smoked Salmon with Capers, Red Onions and Goat Cheese	
Pasta e Fagioli	11	Carpaccio di Manzo alla Veneziana	15
Bowl of Soup with Beans & Ditalini Pasta		Filet of Beef, Mushrooms, Cheese, Capers, Lemon & Oil	
Zuppa Cozze alla Santa Lucia	11	Insalata di Frutti di Mare	16
Mussels in a White Wine Sauce		Marinated Seafood Salad	
Fegato di Pollo	11	Antipasto All Italiano	16
Chicken Liver with Onions & Balsamic Vinegar		Assorted Cold Cuts, Cheese	
Prosciutto e Melone	11	Pulpo Ai Ferri	16
Prosciutto with Melon		Grilled Octopus with Lemon & Red Wine Sauce	