

Antipasti

LUNCH 11:30 - 2:45

Secondi Piatti

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La Zuppa Del Giorno Soup of the Day (Bowl)	\$	Prosciutto e Melone Prosciutto with Melon	11	Spaghetti con Salsa Scarpara Pasta in a Red Sauce	11	Pollo Parmigiana Breaded Chicken Topped with Mozzarella, Tomato Sauce	14
Insalata Mista Mixed Green Salad	6	Insalata di Molino's Shrimp, Bacon, Onions, Lettuce, Tomatoes and Blue Cheese	12	Rollatine Melanzane Rolled Eggplant with Ricotta Cheese Topped with Tomato Sauce	12	Pollo Capricciosa Grilled Chicken Topped with Mixed Greens Salad	14
Mozzarella in Carrozza Fried Mozzarella	7	Insalata Monte Rosa Marinated Grilled Vegetables with Fresh Mozzarella	12	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
Clams Oreganato Baked Clams with Garlic Herb Breading In Campi Sauce	7	Panino di Giorno Cibatta Sandwich of the Day	12	Gnocchi con Gorgonzola Pasta with Gargonzola, Spinach in a Cream Sauce	13	Gamberi Saporiti Shrimp Baked with Asparagus & Zucchini	15
Insalata Caesare Romaine with Caesar Dressing, Croutons	7	Tonno all'Erba Tuna with Capers, Fresh Herbs & Artichoke Hearts	13	Manicotti al Forno Homemade Pasta with Ricotta & Mozzarella	13	Insalata alla Regina Margarita Pan Seared Salmon with Romaine Salad	15
Zucchini Fritti Fried Zucchini	8	Salmone Affumicato Smoked Salmon with Capers, Red Onions and Goat Cheese	13	Melanzane di Antonio Milanese Alexanders Breaded Eggplant Pan Seared with Greens	13	Vitello al Francese Braised Veal in a Lemon and Wine Sauce	16
Zuppa Cozze alla Santa Lucia Mussels in a White Wine Sauce	8	Insalata di Frutti di Mare Marinated Seafood Salad	14	Farfalle Boscaiola Bowtie Pasta with Mushrooms, Peas, Prosciutto in Tomato Sauce	13	Filetto alla Pallard Pounded Filet of Beef with Tri Color Salad	16
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	Ravioli Ripieni di Aragosta Lobster Filled Ravioli Topped with Cognac Pink Sauce	14	Filetti di Muniere Flounder Fillet in White Wine Sauce	16
Pasta e Fagioli Bowl of Soup with Beans & Ditalini Pasta	9	Farfaale Salmone Bowtie Pasta with Salmon In Pink Sauce	15	Linguine alla Vongole Linguine in a White Fresh Clam Sauce	14	# Tonno alla Isolana Grilled Tuna Steak Topped with Plum Tomatoes & Capers	17
Calamari Fritti Fried Squid	9	Pulpo Ai Ferri Grilled Octopus with Lemon & Red Wine Sauce	15	Penne Bolognese Pasta with Meat Sauce	15	Vitello ala Milanese Breaded Veal Served with Salad	17
Insalata di Mozzarella e Pomodoro Buffalo Mozzarella with Sliced Tomato	11	Risotto di Oggi Risotto of the Day	17	Capellini alla Molino's Angel Hair with Mozzarella and Arugula in Spicy Tomato Sauce	14		
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				