

CONDIVEDERE

Warm breads – a selection of today’s freshly baked breads, balsamic vinegar, olive oil, sea salt (v)	7
Antipasto – cured meats, Italian cheeses, olives, tapenade, breads, oils, honey, figs	12.5pp
Nocerella olives – marinated in garlic & lemon (v)	4.5
Pane All’Aglio	
Garlic (v)	6
Tomato (v)	7
Fior di latte (v)	8
Cannellini bean puree – crispy capers, toasted almonds, nigella seeds, grissini (v)	7
Padron peppers – extra virgin olive oil, sea salt (v)	6

CICHETTI

Sauteed fresh chicken livers – marsala sauce, grapes, pine nuts	8
Cozze alla mariniera - mussels, white wine, shallot, garlic, dill, sourdough	9
Calabrian n’duja bruschetta - toasted ciabatta, poached lang’s farm hens’ egg, sicilian honey, ricotta, chives	8
Cotoletta di pollo - crispy chicken thigh, pickled cucumber, pancetta aioli, onion seeds	9
Calamari fritti – aioli & crispy capers	9
Scorched piccola tomatoes – tomato consommé, dill, toasted sunflower seeds, whipped goats cheese (v)	8
Warm heritage tomato & red onion bruschetta – 10 year old balsamic, fresh basil (v)	7

All our food is prepared in a kitchen that handles a number of allergens, please advise your server of any allergies and we will do our utmost to accommodate your needs

PIZZAS

Our pizzas are hand-stretched and served neopolitan style with a san marzano tomato base & fior di latte cheese

Salsiccia – n’duja, spigariello, fior di latte, ricotta, crispy kale	14
Bianca – (white pizza) mortadella di bologna, pistachio, tallegio DOP, wild mushrooms	15
Margherita – san marzano tomato, fior di latte, basil (v)	12
Diavola – nduja, salami milano, fresh chillies, honey	14
Roasted Red Pepper - goats cheese, basil, almonds, rocket, honey (v)	13

PASTA

Orecchiette a ragu – braised ox cheek, celeriac puree, pangrattato	16/8
Linguine allo scoglio – king prawns, mussels, squid, clams, shellfish bisque	22
Broccoli & kale orecchiette – gorgonzola, walnuts, crispy kale (v)	13/7
Linguine vongole - white clams, fresh chilli, parsley, olive oil, white wine	18/9
Salt baked beetroot risotto - ricotta, walnuts, roast fig, charcoal crisp (v)	13/7

CARNE E PESCE

Old spot pork belly - baked apple puree, pigs’ cheek croquette, spigariello, crackling, jus	18
Pan roasted chicken supreme - pesto calabrese, crispy polenta, charred baby gem, toasted hazelnuts, chive oil	16
Pan fried hake fillet – confit potatoes, beef tomato, black olives, anchovies & dill emulsion	21
Braised shortrib of beef - creamy polenta, cavolo nero, pickled mushrooms, rich jus, porcini dust	18
Bistecca Fiorentina (for 2 to share - allow 40 minutes) – with spring greens, truffle & parmesan fries, jus	Market price
10oz pan roasted ribeye - truffle & parmesan fries, watercress, vine tomatoes, roasted garlic butter	30

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SIDE DISHES

Truffle & parmesan fries (v)	6
Dressed watercress, garden herbs, almonds, sesame, ricotta(v)	7
Ditalini pasta al forno, parmesan bechemel (v)	6
Confit potatoes – garlic, beef tomato, olives, anchovy & dill emulsion	6
Aubergine parmigiana (v)	7
Crispy polenta fries, pancetta aioli (v)	7
Heritage tomato & red onion salad (v) – 10 years aged balsamic (v)	7

DOLCE

Classic Tiramisu	7
Malted Panna Cotta - mocha crumble, compressed strawberries, fresh honeycomb	8
'Torta della Nonna' Cannoli – lemon creme patisserie, toasted pine nuts	7
Selection of Italian gelato- sourced from Italy, please see server for flavours	8
Torta Caprese - warm chocolate & almond tart, salted caramel gelato	7
Affogato – fior di panna gelato, espresso, frangelico liquor	7
Fresh Italian cheeses- honey, figs, grapes, pane carasau	14

Well behaved children are always welcome at Il Mulino. In Italy the palates of bambini are developed early, and they would generally enjoy the same food the adults are eating. Please feel free to discuss with us when you visit Il Mulino with your children as many of the dishes on the menu can be cooked in child friendly portions. We are also more than happy to prepare simpler pasta dishes if required.

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From Italy to Roby Mill.

Drawing from our love all things Italian, along
with our own creativity we pledge to put our heart
and soul onto every plate.

Our industry facing soaring food, drink & utility
prices
We refuse to compromise on the quality of the
produce we buy or the size of our portions.