

CONDIVEDERE

<i>Warm Breads</i> – A selection of today's freshly baked breads, balsamic vinegar, olive oil, sea salt (v)	£7.00
<i>Antipasto</i> – Cured meats, Italian cheeses, olives, tapenades, breads, oils, honey, figs	£12.50 pp
<i>Nocerella olives</i> – Marinated in garlic & lemon(v)	£4.50
<i>Pane all'aglio</i> – Garlic (v)	£6.00
Tomato (v)	£7.00
Fior di latte (v)	£8.00
<i>Cannellini bean puree</i> – pickled shallot, crispy capers, toasted almonds, nigella seeds, grissini	£7.00
<i>Padron peppers</i> – Extra virgin olive oil, sea salt	£6.00

CICHETTI

<i>Sauteed chicken livers</i> – Marsala sauce, grapes, pine nuts	£8.00
<i>Garlic tiger prawns</i> – Chilli, white wine, sourdough	£13.00
<i>Roast hispi cabbage</i> – Pesto calabrese, toasted hazelnuts (v)	£7.00
<i>Lamb fat potato terrine</i> – Poached egg, crispy pancetta, aioli, pickled shallot	£8.00
<i>Roasted tomato, olive & squid stew</i> – Fresh bread	£9.00
<i>Calamari fritti</i> – Aioli & crispy capers	£8.00
<i>Polpette</i> – Meatballs, Napoli sauce, fresh rocket, parmesan	£8.00
<i>Warm tomato & Italian goats cheese bruschetta</i> – 10 year old balsamic (v)	£7.00

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 Napoli style with a San Marzano tomato base & fior di latte cheese

<i>Primavera</i> – (White pizza) Courgette, fig, goats' cheese, walnuts (v)	£13.00
<i>Prosciutto crudo</i> – San Daniele prosciutto, rocket, parmesan, balsamic vinegar	£15.00
<i>Margherita</i> – San Marzano tomato, fior di latte, basil (v)	£12.00
<i>Diavola</i> – Nduja, salami Milano, fresh chillies, honey	£14.00
<i>Rustica</i> – Spinach, aubergine, mushrooms, olives (v)	£13.00

PASTA

<i>Pappardelle a ragu</i> – Braised ox cheek, celeriac puree, pangrattato	£15.00/£8.00
<i>Linguine allo scoglio</i> – King prawns, mussels, squid, calamari, clams, shellfish bisque	£22.00
<i>Broccoli & kale orecchiette</i> – Gorgonzola, toasted walnuts, crispy kale	£13.00 / £7.00
<i>Porchetta & pasta e fagioli</i> – Garlic & fennel porchetta, pasta fagioli, pancetta, chive emulsion	£17.00
<i>Linguine alla norma</i> – Salted aubergine, Napoli sauce, basil, capers, pecorino (v)	£13.00

CARNE E PESCE

<i>Pan roast chicken supreme</i> – Salt baked celeriac, caramelized celeriac puree, Cavolo Nero, Oyster mushroom, chicken jus	£16.00
<i>Roast Rump of Lamb</i> – compressed potato, pea puree, broad beans & pancetta jus	£20.00
<i>Baked fillet of hake</i> – Confit potatoes, beef tomato, black olives, anchovies & chive emulsion	£21.00
<i>Filletto alla griglia</i> – Roasted vine cherry tomatoes, dressed watercress, Truffle parmesan fries, smoked bone marrow butter	£38.00
<i>Bistecca Fiorentina</i> (for 2 to share - allow 40 minutes) – with spring greens, Truffle & parmesan fries smoked bone marrow butter	Market price
<i>Pan seared fillet of salmon</i> – Handmade gnocchi, mascarpone, samphire, air dried tomatoes, spinach & dill oil	£20.00

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SIDE DISHES

<i>Truffle & parmesan fries (v)</i>	£6.00
<i>Sauteed peas, greens, pancetta & toasted almonds (v)</i>	£7.00
<i>Zucchini fritti (v)</i>	£6.00
<i>Confit potatoes – garlic, beef tomato, olives, anchovy & chive emulsion</i>	£6.00
<i>Rocket & pecorino salad, 10 years aged balsamic (v)</i>	£7.00
<i>Fresh handmade gnocchi (v)</i>	£7.00
<i>Tomato & goats cheese salad (v) – 10 years aged balsamic (v)</i>	£7.00

DOLCE

<i>Classic Tiramisu</i>	£7.00
<i>Warm torta caprese – fior di panna gelato, extra virgin olive oil, sea salt</i>	£8.00
<i>Sicilian cannoli – Marsala & orange mascarpone, roast pistachio</i>	£7.00
<i>Selection of Italian gelato- Sourced from Italy, please see server for flavours</i>	£8.00
<i>Morello cherry pannacotta – Cherry gel, honey oats, amaretti, white chocolate</i>	£7.00
<i>Affogato – Fior di panna ice cream, espresso, frangelico liquor</i>	£7.00
<i>Fresh Italian cheeses- honey, figs grapes, pane carasau</i>	£14.00

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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*At Il Mulino our ethos is centred around
Authentic Italian cuisine served in a relaxed
Environment. We source the best ingredients directly
from Italy & local suppliers.*

Seasons rule our kitchen.

Simplicity is paramount.

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