

IL MULINO

WIR KÖNNEN ITALIENISCH!

SPIZZICO

Italian Olives 4,90 €

Dried Tomatoes 4,90 €

Italian Salami 7,10

Bruschetta with tomatoes, rucola and garlic 6,60 €

Focaccia with olive oil, Maldon sea salt and rosemary 8,80 €

All prices are in Euro and include VAT and service.

We offer allergy sufferers a menu in which allergens are marked separately.

Our staff will be happy to provide you with this menu.

€ vegetarian

€ vegan

ANTIPASTI | STARTER

Prosciutto di Parma e Melone 18,00

parma ham | melon

Antipasto Misto 18,00

mixed cold starter

Gamberetti Sedano 17,50

sea shrimps | celery | lemon oil

Lumache alla Diavola o Il Mulino 17,00

12 escargots

tomato sauce | hot peppers | garlic or mushroom cream sauce | garlic | herbs

Carpaccio 18,00

tender slices of beef fillet from Simmental | rucola | parmesan

Vitello Tonnato 17,60

carpaccio of veal | tuna sauce | capers

INSALATE | SALADS

Insalata Mista 7,50 ✨

mixed salad

Insalata Nizzarda 19,00

salad | shrimps | anchovies | artichokes | eggs | tomatoes | cucumbers | olives

Insalata Capricciosa 16,50

salad | tuna | eggs | tomatoes | cucumbers | olives | onions

Insalata Il Mulino 18,00

salad | ham | cheese | shrimps | tomatoes | cucumbers

ZUPPE | SOUPS

Minestrone 8,50 ✨

italian vegetable soup

Zuppa di Pomodoro 8,00 ✨

tomato cream soup

PASTA

Spaghetti all'Amatriciana 16,00

bacon | onions | tomato sauce

Rigatoni Chef 15,00

ham | mushrooms | tomatoes | cream sauce

Linguine agli Scampi 19,50

scampi | dried tomatoes | aglio, olio e peperoncino

PASTA FRESCA

Panzerotti al Salmone 18,00

salmon-ricotta-filling

Panzerotti ai Porcini 18,00 🍴

porcino-ricotta-filling

Tagliatelle Norvegese 18,50

fresh salmon | shrimps | lobster butter | garlic

Taglierini al Nero di Seppia 18,00

Sepia Ink Taglierini | fresh salmon | garlic

Tortelloni al Pernod 20,00

beef fillet tips | leaf spinach | pernod sauce

Tortelloni al Prosciutto 16,50

ham | mushrooms | creme sauce

Gnocchi Burro e Salvia o Pomodoro 15,00

butter and sage 🍴 or tomatosauce 🍴

Panzerotti al Gorgonzola 17,00 🍴

gorgonzola sauce

Lasagne 16,00

minced beef | Bechamel sauce | cheese

Fusilloni al Farro con Ratatouille di Verdure 17,00 🍴

Spelt Fusilloni | vegetable Ratatouille | olive oil

Tagliatelle di Grano Saraceno Valtellina 18,00 🍴

Buckwheat Tagliatelle Veltlin style

savoy cabbage | baby potatoes | olive oil | garlic | sage

PIZZA

Funghi 13,00 €

tomato sugo | mozzarella cheese | mushrooms | oregano

Spinaci 13,50 €

tomato sugo | mozzarella cheese | leaf spinach | garlic | oregano

Del Campo 17,00 €

tomato sugo | mozzarella cheese | fresh vegetables | garlic | oregano

Il Mulino 18,00

tomato sugo | mozzarella cheese | tuna | ham | artichokes | mushrooms | olives | oregano

Contadina 17,00

tomato sugo | mozzarella cheese | salami | onions | hot peppers | oregano

Prosciutto Funghi Salami 17,50

tomato sugo | mozzarella cheese | ham | mushrooms | salami | oregano

Paesana 17,50

tomato sugo | mozzarella cheese | ham | mushrooms | leaf spinach | oregano

Quattro Stagioni 17,00

tomato sugo | mozzarella cheese | ham | paprika | egg | leaf spinach | oregano

Nettuno 20,50

tomato sugo | fresh salmon | prawns | garlic

Frutti di Mare 20,00

tomato sugo | mozzarella cheese | seafood | garlic | oregano

Napoli 14,50

tomato sugo | anchovy fillets | olives | capers | oregano

Tonno Cipolla 17,50

tomato sugo | mozzarella cheese | tuna | onions | oregano

Bresaola 20,50

tomato sugo | mozzarella cheese | bresaola | rucola | parmesan

Mascarpone Parma 18,50

mascarpone cream | Parma ham

AGNELLO | NEW ZEALAND-LAMB

Costolette di Agnello alla Griglia 31,00
grilled lamb cutlets

Filettini di Agnello 36,50
lamb fillets | fresh herbs | garlic

Sella di Agnello alle Erbe Aromatiche 39,50
saddle of lamb | fresh herbs | garlic

VITELLO | VEAL

Saltimbocca alla Romana 31,00
veal medaillions | parma ham | sage | white wine sauce

Scaloppine ai Funghi 29,50
veal medaillions | mushrooms | white wine and creme sauce

Fegato Burro e Salvia 25,00
calf's liver | butter and sage

Fegato Venezia 25,00
calf's liver | onion and white wine sauce

COSTATA DI MANZO | ARG. RUMP STEAK

Costata alla Griglia 31,00
grilled rump steak

Costata Gorgonzola 34,00
rump steak | gorgonzola sauce

FILETTO DI MANZO | ARG. FILLET STEAK

Filetto alla Griglia 35,00

grilled beef fillet

Filetto Pepe Verde 38,50

beef fillet | green pepper | cognac creme sauce

Filetto Il Mulino 41,50

beef fillet | king prawns | mushrooms | tomatoes | cognac creme sauce | garlic

CARNE | MEAT DISHES

Scaloppa al Limone 19,00

turkey medallions | lemon sauce

Filetti di Maiale al Pepe Nero 25,00

pork tenderloin | pepper sauce

Petto d'Anatra all'Arancia 28,50

Barberie duck breast female | orange sauce

We serve our side dishes of the day with the meat dishes.

We ask for your understanding that side dish changes will be charged extra.

PESCE | FISH

Salmone alla Griglia 26,00
grilled salmon

Salmone al Prosecco 30,50
salmon | prosecco sauce

Orata alla Griglia 26,00
grilled gilthead royal fillet

Branzino alla Griglia 29,00
grilled sea bass fillet

Pesce Spada Ravello 32,00
swordfish fillet | herb and garlic marinade

Grigliata Mista di Pesce 43,00
grilled mixed fish plate

Gamberoni alla Griglia 39,50
grilled king prawns

Gamberoni Aglio Pepe Rosa 41,00
king prawns | rose pepper sauce | garlic

We serve our side dishes of the day with the fish dishes.

We ask for your understanding that side dish changes will be charged extra.

DESSERT

Cassata Ice Cream 9,50

Sicilian ice cream speciality
zabaglione ice cream | candied fruits

Tartufo Ice Cream 9,00

chocolate and vanilla ice cream
cocoa powder | candied hazelnut bits

Zabaglione 10,50

wine creme | vanilla ice cream

Homemade Tiramisù 9,90

FORMAGGIO | CHEESE

Formaggio Misto 14,80

mixed cheese plate

DRINKS

APERITIFS

Martini Bianco	5 cl	6,60
Martini Rosso	5 cl	6,60
Martini Dry	5 cl	6,60
Sherry Dry	5 cl	6,60
Sherry Medium	5 cl	6,60
Sherry Cream	5 cl	6,60
Portwein	5 cl	6,60
Campari Soda	4 cl	7,70
Campari Orange	4 cl	9,30
Kir	10 cl	6,60
Kir Royal	10 cl	8,20
Glass Prosecco	10 cl	7,50
Aperol Spritz	20 cl	8,50

BIRRE | BEER

Stauder-Pils draft beer	0,25 l	3,90
Alt draft beer	0,25 l	4,20
Hefeweizen	0,5 l	7,00
Krefelder	0,25 l	4,20
Alsterwasser or Radler	0,25 l	3,90
Stauder non-alcoholic	btl. 0,33 l	4,70

BEVANDE ANALCOLICHE | NON-ALCOHOLIC DRINKS

Coca Cola Coca Cola, Coca Cola Light, Fanta, Sprite, Spezi	0,2 l	3,20
San Pellegrino Mineral Water	btl. 0,25 l	3,50
San Pellegrino Mineral Water	btl. 0,75 l	7,20
Aqua Panna	btl. 0,25 l	3,50
Aqua Panna	btl. 0,75 l	7,20
Apple Juice	0,2 l	3,10
Orange Juice	0,2 l	4,20
Grape Juice	0,2 l	5,10
Tonic Water	0,2 l	5,30
Bitter Lemon	0,2 l	5,30
Ginger Ale	0,2 l	5,30

BEVANDE CALDE | HOT DRINKS

Coffee	3,80
Cappuccino	4,80
Espresso	3,80
Espresso Doppio	6,00
Kaffee Hag decaffeinated	3,70
Tee Chamomile, Peppermint, Fruits, Black Tea, Green Tea	4,50
Latte Macchiato	5,50
Coffee Amaretto	8,50

WINE BY THE GLASS

	¼ l	½ l	1 l
Valpolicella l red, dry	8,80	16,50	32,50
Soave l white, dry	7,15	13,75	26,50
Lambrusco l pearl wine, red, semi-sweet	6,90	12,10	23,10
Frizzantino l white, semi-sweet	6,90	12,10	23,10
Rosé	6,90	12,10	23,10
Wine spritzer	Glass 0,2 l		6,50

You can find selected bottled wines in our wine menu.

SPIRITS

Amaretto	3 cl	5,80
Ramazotti	3 cl	5,30
Grappa	3 cl	4,50
Grappa Riserva	3 cl from	8,20
Vecchia Romagna	3 cl	5,20
Sambuca	2 cl	5,50
Russian Wodka	3 cl	5,50
Gordon's Dry Gin	3 cl	5,50
Scotch Whisky	3 cl	6,50
Bourbon Whisky	3 cl	6,00
Remy Martin	3 cl	7,80
Hennessy	3 cl	7,50
Fernet Branca	3 cl	5,80
Fernet Menta	3 cl	5,80
Amaro Averna	3 cl	5,80
Malteser	2 cl	4,60
Cynar	4 cl	6,50
Linie Aquavit	2 cl	5,50
Jubiläums Aquavit	2 cl	5,50
Williams Birne	3 cl	7,50
Kirschwasser	3 cl	7,50
Himbeergeist	3 cl	7,50

LONGDRINKS

Wodka Lemon	12,10
Gin Tonic	12,10
Bacardi Cola	12,10