

Appetizers

<i>Hot Antipasto</i>	\$9.95
<i>With Shrimps, clams, stuffed mushrooms, eggplant rollatine</i>	
<i>Baked Clams</i>	\$8.95
<i>Clams Seasoned with Bread Crumbs</i>	
<i>Eggplant Rollatine</i>	\$8.95
<i>Breaded Eggplant stuffed with Ricotta Cheese in marinara sauce</i>	
<i>Clams Possilipo</i>	\$9.95
<i>Clams with fresh tomatoes, garlic, white wine and oregano</i>	
<i>Mussels Possilipo</i>	\$8.95
<i>Mussels with fresh tomatoes, garlic, white wine and oregano</i>	
<i>Shrimp Cocktail</i>	\$10.95
<i>Clams Cocktail</i>	\$8.95
<i>Melon and Prosciutto</i>	\$8.95
<i>Soup of the Day</i>	\$7.00

Salads

<i>Piccolo Mulino House Salad with provolone cheese</i>	\$7.95
<i>Fri Color Salad (endive, radicchio, arugula)</i>	\$7.95
<i>Cesar Salad</i>	\$7.95
<i>Tomatoes & Red Onions</i>	\$7.95
<i>Arugula with Gorgonzola Cheese</i>	\$7.95

Pasta

<i>Penne Ortalana</i>	\$15.95
<i>Pasta, with eggplant, zucchini, mushrooms, sweet peppers, and fresh mozzarella cheese</i>	
<i>Penne Siciliana</i>	\$15.95
<i>Pasta with tomatoes, eggplant and fresh mozzarella cheese</i>	
<i>Linguini with Fresh Clams in Red or White Sauce</i>	\$16.95
<i>Rigatoni a la Vodka</i>	\$16.95
<i>Pasta with sun dried tomatoes, shallots, and prosciutto in pink cream sauce</i>	
<i>Tagliatelle Verdi a la Calabrese</i>	\$16.95
<i>Home made green noodles with chicken & artichoke hearts, tomatoes and cream sauce</i>	
<i>Spaghetti Puttanesca</i>	\$16.95
<i>Spaghetti with green & black olives, capers, anchovies & tomatoes</i>	
<i>Capellini Primavera</i>	\$16.95
<i>Pasta with mixed fresh vegetables in a light tomato sauce</i>	
<i>Cheese Ravioli</i>	\$16.95
<i>Home made pasta in a light tomato sauce</i>	
<i>Gnocchi</i>	\$16.95
<i>Home made potatoe dumplings</i>	

(Inquire About Today's Specials)

Veal

Three Season	\$20.95
<i>Veal, Chicken, Shrimp with season garlic, mushrooms, brown sauce</i>	
Scaloppini Picatta	\$19.95
<i>Veal Sautéed with white wine, lemon & butter</i>	
Scaloppini Marsala.....	\$19.95
<i>Veal Sautéed with Marsala wine and mushrooms</i>	
Scaloppini Alla Romana	\$19.95
<i>Veal sautéed with wine, artichoke and prosciutto</i>	
Veal Parmigiana.....	\$19.95
<i>Breaded Veal cutlet topped with tomato sauce and mozzarella cheese</i>	

Chicken

Chicken a la Piccola Mulino.....	\$18.95
<i>Chicken breaded with sun dried tomatoes and fresh mozzarella</i>	
Chicken a la Francese.....	\$18.95
<i>Breast of chicken dipped in flour and egg, sautéed, in white wine, lemon & butter</i>	
Chicken Scarpantiello.....	\$18.95
<i>Pieces of boneless breast of chicken sautéed with garlic white wine and sausages</i>	
Chicken Capricciosa	\$18.95
<i>Chicken sautéed in Marsala wine, mushrooms, pimienta and artichokes</i>	
Chicken Sorentino.....	\$18.95
<i>Chicken with eggplant, prosciutto and mozzarella cheese</i>	
Chicken Marsala	\$18.95
<i>Chicken with mushrooms and Marsala wine sauce</i>	
Eggplant Parmigiana.....	\$17.95
<i>Breaded eggplant topped with tomato sauce & mozzarella cheese</i>	

Seafood

Shrimp Scampi.....	\$20.95
<i>Shrimp with white wine, butter garlic served in a bed of rice</i>	
Shrimp Marinara.....	\$20.95
<i>Shrimp in tomato sauce, garlic and white wine sauce</i>	
Shrimp Francese.....	\$20.95
<i>Shrimp sautéed in white wine, butter and lemon</i>	
Shrimp Creole	\$20.95
<i>Shrimp sautéed in light tomato sauce with capers, peppers and onions on a bed of rice</i>	
Calamari Marinara.....	\$19.95
<i>Squid in light tomato sauce with white wine and garlic</i>	
Zuppa Di Pesce Alla Piccola Mulino (Sea food Combination).....	\$22.95
Fish of the Day.....	Market Price

From the Broiler

Broiled Veal Chop	\$26.95
Broiled Pork Chops	\$19.95
Broiled Breast of Chicken	\$17.95

(Entrees Served with Pasta or Vegetable)