



MAIN DINING ROOM



COSTOLETTA DI VITELLO
VEAL CHOP
WITH SAGE AND GARLIC



INSACCATI MISTI
A PLATTER
OF ITALIAN DELIGHTS



PRIVATE DINING ROOM
SET-UP

CONVENIENTLY LOCATED
ON DISNEY PROPERTY
15 MINUTES FROM ORLANDO CONVENTION CENTER
15 MINUTES FROM ORLANDO'S FAMOUS I-DRIVE
20 MINUTES FROM UNIVERSAL STUDIOS



MALISSA ELLIS
EVENT COORDINATOR
IL MULINO TRATTORIA
WALT DISNEY WORLD SWAN
1200 EPCOT RESORTS BV
LAKE BUENA VISTA, FL 32830
407.934.1860
MELLIS@SWANDOLPHIN.COM



THANK YOU FOR YOUR INTEREST IN IL MULINO NEW YORK TRATTORIA AT THE WALT DISNEY WORLD SWAN AND DOLPHIN RESORT.

IL MULINO IS NEW YORK'S MOST ACCLAIMED ITALIAN RESTAURANT AND HAS BEEN VOTED #1 BY THE ZAGAT SURVEY FOR TWO SOLID DECADES. HERE AT IL MULINO NEW YORK TRATTORIA WE PRIDE OURSELVES IN BRINGING THE ITALIAN TRADITION OF FINE FOOD AND HOSPITALITY TO ALL OF OUR GUESTS.

IF YOU ARE LOOKING FOR A FABULOUS DINING EXPERIENCE IL MULINO IS THE PLACE FOR YOU. OUR RESTAURANT CAN ACCOMMODATE PARTIES BOTH SMALL AND LARGE ALIKE. WE SUPPLY BEAUTIFUL PRIVATE DINING ROOMS AS WELL AS GROUP MENUS FOR A VARIETY OF OCCASIONS.

IF YOU HAVE ANY QUESTIONS ON HOSTING AN EVENT WITHIN OUR RESTAURANT, PLEASE CONTACT ME VIA TELEPHONE OR EMAIL FOR ADDITIONAL INFORMATION.

WE HOPE THAT IL MULINO NY TRATTORIA WILL BE THE CHOICE FOR YOUR NEXT EVENT AND LOOK FORWARD TO SEEING YOU IN THE FUTURE.

CIAO,

**MALISSA ELLIS
EVENT COORDINATOR
IL MULINO NEW YORK TRATTORIA
WALT DISNEY WORLD SWAN AND DOLPHIN RESORT
1200 EPCOT RESORTS BLVD
LAKE BUENA VISTA, FL 32830**

**407.934.1860 OFFICE
407.934.1199 RESTAURANT
407.934.1716 FAX
MELLIS@SWANDOLPHIN.COM**



PLEASE CHOOSE ONE FROM EACH CATEGORY

INSALATE

INSALATA TRATTORIA

**MIXED SALAD WITH TOMATOES, ARTICHOKE, CARROTS,
HEARTS OF PALM AND RED ONION**

OR

INSALATA CAESAR

THE CLASSIC IL MULINO CAESAR SALAD

ENTRÉE

SALMONE

**BROILED SALMON IN LIGHT GARLIC AND OLIVE OIL,
WITH WILD MUSHROOMS OVER BROCCOLI RABE**

OR

POLLO PICCATA

EUROPEAN CUT CHICKEN BREAST SERVED IN A LEMON AND WHITE WINE SAUCE

OR

TORTELLINI ALLA PANNA

MEAT TORTELLINI AND PEAS IN A CREAM SAUCE

DOLCI

TORTA AL CIOCCOLATO

**FLOURLESS CHOCOLATE CAKE
SERVED WITH WHIPPED CREAM AND ZABAGLIONE**

CHEESECAKE ALL' ITALIANA

TIRAMISU

**LAYERED ESPRESSO AND COFFEE LIQUEUR
INFUSED LADY FINGERS COATED WITH MASCARPONE CREAM**

\$55

PER PERSON, EXCLUSIVE OF TAX AND GRATUITY

5.19.08

WE ARE HAPPY TO DISCUSS WITH YOU AND ATTEMPT TO ACCOMMODATE ANY DIETARY OR SPECIAL NEEDS DIETS.
ALL FOOD ITEMS ARE COOKED TO THE RECOMMENDED FDA FOOD CODE TEMPERATURES, UNLESS OTHERWISE REQUESTED.
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



PLEASE CHOOSE ONE FROM EACH CATEGORY

INSALATA OR ANTIPASTO

INSALATA CAESAR

THE CLASSIC IL MULINO CAESAR SALAD

OR

INSALATA CAPRESE

BUFFALO MOZZARELLA WITH BEEFSTEAK TOMATOES AND ROASTED PEPPERS

ENTRÉE

DENTICE

SEARED RED SNAPPER WITH CHERRY TOMATOES, GARLIC,
PANCETTA AND WHITE WINE, SERVED OVER BROCCOLI RABE

OR

POLLO SCARPARELLO

EUROPEAN CUT CHICKEN BREAST

SERVED WITH MUSHROOMS IN A LEMON, RED VINEGAR AND WHITE WINE SAUCE

OR

VITELLO PICCATA

VEAL SCALOPPINI SERVED IN A LEMON AND WHITE WINE SAUCE

OR

RIGATONI CON FUNGHI

RIGATONI WITH MUSHROOMS, GARLIC AND OIL

DOLCI

TORTA AL CIOCCOLATO

FLOURLESS CHOCOLATE CAKE

SERVED WITH WHIPPED CREAM AND ZABAGLIONE

CHEESECAKE ALL' ITALIANA

TIRAMISU

LAYERED ESPRESSO AND COFFEE LIQUEUR INFUSED LADY FINGERS

COATED WITH MASCARPONE CREAM

COFFEE

\$65

PER PERSON, EXCLUSIVE OF TAX AND GRATUITY

5.19.08

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ALL FOOD ITEMS ARE COOKED TO THE RECOMMENDED FDA FOOD CODE TEMPERATURES, UNLESS OTHERWISE REQUESTED.
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



PLEASE CHOOSE ONE FROM EACH CATEGORY

ANTIPASTO

INSACCATI MISTI

A PLATTER OF ITALIAN DELIGHTS:

PROSCIUTTO, MORTADELLA, SOPRASSATA, CACCIATORINI,
PARMIGIANO REGGIANO, ROASTED RED PEPPERS, CHERRY VINEGAR PEPPERS,
SUN-DRIED TOMATOES AND BUFFALO MOZZARELLA

INSALATA

INSALATA TRATTORIA

MIXED SALAD WITH TOMATOES, ARTICHOKES, CARROTS,
HEARTS OF PALM AND RED ONION

PRIMO PIATTO

PENNE RIGATE

PENNE SERVED WITH OUR IL MULINO ORIGINAL MARINARA SAUCE
OR

TORTELLINI ALLA PANNA

MEAT TORTELLINI AND PEAS IN A CREAM SAUCE

SECONDO

DENTICE

SEARED RED SNAPPER WITH CHERRY TOMATOES, GARLIC, PANCETTA AND WHITE WINE
SERVED OVER BROCCOLI RABE

OR

POLLO PICCATA

EUROPEAN CUT CHICKEN BREAST SERVED IN A LEMON AND WHITE WINE SAUCE

OR

COSTOLETTA DI MAIALE

PORK CHOPS WITH CHERRY VINEGAR PEPPERS

OR

BISTECCA ALLA PIZZAIOLA

AGED RIBEYE WITH RED AND GREEN PEPPERS IN A MARINARA SAUCE

DOLCI

TORTA AL CIOCCOLATO

FLOURLESS CHOCOLATE CAKE SERVED WITH WHIPPED CREAM AND ZABAGLIONE

CHEESECAKE ALL' ITALIANA

TIRAMISU

LAYERED ESPRESSO AND COFFEE LIQUEUR INFUSED LADY FINGERS
COATED WITH MASCARPONE CREAM

COFFEE

\$75

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CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



PLEASE CHOOSE ONE FROM EACH CATEGORY

ANTIPASTO

INSACCATI MISTI

A PLATTER OF ITALIAN DELIGHTS:

PROSCIUTTO, MORTADELLA, SOPRASSATA, CACCIATORINI,
PARMIGIANO REGGIANO, ROASTED RED PEPPERS, CHERRY VINEGAR PEPPERS,
SUN-DRIED TOMATOES AND BUFFALO MOZZARELLA

INSALATA

INSALATA CAESAR

THE CLASSIC IL MULINO CAESAR SALAD

OR

INSALATA TRATTORIA

MIXED SALAD WITH TOMATOES, ARTICHOKES, CARROTS, HEARTS OF PALM AND RED ONION

PRIMO

RIGATONI CON PORCINI

RIGATONI WITH MUSHROOMS, GARLIC AND OIL

OR

BUCATINI AMATRICIANA

THICK LINGUINE PASTA, RENDERED PANCETTA AND ONIONS, FINISHED WITH MARINARA

SECONDO

SALMONE

BROILED SALMON IN LIGHT GARLIC AND OLIVE OIL WITH WILD MUSHROOMS OVER BROCCOLI RABE

OR

POLLO PICCATA

EUROPEAN CUT CHICKEN BREAST SERVED IN A LEMON AND WHITE WINE SAUCE

OR

COSTOLETTA DI VITELLO

VEAL CHOP WITH SAGE AND GARLIC

OR

MEDAGLIONE DI FILETTO

BEEF TENDERLOIN MEDALLION

DOLCI

TORTA AL CIOCCOLATO

FLOURLESS CHOCOLATE CAKE

SERVED WITH WHIPPED CREAM AND ZABAGLIONE

CHEESECAKE ALL' ITALIANA

TIRAMISU

LAYERED ESPRESSO AND COFFEE LIQUEUR

INFUSED LADY FINGERS COATED WITH MASCARPONE CREAM

COFFEE

\$90

PER PERSON, EXCLUSIVE OF TAX AND GRATUITY

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CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



PLEASE CHOOSE ONE FROM EACH CATEGORY

ANTIPASTO COMPLETO

A COMBINATION OF ITALIAN DELIGHTS AND A RAW BAR PLATTER
ITALIAN DELIGHTS: PROSCIUTTO, MORTADELLA, SOPRASSATA, CACCIATORINI,
PARMIGIANO REGGIANO, ROASTED RED PEPPERS, CHERRY VINEGAR PEPPERS,
SUN-DRIED TOMATOES AND BUFFALO MOZZARELLA
RAW BAR PLATTER: SHRIMP, CLAMS AND LANGOUSTINES
SERVED WITH A SALAD OF CALAMARI, SCUNGILLI AND OCTOPUS

INSALATA

INSALATA TRATTORIA

MIXED SALAD WITH TOMATOES, ARTICHOKES, CARROTS,
HEARTS OF PALM AND RED ONION

PRIMO

RIGATONI BOLOGNESE

RIGATONI WITH MEAT SAUCE

OR

RISOTTO CON FUNGHI

ARBORIO RICE WITH WILD PORCINI MUSHROOMS

SECONDO

DENTICE

SEARED RED SNAPPER WITH CHERRY TOMATOES, GARLIC,
PANCETTA AND WHITE WINE SERVED OVER BROCCOLI RABE

OR

POLLO PICCATA

EUROPEAN CUT CHICKEN BREAST SERVED IN A LEMON AND WHITE WINE SAUCE

OR

BISTECCA ALLA PIZZIOLA

AGED RIBEYE WITH RED AND GREEN PEPPERS IN A MARINARA SAUCE

OR

COSTOLETTA DI VITELLO

VEAL CHOP WITH SAGE AND GARLIC

OR

MEDAGLIONE DI FILETTO

BEEF TENDERLOIN MEDALLION

DOLCI

TORTA AL CIOCCOLATO

FLOURLESS CHOCOLATE CAKE SERVED WITH WHIPPED CREAM AND ZABAGLIONE

CHEESECAKE ALL' ITALIANA

TIRAMISU

LAYERED ESPRESSO AND COFFEE LIQUEUR INFUSED LADY FINGERS
COATED WITH MASCARPONE CREAM

COFFEE

\$110

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