

IL MULINO

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WIR KÖNNEN ITALIENISCH!

SPIZZICO

Italian Olives 4,20 🌿

Dried Tomatoes 4,20 🌿

Italian Salami 6,00

Bruschetta with tomatoes, garlic and basil 5,50 🌿

Focaccia with olive oil, Maldon sea salt and rosemary 7,50 🌿

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 | STARTERS

Prosciutto di Parma e Melone 15,50

parma ham | melon

Antipasto Misto 15,50

mixed cold starter

Gamberetti Sedano 16,00

sea shrimps | celery | lemon oil

Lumache alla Diavola o Il Mulino 14,90

twelve escargots

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

Carpaccio 15,50

tender slices of beef fillet from Simmental | rucola | parmesan shavings

Vitello Tonnato 15,00

carpaccio of veal | tuna sauce | capers

INSALATE | SALADS

Insalata Mista 6,50

mixed salad 🌿

Insalata Nizzarda 16,00

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

Insalata Capricciosa 14,00

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

Insalata Il Mulino 15,50

salad | cheese | ham | tomatoes | cucumbers | shrimps

ZUPPE | SOUPS

Minestrone 7,40

italian vegetable soup 🌿

Zuppa di Pomodoro 7,40

tomato cream soup 🌿

PASTA

Spaghetti all'Amatriciana 14,00

bacon | onions | tomato sauce

Rigatoni Chef 14,00

mushrooms | ham | tomatoes | cream sauce

Linguine agli Scampi 17,50

scampi | dried tomatoes | aglio olio e peperoncino

PASTA FRESCA

Panzerotti al Salmone 16,00

salmon-ricotta-filling

Panzerotti ai Porcini 16,00

porcino-ricotta-filling 🍄

Tagliatelle Norvegese 16,50

fresh salmon | shrimps | lobster butter | garlic

Taglierini al Nero di Seppia 15,50

sepia ink Taglierini | fresh salmon | garlic

Tortelloni al Pernod 17,50

beef fillet tips | spinach | pernod sauce

Tortelloni al Prosciutto 14,50

ham | mushrooms | creme sauce

Gnocchi Burro e Salvia o Pomodoro 13,80

butter and sage 🍄 or tomatosauce 🍅

Panzerotti al Gorgonzola 14,50

fine gorgonzola sauce 🍄

Lasagne 14,00

minced beef | cheese | Bechamel sauce

Fusilloni al Farro con Ratatouille di Verdure 15,00

spelt Fusilloni | vegetable Ratatouille | olive oil 🌿

Tagliatelle di Grano Saraceno Valtellina 15,50

buckwheat Tagliatelle Veltlin style

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

PIZZE

Funghi 11,50

tomato sugo | mozzarella cheese | mushrooms | oregano 🍴

Spinaci 12,50

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

Del Campo 14,50

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

Il Mulino 15,50

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

Contadina 14,50

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

Prosciutto Funghi Salame 14,50

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

Paesana 14,50

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

Quattro Stagioni 15,00

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

Nettuno 18,00

tomato sugo | fresh salmon | scampi | garlic

Frutti di Mare 17,50

tomato sugo | mozzarella cheese | seafood | garlic | oregano

Napoli 13,00

tomato sugo | anchovy fillets | olives | capers | oregano

Tonno Cipolla 14,50

tomato sugo | mozzarella cheese | tuna | onions | oregano

Bresaola 17,50

tomato sugo | mozzarella cheese | bresaola | rucola | parmesan

Mascarpone Parma 15,00

Mascarpone cream | Parma ham

AGNELLO | NEW ZEALAND-LAMB

Costolette di Agnello alla Griglia 27,50
grilled lamb cutlets

Filettini di Agnello 31,50
lamb fillets | fresh herbs | garlic

Sella di Agnello alle Erbe Aromatiche 35,00
saddle of lamb | fresh herbs | garlic

VITELLO | VEAL

Saltimbocca alla Romana 27,50
veal medaillions | parma ham | sage | white wine sauce

Scaloppine ai Funghi 26,50
veal medaillions | mushrooms | white wine and creme sauce

Fegato Burro e Salvia 23,00
calf's liver | butter and sage

Fegato Venezia 23,00
calf's liver | onion and white wine sauce

COSTATA DI MANZO | ARG. RUMP STEAK

Costata alla Griglia 27,50
grilled rump steak

Costata Gorgonzola 28,00
rump steak | gorgonzola sauce

FILETTO DI MANZO | ARG. FILLET STEAK

Filetto alla Griglia 30,50

grilled beef fillet

Filetto Pepe Verde 35,50

beef fillet | green pepper | cognac creme sauce

Filetto Il Mulino 38,50

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

CARNE | MEAT DISHES

Scaloppa al Limone 17,00

turkey medallions | lemon sauce

Filetti di Maiale al Pepe Nero 21,50

pork tenderloin | pepper sauce

Petto d' Anatra all' Arancia 24,50

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 23,50
grilled salmon

Salmone al Prosecco 26,50
salmon | prosecco sauce

Orata alla Griglia 23,50
grilled gilthead royal fillet

Branzino alla Griglia 25,00
grilled sea bass fillet

Luccio Burro e Salvia 22,50
pike-perch fillet | butter and sage

Pesce Spada Ravello 28,50
swordfish fillet | herb and garlic marinade

Grigliata Mista di Pesce 38,50
grilled mixed fish plate

Gamberoni alla Griglia 34,00
grilled king prawns

Gamberoni Aglio Pepe Rosa 36,50
king prawns | garlic | rose pepper sauce

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 9,00

Ssicilian ice cream speciality
zabaglione and chocolate ice cream | candied fruits

Tartufo Ice Cream 8,50

chocolate ice cream | vanilla core
cocoa powder | candied hazelnut bits

Zabaglione 9,50

wine creme | vanilla ice cream

Homemade Tiramisù 8,50

FORMAGGIO | CHEESE

Formaggio Misto 12,50

mixed cheese plate

DRINKS MENU

APERITIFS

Martini Bianco	5 cl	5,50
Martini Rosso	5 cl	5,50
Martini Dry	5 cl	5,50
Sherry Dry	5 cl	5,50
Sherry Medium	5 cl	5,50
Sherry Cream	5 cl	5,50
Portwein	5 cl	5,50
Campari Soda	4 cl	6,60
Campari Orange	4 cl	7,50
Kir	10 cl	5,50
Kir Royal	10 cl	7,00
Glass Prosecco	10 cl	5,90
Aperol Spritz	20 cl	7,00

BIRRE | BEER

Stauder-Pils draft beer	0,25 l	3,30
Alt draft beer	0,25 l	3,40
Hefeweizen	0,5 l	6,00
Krefelder	0,25 l	3,40
Alsterwasser or Radler	0,25 l	3,30
Stauder non-alcoholic	btl. 0,33 l	4,10

BEVANDE ANALCOLICHE | NON-ALCOHOLIC DRINKS

Coca Cola Coca Cola, Coca Cola Light, Fanta, Sprite, Spezi	0,2 l	2,70
San Pellegrino Mineral Water	btl. 0,25 l	3,00
San Pellegrino Mineral Water	btl. 0,75 l	6,50
Aqua Panna	btl. 0,25 l	3,00
Aqua Panna	btl. 0,75 l	6,50
Apple Juice	0,2 l	2,70
Orange Juice	0,2 l	3,70
Grape Juice	0,2 l	4,40
Tonic Water	0,2 l	4,40
Bitter Lemon	0,2 l	4,40
Ginger Ale	0,2 l	4,40

BEVANDE CALDE | HOT DRINKS

Coffee	3,10
Cappuccino	4,20
Espresso	3,10
Espresso Doppio	5,20
Kaffee Hag decaffeinated	3,10
Tee Camomile, Peppermint, Fruits, Black Tea, Green Tea	3,90
Latte Macchiato	4,70
Coffee Amaretto	6,90

WINES

	¼ l	½ l	1 l
Valpolicella l red, dry	7,50	14,30	28,60
Soave l white, dry	6,00	11,00	21,00
Lambrusco l red, pearl wine, semi-sweet	6,00	11,00	19,00
Frizzantino l white, semi-sweet	6,00	11,00	19,00
Rosé	6,00	11,00	19,00
Wine spritzer	Glass 0,2 l		5,60

You can find selected bottled wines in our wine menu.

SPIRITS

Amaretto	3 cl	4,40
Russian Wodka	3 cl	4,90
Gordon's Dry Gin	3 cl	4,90
Scotch Whisky	3 cl	5,20
Bourbon Whisky	3 cl	4,90
Remy Martin	3 cl	6,30
Hennessy	3 cl	6,30
Fernet Branca	3 cl	4,40
Fernet Menta	3 cl	4,40
Sambuca	2 cl	4,40
Amaro Averna	3 cl	4,40
Malteser	2 cl	3,80
Cynar	4 cl	5,20
Ramazotti	3 cl	4,40
Grappa	3 cl	3,80
Grappa Riserva	3 cl from	7,00
Vecchia Romagna	3 cl	4,40
Linie Aquavit	2 cl	4,50
Jubiläums Aquavit	2 cl	4,50
Williams Birne	3 cl	6,00
Kirschwasser	3 cl	6,00
Himbeergeist	3 cl	6,00

LONGDRINKS

Wodka Lemon	10,40
Gin Tonic	10,40
Bacardi Cola	10,40

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