

IL MULINO

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WIR KÖNNEN ITALIENISCH!

SPIZZICO

Italian Olives 4,50 🌿

Dried Tomatoes 4,50 🌿

Italian Salami 6,50

Bruschetta with tomatoes, garlic and basil 6,00 🌿

Focaccia with olive oil, Maldon sea salt and rosemary 8,00 🌿

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 16,50

parma ham | melon

Antipasto Misto 16,50

mixed cold starter

Gamberetti Sedano 17,00

sea shrimps | celery | lemon oil

Lumache alla Diavola o Il Mulino 15,90

12 escargots

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

Carpaccio 16,50

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

Vitello Tonnato 16,00

carpaccio of veal | tuna sauce | capers

INSALATE | SALADS

Insalata Mista 6,90 ✨

mixed salad

Insalata Nizzarda 17,50

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

Insalata Capricciosa 15,00

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

Insalata Il Mulino 16,50

salad | ham | cheese | shrimps | tomatoes | cucumbers

ZUPPE | SOUPS

Minestrone 7,80 ✨

italian vegetable soup

Zuppa di Pomodoro 7,60 ✨

tomato cream soup

PASTA

Spaghetti all'Amatriciana 15,00

bacon | onions | tomato sauce

Rigatoni Chef 14,50

mushrooms | ham | tomatoes | cream sauce

Linguine agli Scampi 18,50

scampi | dried tomatoes | aglio olio e peperoncino

PASTA FRESCA

Panzerotti al Salmone 17,00

salmon-ricotta-filling

Panzerotti ai Porcini 17,00 ✎

porcino-ricotta-filling

Tagliatelle Norvegese 17,50

fresh salmon | shrimps | lobster butter | garlic

Taglierini al Nero di Seppia 16,50

sepia ink Taglierini | fresh salmon | garlic

Tortelloni al Pernod 18,50

beef fillet tips | leaf spinach | pernod sauce

Tortelloni al Prosciutto 15,50

ham | mushrooms | creme sauce

Gnocchi Burro e Salvia o Pomodoro 14,50

butter and sage ✎ or tomatosauce ✎

Panzerotti al Gorgonzola 15,50 ✎

fine gorgonzola sauce

Lasagne 14,80

minced beef | Bechamel sauce | cheese

Fusilloni al Farro con Ratatouille di Verdure 16,00 ✎

spelt Fusilloni | vegetable Ratatouille | olive oil

Tagliatelle di Grano Saraceno Valtellina 16,50 ✎

buckwheat Tagliatelle Veltlin style

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

PIZZE

Funghi 12,00 €

tomato sugo | mozzarella cheese | mushrooms | oregano

Spinaci 13,00 €

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

Del Campo 15,50 €

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

Il Mulino 16,50

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

Contadina 15,50

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

Prosciutto Funghi Salami 15,50

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

Paesana 15,50

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

Quattro Stagioni 16,00

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

Nettuno 19,00

tomato sugo | fresh salmon | scampi | garlic

Frutti di Mare 18,50

tomato sugo | mozzarella cheese | seafood | garlic | oregano

Napoli 13,50

tomato sugo | anchovy fillets | olives | capers | oregano

Tonno Cipolla 15,50

tomato sugo | mozzarella cheese | tuna | onions | oregano

Bresaola 18,50

tomato sugo | mozzarella cheese | bresaola | rucola | parmesan

Mascarpone Parma 16,50

Mascarpone cream | Parma ham

AGNELLO | NEW ZEALAND-LAMB

Costolette di Agnello alla Griglia 29,00
grilled lamb cutlets

Filettini di Agnello 33,00
lamb fillets | fresh herbs | garlic

Sella di Agnello alle Erbe Aromatiche 37,50
saddle of lamb | fresh herbs | garlic

VITELLO | VEAL

Saltimbocca alla Romana 29,00
veal medaillions | parma ham | sage | white wine sauce

Scaloppine ai Funghi 28,00
veal medaillions | mushrooms | white wine and creme sauce

Fegato Burro e Salvia 23,50
calf's liver | butter and sage

Fegato Venezia 23,50
calf's liver | onion and white wine sauce

COSTATA DI MANZO | ARG. RUMP STEAK

Costata alla Griglia 28,50
grilled rump steak

Costata Gorgonzola 31,00
rump steak | gorgonzola sauce

FILETTO DI MANZO | ARG. FILLET STEAK

Filetto alla Griglia 32,00

grilled beef fillet

Filetto Pepe Verde 37,00

beef fillet | green pepper | cognac creme sauce

Filetto Il Mulino 39,50

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

CARNE | MEAT DISHES

Scaloppa al Limone 18,00

turkey medallions | lemon sauce

Filetti di Maiale al Pepe Nero 23,00

pork tenderloin | pepper sauce

Petto d'Anatra all'Arancia 26,00

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 24,50
grilled salmon

Salmone al Prosecco 27,50
salmon | prosecco sauce

Orata alla Griglia 24,00
grilled gilthead royal fillet

Branzino alla Griglia 26,50
grilled sea bass fillet

Pesce Spada Ravello 29,50
swordfish fillet | herb and garlic marinade

Grigliata Mista di Pesce 39,50
grilled mixed fish plate

Gamberoni alla Griglia 36,00
grilled king prawns

Gamberoni Aglio Pepe Rosa 39,00
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 9,00

Ssicilian ice cream speciality
zabaglione 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 8,90

FORMAGGIO | CHEESE

Formaggio Misto 13,50

mixed cheese plate

DRINKS

APERITIFS

Martini Bianco	5 cl	6,00
Martini Rosso	5 cl	6,00
Martini Dry	5 cl	6,00
Sherry Dry	5 cl	6,00
Sherry Medium	5 cl	6,00
Sherry Cream	5 cl	6,00
Portwein	5 cl	6,00
Campari Soda	4 cl	7,00
Campari Orange	4 cl	8,50
Kir	10 cl	6,00
Kir Royal	10 cl	7,50
Glass Prosecco	10 cl	6,50
Aperol Spritz	20 cl	7,80

BIRRE | BEER

Stauder-Pils draft beer	0,25 l	3,50
Alt draft beer	0,25 l	3,80
Hefeweizen	0,5 l	7,00
Krefelder	0,25 l	3,80
Alsterwasser or Radler	0,25 l	3,60
Stauder non-alcoholic	btl. 0,33 l	4,30

BEVANDE ANALCOLICHE | NON-ALCOHOLIC DRINKS

Coca Cola Coca Cola, Coca Cola Light, Fanta, Sprite, Spezi	0,2 l	2,90
San Pellegrino Mineral Water	btl. 0,25 l	3,20
San Pellegrino Mineral Water	btl. 0,75 l	6,90
Aqua Panna	btl. 0,25 l	3,20
Aqua Panna	btl. 0,75 l	6,90
Apple Juice	0,2 l	2,90
Orange Juice	0,2 l	3,90
Grape Juice	0,2 l	4,70
Tonic Water	0,2 l	4,90
Bitter Lemon	0,2 l	4,90
Ginger Ale	0,2 l	4,90

BEVANDE CALDE | HOT DRINKS

Coffee	3,30
Cappuccino	4,40
Espresso	3,30
Espresso Doppio	5,50
Kaffee Hag decaffeinated	3,30
Tee Chamomile, Peppermint, Fruits, Black Tea, Green Tea	4,10
Latte Macchiato	5,00
Coffee Amaretto	7,50

WINES

	¼ l	½ l	1 l
Valpolicella l red, dry	8,00	15,00	29,60
Soave l white, dry	6,50	12,50	24,00
Lambrusco l pearl wine, red, semi-sweet	6,30	11,00	21,00
Frizzantino l white, semi-sweet	6,30	11,00	21,00
Rosé	6,30	11,00	21,00
Wine spritzer	Glass 0,2 l		5,90

You can find selected bottled wines in our wine menu.

SPIRITS

Amaretto	3 cl	5,20
Ramazotti	3 cl	4,80
Grappa	3 cl	4,00
Grappa Riserva	3 cl from	7,50
Vecchia Romagna	3 cl	4,80
Sambuca	2 cl	5,20
Russian Wodka	3 cl	5,20
Gordon's Dry Gin	3 cl	5,20
Scotch Whisky	3 cl	5,60
Bourbon Whisky	3 cl	5,30
Remy Martin	3 cl	6,90
Hennessy	3 cl	6,50
Fernet Branca	3 cl	5,20
Fernet Menta	3 cl	5,20
Amaro Averna	3 cl	5,00
Malteser	2 cl	4,10
Cynar	4 cl	5,60
Linie Aquavit	2 cl	4,90
Jubiläums Aquavit	2 cl	4,90
Williams Birne	3 cl	6,90
Kirschwasser	3 cl	6,90
Himbeergeist	3 cl	6,90

LONGDRINKS

Wodka Lemon	11,00
Gin Tonic	11,00
Bacardi Cola	11,00

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